

# THE STEAK HOUSE

## Sunday Brunch Menu

11:30 am – 2:30 pm

### Cold Cuts & Salad Bar

Indulge in an elaborate selection of organic fresh seasonal green vegetables, mixed salads and a Caesar salad station, plus deviled eggs with ethnic marinades and condiments. Choose from an extensive selection of cold cuts and cheeses from France, Italy and Spain, with freshly baked bread and a Viennoiserie corner with assorted jams and dried fruit.

### Starters Combo

Oscietra Caviar & Blini  
Shrimp Cocktail

Cajun Lobster Salad  
King Crab Leg

### Eggs Benedict

Hollandaise sauce & parmesan

### Soup

Canadian Lobster Bisque  
XO brandy, dill oil

### Mains

~ Select your favourite ~

#### Crafted Carnivores

Australian Black Market M5 Strip 8oz

USDA Prime Hanger Steak 10oz

USDA Prime Tenderloin 6oz

USDA Prime Rib 20 oz (For 2)

#### Aside from Beef

USDA Superior Farms Lamb Rack 8oz

Grilled Spring Chicken

Atlantic Sustainable Salmon Fillet 8oz

Grilled Sustainable King Prawn

#### Hanwoo | KOREA

Rib Eye 12oz (+ HK\$888)

#### Mayura | AUSTRALIA

Striploin 12oz (+HK\$988)

#### To Share

USDA Certified Super Prime

Chateaubriand 20oz

(+ HK\$1008)

#### Surf & Turf

~Select your favourite~

Grilled Spanish Octopus

or Atlantic Sustainable Salmon Fillet 4oz

&

USDA Prime Rib 5oz

USDA Prime Hanger Steak 5oz

### Greens & Sides

~ Select your favourite ~

Creamy Organic Spinach

Sautéed Local Farm

Mixed Mushrooms

Herb Seasoned Fries

### Sweet Corner

Coffee or Tea

HK\$988 per adult

HK\$688 per child (ages 4-11)

Including free-flowing orange juice & soft drinks

Add HK\$298 per adult for upgraded beverages

with free-flowing sommelier-selected Prosecco, white & red wine (until 2:30 pm)

All prices are subject to 10% service charge.

Please advise our team for any particular dietary requirements