

Starters & Soups

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| King Crab Cake Tartar Sauce, Lemon | | 298 |
| Beef Tenderloin Tartare Free Range Egg Yolk, Condiments | 4oz 8oz | 298 538 |
| Alaskan King Crab & Shrimp Cocktail Baby gem, Semi-Dried Tomatoes, Cajun Sauce, Lobster Tuile | | 328 |
| Pan Seared Scallops Preserved Lemon, Capers, Butter, Parsley | | 278 |
| Sustainable Boston Lobster Carpaccio Yuzu Amarillo Sauce, Jalapeño Salsa, Lobster Oil | | 438 |

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| Canadian Lobster Bisque XO Brandy, Dill Oil | 238 |
| Corn Chowder Cajun Popcorn, Chives, Apple Smoked Bacon | 208 |

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 |
|-------------------------------|-------|-------|
| 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.

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| Grilled King Prawn Garlic Butter Sauce, Burned Lemon | 348 |
| Grilled Foie Gras Onion Jam, Orange Salad, Brioche | 328 |
| Grilled Spanish Octopus Romesco Foam, Fingerling Potato Chips, Capers Leaves | 298 |
| Bone Marrow Uni, Parsley, Garlic, Shallots, Capers, Yuzu Kosho | 268 |

Surf & Turf — To share

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| Selection of sauces and two side dishes | 1,998 |
| Boston Sustainable Lobster Thermidor | 21oz |
| Japan Kagoshima Sirloin or USDA Rib Eye Super Prime | 8oz 16oz |

Aside from Beef

| | | |
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| Spanish Duo of Agnei Iberico Lamb Loin And Rack | 16oz | 988 |
| Mangalica Pork Tomahawk Hungary – Free Range | 16oz | 888 |
| Grilled Butterfly Spring Chicken Free Range | | 580 |

From the Sea

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| Sustainable New Zealand Ora King Salmon | 8oz | 498 |
| 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

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|------------------------|--------|----|
| 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

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| 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+

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| 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 brand.

Wagyu A5 Grade

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| 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++

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| Rib Eye | 12oz | 1,298 |
| Striploin | 12oz | 1,380 |

USDA Certified Super Prime Beef /USA

Black Angus – 160 days grain-fed

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|-----------------------|------|-------|
| Tenderloin | 8oz | 780 |
| Chateaubriand | 20oz | 1,780 |
| Rib Eye | 16oz | 1,080 |
| New York Strip | 14oz | 900 |

TO COMPLEMENT YOUR SELECTION

Sauces

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| Béarnaise | Chimichurri | Miyazaki Green Peppercorn | |
| Black Truffle Aioli | Morel | Red Wine | Classic BBQ |

Additions to the steak

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

Side Dishes

108

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