

Starters & Soups

King Crab Cake Tartar sauce, lemon		288
Beef Tenderloin Tartare Free-range egg yolk, condiments	4oz 8oz	280 520
Alaskan King Crab & Shrimp Cocktail Baby gem, semi-dried tomatoes, cajun sauce, lobster tuile		328
Pan-Seared Scallops Yuzu beurre blanc, chervil oil, Oscietra caviar		268
Langoustine Tartare Oscietra caviar, celeriac cream, sweet tarragon emulsion, Granny Smith apple		378

Creamy Mushroom Soup Pedro Ximenez vinegar, croutons		198
Canadian Lobster Bisque XO brandy, dill oil		238

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.

498

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.

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°4 - Tarbouriech	78	438	798

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 King Prawn Garlic butter sauce, burned lemon		328
Grilled Foie Gras Onion jam, orange salad, brioche		328
Poached Spanish Octopus Tomato pesto, Chinese vinegar sauce, pickled watermelon radish, salted nuts		298
Bone Marrow Uni, parsley, garlic, shallots, capers, yuzu kosho		260

Surf & Turf — To share

Selection of sauces and two side dishes		1,998
Boston Sustainable Lobster Thermidor	2loz	
Japan Kagoshima Sirloin or USDA Rib Eye Super Prime	8oz 16oz	

Aside from Beef

Spanish Duo of Agnei Iberico Lamb Loin and rack	16oz	988
Hungarian Mangalica Pork T-bone – free-range	14oz	888

From the Sea

Atlantic Sustainable Salmon Fillet	8oz	488
Boston Sustainable Lobster Thermidor	2loz	788
Chilean Sea Bass	8oz	508

French Free-Range Yellow Chicken–Jerk style Grilled baby gem, shallots, smoked pickled kohlrabi	Half	680
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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 /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	88
Bone-in Rib Eye	per oz	88

Experience the perfect pairing of our Italian steak with Antica Acetaia Luigi Cremonini's 50-year-aged Balsamic Vinegar, carefully selected by our chefs for an exquisite flavor combination.

Cazurra /SPAIN

Awarded the Gold Medal by the "World Steak Challenge" team for its exceptional quality, Peninsular Spanish beef is recognised as one of the best in the world. From cattle raised in the north of Spain, Cazurra beef undergoes a 50-day dry aging process, resulting in a tenderness and succulent juiciness. With each bite, discover delicately balanced flavours with unique nuances of toasted nuts, dried fruit and aromatic hints, accompanied by subtle mineral touches.

Hybrid Casina Beef & Mountain Beef R4

Tenderloin	8 oz	988
Tomahawk	per oz	88

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

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

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 needle.

Native Korean Breed I++

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

USDA Certified Super Prime Beef /USA

Black Angus – 160 days grain-fed

Tenderloin	8oz	780
Chateaubriand	20oz	1,780
Rib Eye	16oz	1,080
New York Strip	14oz	900

TO COMPLEMENT YOUR SELECTION

Sauces

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

Side Dishes

98

Truffle Mashed Potatoes	Mashed Potatoes
Potato Fries	Grilled Asparagus
Baked Potato Sour Cream Bacon	Deep Fried Onion Rings
Cheese Macaroni	Lobster Macaroni
Creamy Organic Spinach	Farm Garlic Broccoli
Sautéed Local Farm Mixed Mushroom	Charred Creamed Corn

Additions to the steak

Blue Cheese	78
Grilled Foie Gras	148
Bone Marrow	208
Grilled King Prawn	238