

Starters & Soups

King Crab Cake Tartar Sauce, Lemon		298	Canadian Lobster Bisque XO Brandy, Dill Oil	238
Beef Tenderloin Tartare Free Range Egg Yolk, Condiments	4oz 8oz	298 538	Corn Chowder Cajun Popcorn, Chives, Apple Smoked Bacon	208
Alaskan King Crab & Shrimp Cocktail Baby gem, Semi-Dried Tomatoes, Cajun Sauce, Lobster Tuile		328	<div>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.</div> <div>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.</div>	498
Pan Seared Scallops Preserved Lemon, Capers, Butter, Parsley		278		298
Sustainable Boston Lobster Carpaccio Yuzu Amarillo Sauce, Jalapeño Salsa, Lobster Oil		438		

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.		Surf & Turf — To share	
Grilled King Prawn Garlic Butter Sauce, Burned Lemon	348	Selection of sauces and two side dishes	1,998
Grilled Foie Gras Onion Jam, Orange Salad, Brioche	328	Boston Sustainable Lobster Thermidor	21oz
Grilled Spanish Octopus Romesco Foam, Fingerling Potato Chips, Capers Leaves	298	Japan Kagoshima Sirloin or USDA Rib Eye Super Prime	8oz 16oz
Bone Marrow Uni, Parsley, Garlic, Shallots, Capers, Yuzu Kosho	268		

From the Sea

Sustainable New Zealand Ora King Salmon	8oz	498	Grilled Butterfly Spring Chicken Free Range	580
Boston Sustainable Lobster Thermidor	21oz	788		
Chilean Sea Bass	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.

Mazura /POLAND

Each year, 16,800 Polish heifers are butchered, but only 10% qualify for the Mazura brand, with just 3% achieving its exceptional divine marbling. Raised in the Masurian Lake District in northeastern Poland, these cattle thrive in a continental climate and feed on corn, oats, and barley, resulting in superior quality beef. A three-week maturation process enhances its rich flavor and aroma.

The Divine Beef		
T-bone	per oz	88
Bone-in Rib Eye	per oz	88

Experience the perfect pairing of our Poland 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		
Dry Aged Tenderloin	8 oz	988
Dry Aged 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
Dry aged 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 bran.

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 1++		
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

Additions to the steak

Blue Cheese	78	Bone Marrow	208
Grilled Foie Gras	148	Grilled King Prawn	258

Side Dishes

Glazed Carrots & Smoked Pecan Nuts	Morel Mashed Potatoes	Sautéed Local Farm Mixed Mushroom
Grilled Asparagus with 12 years Balsamic & Parmesan Reggiano	Mashed Potatoes	Deep Fried Onion Rings
Sautéed Broccolini with Apple Smoked Bacon & Garlic	Creamy Organic Spinach	Cheese Macaroni
Thousand-layer Potato Beef Dripping	Lobster Macaroni	Potato Fries