



## STARTERS & SOUPS

<b>Veggie Combo</b> grilled asparagus, sautéed mushrooms, grilled cherry tomatoes, avocado, salad lettuce	208
<b>Fresh Oyster (2 pcs)</b> pickled radish and fresh lemon	138
<b>Ahi Tuna Tartare</b> avocado, mango	198
<b>Baked Sea Scallop in Shell</b> hollandaise sauce	198
<b>Dungeness Crab Lasagne</b> squid ink sauce	198
<b>Mushroom Cappuccino</b> white truffle oil	148
<b>French Onion Soup</b> cheese baguette	148
<b>Boston Lobster Bisque</b> fresh lobster, brandy	168

## FROM THE SEA

<b>Australian Ocean Trout</b>	398
<b>Dutch Turbot Fillet</b>	398
<b>White Cod Fillet</b>	398
<b>Whole Boston Lobster Thermidor</b>	488
<b>Alaska King Crab Leg</b>	600
<b>U10 Scallops and Shrimps Linguine</b> cherry tomatoes, baby spinach in arrabiata sauce	268
<b>Blue Mussels Linguine</b> white wine and cream	268

## ROASTS TO SHARE

Selection of sauce and two side dishes	
<b>Roasted Whole Chicken with Oil Rice*</b>	688
<b>Roasted Cochinitillo Asado*</b>	688
<b>Beef Wellington (for 2 persons)</b>	688

## SALAD BAR

San-Daniele ham, cold cuts, seasonal fresh greens, grilled vegetables, assorted cheese, smoked salmon with condiments, soup of the day & more	298
When ordering a main course	128

## SEAFOOD PLATTER (for 2)

whole Boston lobster French oysters (4 pcs) geoduck sashimi scallop sashimi sweet prawn sashimi sea whelks, mussels	1,388
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## ASIDE FROM BEEF

<b>French Duck Leg Confit</b>	338
<b>French Guinea Fowl</b>	348
<b>Spanish 100% Duroc Pork Collar</b>	348
<b>Australian Rack of Lamb</b>	398
<b>Pigeon Two Ways</b> pigeon ballotine & crispy legs	398

## SURF & TURF

Selection of sauce and one side dish	638
<b>Lobster Thermidor</b>	
<b>USDA Prime</b>	10oz
or <b>Wagyu Flap Meat</b>	10oz
or <b>Roasted Prime Rib with Bone</b>	16oz
or <b>Chuck Flap Gold Label 9+</b>	8oz

\*24-hour advance order required

*Our food dishes and pastries are available in gluten-free and dairy-free options.  
Please check with your server and do let us know if you have an allergy or any other dietary needs.*

All prices are subject to 10% service charge



## — CURATED MEAT COLLECTION —

### USA

Certified by the USDA, Creekstone farms' grass fed Black Angus beef is natural with no hormones or antibiotics. This popular cut delivers unbeatable flavor, tenderness and the juiciest bite.

<b>USDA Prime Rib Eye</b>	100Z	438
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Crossing the bloodlines from high-quality US Angus and purebred Japanese Wagyu bull, this cut owns the perfect Wagyu buttery marbling, making it flavourful, beefy, extremely tender and juicy.

<b>Chuck Flap Gold Label 9+</b>	80Z	468
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### Australia

Fed by nutritious steam flaked grains and sunflower meal for 350 days, Stockyard Wagyu cattle has fine and creamy marbling which offers luxurious beefy and juicy flavour.

<b>Stockyard Wagyu Flap Meat</b>	100Z	428
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Guaranteed to be consistently tender with absolutely beefy flavour, the cuts of Stockyard Gold Label are derived from Angus cattle fed from 200 to 250 days at Kerwee feedlot.

<b>Stockyard Black Angus Striploin</b>	100Z	438
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<b>Stockyard Black Angus Tenderloin</b>	80Z	488
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Raised on rich pastures in Cape Grim, Tasmania, this cut is natural, hand-selected and rigorously graded to provide finest quality of tender and juicy beef to the meat lovers.

<b>Tomahawk Cape Grim Grade 5</b>	360Z	900
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### Canada

Prime is the highest beef grade and its gorgeous fat brings the amazing tenderness and flavour. Roasted with bone makes it juicier, and delivers the irresistible beefy fragrance from the prime rib.

<b>Roasted Prime Rib with Bone Grand Cut</b>	160Z	368
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<b>Roasted Prime Rib Tasting Cut</b>	120Z	368
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### Japan

Kumamoto Wagyu is a type of Japanese black cattle. It is one of four breeds used to produce high-quality Wagyu beef in Japan that brings the distinct beefy flavour and texture.

<b>Kumamoto Wagyu Beef</b>	60Z	600
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Bred and raised in the natural environment of Miyazaki, this high quality Wagyu beef achieves the rating of 4 with superior marbling and texture that brings melt-in-your-mouth sensation.

<b>Miyazaki Beef Steak A4</b>	60Z	600
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#### TO COMPLEMENT YOUR SELECTION

#### **Sauce** (select one)

Truffle Sauce	Barolo Wine Jus
Black Pepper Sauce	Port Wine Jus
Teriyaki Sauce	

#### **Side Dishes**

		60 per item
Wild mushrooms	Mixed vegetables	Green asparagus
Potato au gratin	Fondant potato	French Fries

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