

## Starters & Soups

<b>King Crab Cake</b> Tartar sauce, lemon		288
<b>Beef Tenderloin Tartare</b> Free range egg yolk, condiments	4oz 8oz	280 520
<b>Alaskan King Crab &amp; Shrimp Cocktail</b> Baby gem, semi-dried tomatoes, cajun sauce, lobster tuile		328
<b>Pan Seared Scallops</b> Preserved lemon, capers, butter, parsley		268
<b>Langoustine Tartare</b> Oscietra caviar, celeriac cream, sweet tarragon emulsion, Granny Smith apple		378

<b>Canadian Lobster Bisque</b> XO brandy, dill oil	238
<b>Corn Chowder</b> Cajun popcorn, chives, apple smoked bacon	198

**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
<b>No.2 Superior Oscietra</b>	888	1,388
<b>No.5 Gueldenstaedtii</b>	998	1,488
<b>No.7 Amur Beluga</b>	1,580	2,480

### Oyster Bar

	1pc	6pcs	12pcs
<b>N°2 - Gillardeau</b>	88	480	890
<b>N°4 - Tarbouriech</b>	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.

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

### Surf & Turf — To share

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

### Aside from Beef

<b>Spanish Duo of Agnei Iberico Lamb</b> Loin and rack	16oz	988
<b>Mangalica Pork Tomahawk</b> Hungary – Free Range	16oz	888
<b>Grilled Butterfly Spring Chicken</b> Free Range		580

### From the Sea

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

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.

## John Stone / IRELAND

John Stone offers premium dry-aged, grass-fed beef from Ireland, sourced from fully traceable herds raised on fresh green grass. They carefully select the best beef, which is dry-aged for up to 28 days to enhance flavor and texture. Resulting tender meat with rich flavor, capturing the essence of Irish beef.

### Grass fed

<b>Dry Aged T-bone</b>	per oz	88
<b>Dry Aged Bone-in Rib Eye</b>	per oz	88

Experience the perfect pairing of our Ireland 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

<b>Dry Aged Tenderloin</b>	8 oz	988
<b>Dry Aged Tomahawk</b>	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+

<b>Flat Iron</b>	12oz	880
<b>Striploin</b>	12oz	1,300
<b>Dry aged Tomahawk</b>	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

<b>Tenderloin</b>	6oz	1,200
<b>Sirloin</b>	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 1++

<b>Rib Eye</b>	12oz	1,298
<b>Striploin</b>	12oz	1,380

## USDA Certified Super Prime Beef / USA

### Black Angus – 160 days grain-fed

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

## TO COMPLEMENT YOUR SELECTION

### Sauces

<b>Béarnaise</b>	<b>Chimichurri</b>	<b>Miyazaki Green Peppercorn</b>
<b>Black Truffle Aioli</b>	<b>Morel</b>	<b>Red Wine</b> <b>Classic BBQ</b>

### Side Dishes

98

<b>Truffle Mashed Potatoes</b>	<b>Mashed Potatoes</b>
<b>Potato Fries</b>	<b>Grilled Asparagus</b>
<b>Thousand-layer Potato Beef Dripping</b>	<b>Deep Fried Onion Rings</b>
<b>Cheese Macaroni</b>	<b>Lobster Macaroni</b>
<b>Creamy Organic Spinach</b>	<b>Farm Garlic Broccoli</b>
<b>Sautéed Brussel Sprout &amp; Apple Smoked Bacon</b>	<b>Sautéed Local Farm Mixed Mushroom</b>

### Additions to the steak

<b>Blue Cheese</b>	78
<b>Grilled Foie Gras</b>	148
<b>Bone Marrow</b>	208
<b>Grilled King Prawn</b>	238