

STARTER

- MAC & CHEESE WITH BEEF BACON** 24
Gruyere, red cheddar, mozzarella cheese, beef bacon, bechamel sauce
- SCALLOP SHRIMP CROQUETTE** 35
Hokkaido scallop, white sea shrimp
- SMOKED SALMON CARPACCIO** 36
Smoked salmon, capers, sliced onion, lemon juice dressing
- ESCARGOT** 40
Land snails, garlic cream sauce, red cheddar cheese
- GAMBAS AL AJILLO** 48
Garlic butter, sea tiger prawn, chilli flakes, spring onion
- CAVIAR PIE TEE** 58
Sturgeon caviar, homemade pie tee, Katsubushi, seaweed

TARTARE

- BEEF TARTARE TRUFFLE SEAWEED ROLL** 33
Wagyu tenderloin, truffle fraîche, gimmari (crispy seaweed roll)
- BEEF TARTARE WITH CAVIAR & SALMON SKIN** 37
Wagyu tenderloin, sturgeon caviar, crispy salmon skin
- YUKHOE 육회 (KOREAN BEEF TARTARE)** 86
Wagyu tenderloin, gochujang sauce, sesame seed, pear

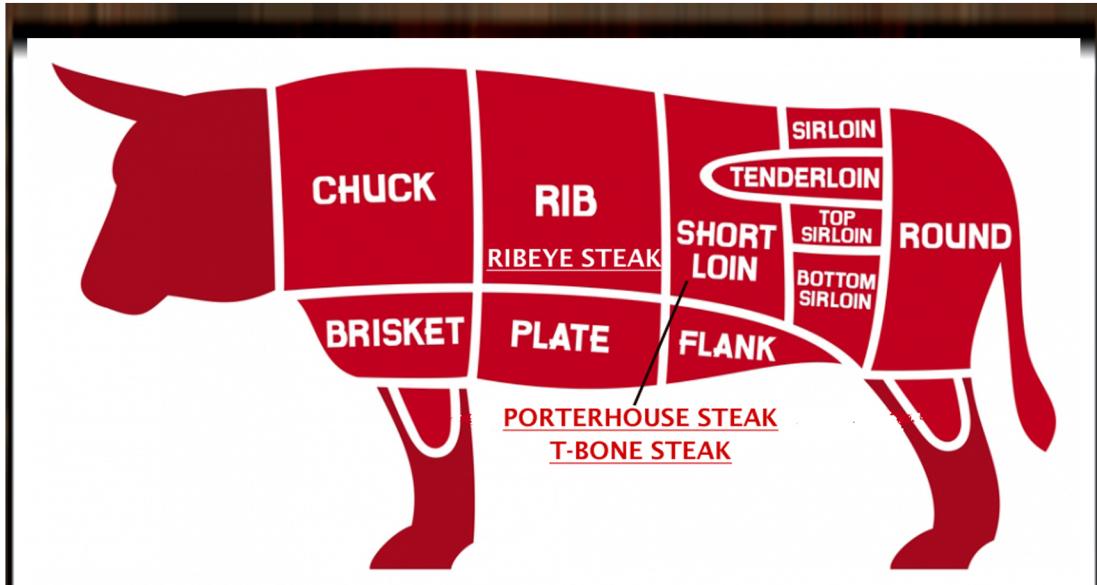
SOUP

- ONION SOUP** 18
Chicken stock, caramelized onion, croutons, mozzarella cheese, gruyere cheese on top
- PUMPKIN BUTTERNUT SQUASH SOUP** 16
Butternut squash, Japanese pumpkin, mascarpone

SALAD

- CAESAR SALAD** 39
Fresh romaine and cherry tomatoes tossed in creamy dressing with mozzarella cheese, croutons, gruyere cheese, beef bacon, topped with anchovies
- KALE SALAD** 32
Fresh kale, roasted macadamia, pinenut, white grape dressing

STEAK



*** GRAIN FED : Buttery flavor, natural marbled and texture
*** ANGUS BEEF : Marbling flavor, well marbled and tender texture

DRY-AGED BEEF

- ANGUS or GRAINFED PORTERHOUSE 100g / 63 / 55
- ANGUS or GRAINFED T-BONE 100g / 54 / 48
- ANGUS or GRAINFED RIBEYE 100g / 73 / 58

WET-AGED

- WAGYU or ANGUS TENDERLOIN 100g / 128 / 88
- ANGUS SIRLOIN 100g / 53
- SELECTED WAGYU REFER TO THE BOARD

All Steaks will be served with 3 types of sauce

ADDITIONAL SAUCE

- | | | | |
|---------------------|---|----------------------|---|
| Au Jus | 4 | Blue Cheese Sauce | 5 |
| Black Pepper Sauce | 5 | Bearnaise Sauce | 6 |
| Truffle Gravy Sauce | 6 | Mushroom Gravy Sauce | 5 |

* Subject to Availability *Please refer to the board provided for steak portions

THE TASTE

- FRENCHED SLICED LAMB RACK** 100g/48
Marinated sliced frenched lamb rack
- TRUFFLE MUSHROOM RISOTTO** 52
Arborio rice, vegetable stock, button mushroom, black truffle
- SAFFRON RISOTTO WITH PRAWN SKEWER** 58
Arborio rice, vegetable stock, homemade prawn saffron bisque
- TOMATO SAUCE PASTA WITH CLAM** 52
Homemade tomato sauce, vegetable stock, white clam
- WAGYU RAGU TOMATO SAUCE PASTA** 48
Homemade ragu tomtato sauce, wagyu beef, gruyere cheese
- SEAFOOD OF THE DAY** Refer to the board
Special seafood of the day

SERVED WITH STEAK

- ROASTED BONE MARROW** 42
Full of flavour and a great accompaniment to a nice steak
add sturgeon caviar (served on bone marrow) 98
- FOIE GRAS** 58
Pan seared duck liver with butter arroser
- BLACK TRUFFLE** 42
Seasonal black truffle (served zest on steak)

SIDE DISHES & POTATO

- | | | | |
|---------------------------------|----|-----------------------------|----|
| Asparagus with macadamia | 24 | Rösti Fries | 18 |
| Creamed Spinach | 15 | French Fries | 16 |
| | | <i>Truffle French Fries</i> | 28 |
| Broccoli Steak | 14 | Sweet Potato Fries | 17 |
| Saute' Corn | 15 | Mashed Potato | 14 |
| | | <i>add Gravy Sauce</i> | 18 |
| Saute' Mushroom | 28 | <i>add Truffle Pâté</i> | 20 |
| Ratatouille | 24 | Grilled Pineapple | 13 |

CAVIAR & CHEESE

- | | | | |
|---------------------------|----|--|-----------|
| Camembert Cheese | 18 | Sturgeon Caviar | 30g / 430 |
| Brie Cheese | 18 | | |
| Blue Cheese | 18 | Three Kind Cheese | 47 |
| Le Gruyere Cheese | 15 | <i>Camembert, Le Gruyere, Brie Cheese</i> | |
| Cheddar Cheese | 15 | Five Kind Cheese | 68 |
| Additional Biscuit | 5 | <i>Camembert, Le Gruyere, Blue, Cheddar, Brie Cheese</i> | |