

# 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

*Edouard Duval, Brut d'Eulalie*

### SECOND COURSE

#### **Pan Seared Scallop**

Topinambur purée, watercress oil, black truffle shaves

*Radford Dale, The Renaissance of Chenin Blanc*

### BUTCHER BOARD

~ Sharing for 2 ~

#### **SPAIN - Cazurra Farm Dry Aged Tenderloin 6oz**

Aged balsamic

#### **KOREA - Hanwoo 1++ Sirloin 6oz**

Fresh wasabi

#### **AUSTRALIA - Mayura Farm M9+ Flat Iron 6oz**

Violet mustard

*Rocca di Montegrossi, Ridolfo IGT*

### Side Dishes

**Mashed Potatoes**

**Grilled Jumbo Asparagus**

### DESSERT

#### **70% Smokey Chocolaterie de l'Opera**

Chocolate fondant, milk tea ice cream

*Toro Albala Don PX Gran Reserva Montilla Moriles Sherry*

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.