

## Starters

Prime Sirloin "Steak Tartare", Herb Aioli, Mustard

Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli

Hokkaido Scallop "Carpaccio", Shaved Myoga, Wasabi-Kosho Ponzu

Roasted Baby Beets, Goat Cheese, Candied Pistachios, Citrus, Dill Oil

Warm Asparagus, Poached Egg, Mushroom Marmalade, Warm Bacon Vinaigrette

Steamed Mussels, White Wine, Tarragon, Shallot, Grilled Baguette, Béarnaise Sauce

Smoked Bone Marrow Flan, Winter Black Truffles, Mushroom Marmalade, Bordelaise

Maple Glazed Pork Belly, Pear-Apricot Compote, Chicharrón, Sesame-Orange Dressing

Butter Lettuce, Avocado, Point Reyes Blue Cheese, Marinated Cherry Tomatoes, Champagne-Herb Vinaigrette

Vietnamese Style Beef Carpaccio, Crispy Beef Tendon, Nước Mắm Vinaigrette, Holy Basil

Prawn "Cocktail", Wasabi Panna Cotta, Celery Salt, Avocado Mousse, Calamansi

Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy

Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumpling

### Caviar

30g Kaluga Queen

50g Neuvic Oscietra

Traditional Accompaniment

### Oysters

Tsarskaya-Cancale, France

Powder Point-Cape Cod, USA

3pcs 6pcs

## Roasted

Sautéed Dover Sole "Meunière," Preserved Lemon, Parsley

Whole Roasted Maine Lobster, Black Truffle Sabayon, 1kg / 1.5kg

Baby Chicken Cooked On Rotisserie, Périgord Black Truffle, Natural Jus

Double Thick Iberico Pork Chop, Apple-Apricot "Moustarda"

Colorado Lamb Chops, Cucumber-Mint Raita

## Grilled Over Burning Coals & Glowing Embers of Apple Wood

### Japanese Pure Breed Wagyu Beef

Sendai, Miyagi Prefecture, Filet Mignon 170g

Sendai, Miyagi Prefecture, New York Sirloin 170g

Sendai, Miyagi Prefecture, Rib Eye Steak 230g

### Large Format Cuts

USDA Prime Porterhouse, (For Two) 1.6kg

USDA Prime Bone In Ribeye, (For Two) 1.2kg

## USDA Prime, Illinois Corn Fed, Aged 21 Days

Filet Mignon 170g

New York Sirloin 340g

Rib Eye Steak 395g

## Australian Grain Fed, Aged 35 Days

Bone In Filet Mignon, Rangers Valley Angus 380g

Porterhouse (For Two), Rangers Valley Angus 990g

## American Wagyu, Snake River Farms, Idaho

Filet Mignon 170g

New York Sirloin 230g

Eye Of Rib Steak 280g

## Sauces

House Made Steak Sauce | Yuzu Kosho Butter

Creamy Horseradish | Red Wine Bordelaise

Armagnac & Peppercorn | Argentinean Chimichurri

Béarnaise

## From the Market

Tempura Onion Rings

Yukon Gold Potato Purée

Creamed Spinach, Fried Organic Egg

Hand Cut Potato French Fries, Old Bay Aioli

Peewee Potatoes, "Patatas Bravas", Garlic Aioli

Sautéed Tuscan Black Kale, Baby Spinach, Garlic

Hokkaido Pumpkin, Toasted Sesame Aioli, Furikake

Brussels Sprouts, Sesame Miso Aioli, Glazed Shallots

Sautéed Broccolini, Sun Dried Tomatoes, Garlic, Chili

Cavatappi Pasta "Mac & Cheese", White Cheddar \$22

Wild Field Mushrooms, Shishito Peppers \$24

## Add To The Cuts

Fried Organic Egg | Caramelized Onions

Point Reyes Blue Cheese | Black Truffle 3g

Roasted Bone Marrow, Parsley

Half 400g Maine Lobster | Foie Gras

*Greg Bess, Executive Chef*

*Paul Joseph, General Manager*