

THE STEAK HOUSE

Farm to Fork: Artisan Beef Discovery Tasting Menu

Pre-order Only.

*The Tasting Menu must be reserved 72 hours in advance,
subject to limited availability per service.*

Our representatives will contact you to confirm the Tasting Menu reservation.

*Due to preparation time, we are unable to offer the Tasting Menu
and selections for the A La Carte Menu to the same table.*

AMUSE BOUCHE

Tomato Gazpacho

Burrata cream, pine nuts

FIRST COURSE

King Crab Salad & Caviar

Avocado, celeriac black garlic purée, lemon gel, croutons

Giacomo Borgogno Derthona Timorasso, Colli Tortonesi, Italy 2021

SECOND COURSE

Pan Seared Scallop

Topinambur purée, watercress oil, black truffle shaves

BUTCHER BOARD

~ Sharing for 2 ~

SPAIN - Cazurra Farm Dry Aged Tenderloin 6oz

Aged balsamic

Tinto Pesquera Reserva, Ribera del Duero, Spain 2019

KOREA - Hanwoo I++ Sirloin 6oz

Fresh wasabi

Grace Wine Cabernet Franc, Yamanashi, Japan 2019

AUSTRALIA - Mayura Farm M9+ Flat Iron 6oz

Violet mustard

Yarra Yering Underhill Shiraz, Yarra Valley, Australia 2017

Side Dishes

Mashed Potatoes

Grilled Jumbo Asparagus

DESSERT

70% Smokey Chocolaterie de l'Opera

Chocolate fondant, milk tea ice cream

Bodegas Toro Albala Don PX Gran Reserva, Sherry, Spain 2002

HK\$3,600 for Two (Minimum 2 guests)

Add HK\$688 per person for wine pairing by our sommelier

All prices are subject to 10% service charge.

Please advise our team for any particular dietary requirements.