

Starters & Soups

King Crab Cake Tartar sauce, lemon		260
Beef Tenderloin Tartare	4oz	280
Free range egg yolk, condiments	8oz	520
Duck Foie Gras Terrine Fig & beet chutney, brioche		298
Pan Seared Scallops Lemon, capers, butter, parsley, smoked salmon roe		230
New Caledonian Sustainable Obsiblu Prawn Ceviche Rocoto leche de tigre, onion, avocado, sweet potato chips		488

Tomato Gazpacho with Langoustine Tail Bocconcini, piquillo pepper, basil gel, grissini		268
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Canadian Lobster Bisque XO brandy, dill oil		220
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Salad Bar
Indulge in an elaborate selection of fresh, organic seasonal green vegetables and mixed salads, along with premium mature cheese and charcuterie from France, Spain and Italy.

Add the garden fresh Salad Bar as the perfect prelude, to your selection from Surf & Turf, Aside from Beef, From the Sea or the Curated Meat Collection.

498
298

— Ice —

Perseus Caviar

Perseus is sturgeon-to-table tailor-made 100% aquaculture caviar, carefully crafted at each step of production – from selecting the right sturgeon to fine-tuning the aging of their eggs.

	30g	50g
No. 2 Superior Oscietra	888	1,388
No. 5 Gueldenstaedtii	998	1,488
No. 7 Amur Beluga	1,580	2,480

Oyster Bar

	1pc	6pcs	12pcs
N°2 - Gillardeau	88	480	890
N°5 Baby Boudeuse David Hervé	58	328	648

— Fire —

Ethnic Street Flavours

Our chef's creations are inspired by local flavours from around the world – elevated with premium ingredients and refined grilling techniques.

Grilled Sea King Crab Leg Mango, lemon gel, pickled celery		450
Beef Kofta & Foie Gras Piquillo pepper, onion, castelvetroano olive, crispy solo garlic		398
Grilled Octopus Tomato chutney, pickled mustard seeds		300
Bone Marrow Uni, parsley, garlic, shallots, capers, yuzu kosho		250

A Topping of Caviar

Perseus No. 2 Superior Oscietra	10g/318
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From the Sea

Atlantic Sustainable Salmon Fillet	8oz	440
Boston Sustainable Lobster	21oz	788
Catch of the day	8oz	M.P.

Surf & Turf — To share

Selection of sauces and two side dishes		1,998
Boston Sustainable Lobster	21oz	
USDA New York Strip Super Prime or USDA Rib Eye Super Prime	14oz 16oz	

Aside from Beef

US Lamb Rack Superior Farms – Grass Fed	16oz	980
Hungarian Mangalica Pork Tomahawk – Free Range	18oz	880
French Free Range Yellow Chicken–Jerk style Grilled baby gem, smoked pickled kohlrabi, shallots	Half	680

Our ethically sourced ingredients, selected from around the world, are prepared using cooking techniques inspired by fire and coal.

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

Curated Meat Collection

In our global search to identify and source the finest meat and cuts, in order to offer you the best quality and full traceability, we have partnered with bespoke farms and breeders around the world. They are our eyes on the land – selecting the best animals in the respective cow herds with which they work – then choosing the top cuts and aging them to perfection. Each has a unique story of provenance and terroir. All share our passion for exceptional quality, consistency and traceability.

Carima Farm /ITALY

Carima beef represents the finest selection of female Italian and European breeds, carefully selected based on cattle typology and conformation. Riddled with a good amount of creamy white fat marbling, evenly distributed but not too dense, the beef has a soft consistency that delivers a gentle but characteristic flavour, following a dry-aging maturation of a minimum of 20 days.

Scotona Rare

T-bone	per oz	78
Bone-in Rib Eye	per oz	78

El Capricho Farm /SPAIN

José Gordón is a world-renowned breeder and butcher who passionately raises oxen from ancient Iberian breeds to maturity to then detail them and mature his meat in Jiménez de Jamuz in León Province in northwest Spain.

Aged José Gordon

Tenderloin	8oz	1,100
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Hanwoo /KOREA

Like Wagyu, the secret to the flavour of Hanwoo is the extent of the marbling or strands of fat that criss-cross the meat. This is achieved by a diet high in various grains and corn rather than grass, with added ingredients such as beer and, in some cases, fermented pine needles.

Native Korean Breed I++

Rib Eye	12oz	1,298
Striploin	12oz	1,380

Kagoshima /JAPAN

Kagoshima is currently Japan's No. 1 prefecture for the production of "black cattle" Wagyu. Beef from "Kagoshima Kuroushi" has a melt-in-your mouth taste due to its marbled fat with a very low melting point known as unsaturated fatty acids. The tender and delicate meat and savoury flavour are distinctive to this brand.

Wagyu A5 Grade

Tenderloin	6oz	1,200
Sirloin	8oz	1,100

Mayura Farm /AUSTRALIA

Established on South Australia's Limestone Coast in 1845, Mayura Station first imported Full-Blood Wagyu cattle in 1997. It is now one of the world's most elite Full-blood Wagyu breeding operations and the epicentre of outstanding Wagyu genetics outside of Japan.

Full-Blood Wagyu M9+

Flat Iron	12oz	880
Striploin	12oz	1,300
Tomahawk	per oz	108

USDA Certified Super Prime Beef /USA

Tenderloin	8oz	780
Chateaubriand	20oz	1,650

Black Angus – 160 days grain-fed

Rib Eye	16oz	1,080
New York Strip	14oz	900

TO COMPLEMENT YOUR SELECTION

Sauces

Béarnaise	Chimichurri	Red Wine
Classic BBQ	Black Truffle Aioli	Périgord Black Truffle
Miyazaki Green Peppercorn		

Side Dishes

Mashed Potatoes	Elote Corn Ribs	98
Potato Fries	Grilled Asparagus	
Cheese Macaroni	Lobster Macaroni	
Deep Fried Onion Rings	Creamy Organic Spinach	
Farm Garlic Broccolini	Sautéed Local Farm Mixed Mushrooms	