

THE STEAK HOUSE

Sunday Lunch Menu

12:00 pm – 3:00 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
South African Karoo Wagyu M9+ Flank 10oz
USDA Prime Tenderloin 6oz
USDA Prime Cowboy Steak 20 oz (For 2)

Aside from Beef

USDA Superior Farms Lamb Rack 8oz
Grilled Butterfly Free Range Spring Chicken
Grilled Sustainable King Prawn
Sustainable New Zealand Ora King Salmon 8oz

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 Sustainable New Zealand Ora King Salmon 4oz

&

South African Karoo Wagyu M9+ Flank 5oz

or Australian Black Market M5 Strip 8oz
(+HK\$128)

Greens & Sides

~ Select your favourite ~

Creamy Baby 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)

Add HK\$468 per adult for upgraded beverages

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

All prices are subject to 10% service charge.

Please advise our team for any particular dietary requirements