

THE STEAK HOUSE

Easter Lunch Menu

Salad Bar

Indulge in an elaborate selection of fresh, organic seasonal green vegetables and mixed salads, carefully selected prime condiments and exceptional olive oils, along with premium mature cheese and charcuterie from France, Spain and Italy.

Soup

Canadian Lobster Bisque

XO brandy, lobster oil

Main Course (Select your favourite)

USDA Prime

Rib Eye 10oz

New York Strip 8oz

Tenderloin 6oz

Metzger Frères | URUGUAY

Tenderloin 8oz (+\$498)

Toriyama Farm | JAPAN

Striploin 8oz (+\$698)

Aside from Beef

USDA Colorado Lamb Rack 8oz

Atlantic Sustainable Salmon Fillet 8oz

Mayura Farm | AUSTRALIA

Striploin 12oz (+\$898)

Side Dishes (Select your favourite)

Cheese
Macaroni

Farm Garlic
Broccolini

Sautéed Local Farm
Mixed Mushrooms

Plantin Truffle (+\$78 per gram)

Sweet Corner

COFFEE or TEA

\$1,288 per adult

\$888 per child (aged at 4-11 years old)

Price includes free-flowing orange juice, soft drinks & designated mocktails

Add \$438 per adult to upgrade beverage offering
to free-flowing designated Champagne, Red & White wine

Champagne

Duval Leroy, Brut Réserve, NV

White

Craggy Range, Te Muna Sauvignon Blanc,
Martinborough, New Zealand 2022

Red

Esprit de Pavie, Bordeaux, France 2015

WINE
SOMMELIER
SELECTIONS

All prices are in Hong Kong dollars and are subject to 10% service charge.
Please advise our team of any special dietary requirements.