



Our Sustainable Journey

STARTERS

- White Asparagus Salad, Baby Beets, Shiro Miso Vinaigrette \$29
- Grilled Octopus, Jalapeno, Pickled Radish, Dashi, Nori, Soy Aioli \$35
- Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli \$42
- Seasonal Summer Corn Soup, Maine Lobster, Lobster Butter, Basil \$34
- Hokkaido Tomato Salad, Smoked Greek Yogurt, Baby Beets, Aged Balsamic, Basil Aioli, Coriander \$35
- Butter Lettuce Salad, Avocado, Californian Blue Cheese, Cameron Highland Tomatoes, Champagne Vinaigrette \$29
- Burrata Salad, Grilled Zucchini, Gremolata, Pine Nuts, Anchovies, Old Balsamic, Fresh Herbs, Parmesan Crisps \$33
- Bone Marrow Flan, Mushroom Marmalade, Parsley Salad \$32

CARPACCIO, CRUDO, CAVIAR & CEVICHE

- Nomad Kaluga Caviar, Lemon Herb Blinis, Traditional Accompaniment \$150
- Hokkaido Scallop “Carpaccio”, Shaved Myoga, Wasabi-Kosho Ponzu \$42
- Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy \$39
- Prime Sirloin “Steak Tartare”, Herb Aioli, Mustard \$33

ROASTED

- Whole Roasted Maine Lobster, Black Truffle Sabayon 1kg \$180
- Sautéed Dover Sole “Meunière”, Preserved Lemon, Parsley \$98
- Baby Chicken Cooked On Rotisserie, Wild Field Mushrooms, Natural Jus \$48
- Double Thick Iberico Pork Chop, Apple-Apricot “Mostarda” \$69
- Kinross Station Lamb Chops, Cucumber-Mint Raita \$90

JAPANESE WAGYU GRILLED OVER BINCHOTAN CHARCOAL

- Saga Prefecture, Filet Mignon 170g \$250
- Sendai, Miyagi Prefecture, Rib Eye Steak 230g \$295
- Kagoshima Craft, New York Sirloin 170g \$245

GRILLED OVER BURNING COALS & GLOWING EMBERS OF APPLE WOOD

Wagyu From America, Australia & Japan \$295

- Snake River Farms “American Wagyu New York” 120g
- Stone Axe “Full Blood Australian Wagyu New York” 120g
- Kagoshima Craft “Japanese Wagyu New York” 90g

USDA Prime Filet Mignon “Oscar”

- Maine Lobster, Grilled Asparagus, Béarnaise \$122

USDA Prime, Corn Fed, Illinois, Linz Heritage

- Filet Mignon 170g \$88
- Rib Eye Steak 400g \$138
- New York Sirloin 350g \$106

American Wagyu, Snake River Farms, Idaho

- Filet Mignon 170g \$185

W. Black Australian Wagyu, Riverina, NSW

- New York Sirloin 230g \$102

Great Southern, Australia, Grassfed “Little Joe”

- Filet Mignon 210g \$82

Large Format Cuts

- Mayura Station, Australian Wagyu Tomahawk 1.5 kg \$360
- USDA Prime Porterhouse, (For Two) 1kg \$195
- USDA Prime Bone In New York 575g \$145

SAUCES \$5

- House Made Steak Sauce | Yuzu Kosho Butter
- Creamy Horseradish | Red Wine Bordelaise | Béarnaise
- Armagnac & Peppercorn | Argentinean Chimichurri

FROM THE MARKET \$18

- Tempura Onion Rings
- Yukon Gold Potato Purée
- Sautéed Baby Spinach, Garlic
- Creamed Spinach, Fried Organic Egg
- Peewee Potatoes, “Patatas Bravas”, Garlic Aioli
- Hand Cut French Fries, Chimichurri Aioli, Black Pepper
- Cavatappi Pasta “Mac & Cheese”, White Cheddar \$22
- Roasted Broccoli, Sesame Aioli, Bonito, Red Chilli \$22
- Wild Field Mushrooms, Shishito Peppers \$24
- Caramelized Corn, Cipollini Onions \$24

ADD TO THE CUTS

- Fried Organic Egg \$5 | Grilled Jumbo Prawn 2 pcs \$35
- Roasted Bone Marrow, Parsley \$16 | Foie Gras \$45
- Caramelized Onions \$15 | Half 400g Maine Lobster \$38