



STARTERS & SOUPS

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

FROM THE SEA

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

ROASTS TO SHARE

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

*24-hour advance order required

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

ASIDE FROM BEEF

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

SURF & TURF

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

Our menu items are available in smaller portion sizes. Please inform your server prior to ordering.

Gluten-free and dairy-free options are offered for the menu items. 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.

USDA Prime Rib Eye	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.

Chuck Flap Gold Label 9+	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.

Stockyard Wagyu Flap Meat	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.

Stockyard Black Angus Striploin	100Z	438
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Stockyard Black Angus Tenderloin	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.

Tomahawk Cape Grim Grade 5	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.

Roasted Prime Rib with Bone Grand Cut	160Z	368
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Roasted Prime Rib Tasting Cut	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.

Kumamoto Wagyu Beef	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.

Miyazaki Beef Steak A4	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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