

# THE STEAK HOUSE

## Tasting Menu

### AMUSE-BOUCHE

#### **Poached N°2 - Gillardeau**

Seaweed Dust, Granny Smith Apple  
Homemade Vanilla Whisky Vinegar

### FIRST COURSE

#### **Grilled Hokkaido Scallop**

Whey Butter Sauce, Burnt Chive Oil, Black Truffle

### SECOND COURSE

#### **Hanwoo Beef Tartare**

Peruvian Fingerling Potato Chips,  
Egg Yolk Cream, Oscietra Caviar

### MAIN COURSE

~Select your favorite~

#### **USDA Prime Rib Eye Cap 7oz**

#### **Boston Sustainable Lobster Thermidor 2loz**

#### **Chilean Sea Bass 8oz**

~ OR supplement of HK\$388 for ~

#### **JAPAN Kagoshima A5 Sirloin 8oz**

### Side Dishes

~Select your favorite~

**Thousand-layer Potato Beef Dripping**  
**Charred Grilled Broccolini**

### DESSERT

#### **Signature Apple Tarte Tatin**

Vanilla Ice Cream

HK\$1,588 per person

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.