

INDULGE IN
MAYURA STATION'S FULL-BLOOD WAGYU
AT THE STEAK HOUSE



THE STEAK HOUSE

FULL-BLOOD

AUST. No. 1845
Mayura

WAGYU BEEF

THE STEAK HOUSE AT REGENT HONG KONG

presents

Indulge in Mayura Station's Full – Blood Wagyu

6 - 8 November, 2025

HK\$2,088 per person

Wine Pairing (Optional): \$688 per guest

Elevate the experience with a thoughtfully selected wine pairing featuring exceptional vintages from a distinguished Tasmanian producer.

AMUSE BOUCHE

(by THE STEAK HOUSE)

Torched MS9+ Picanha

Hokkaido Uni, Shiso, Jalapeno Salsa

Zabuton Tartare

(by MAYURA STATION)

Native Australian Lime, Oscietra Caviar, Gold Leaf

Domaine A, Lady A 2021

MAIN COURSE

(by THE STEAK HOUSE & MAYURA STATION)

21 Days Dry Aged Mayura T-Bone

SIDE DISHES

Smoked Potato Puree

Sauteed Brussel Sprout & Cherry Molasses

Domaine A, Cabernet Sauvignon 2013

FIRST COURSE

(by THE STEAK HOUSE)

Carpaccio Style of MS9+ Striploin

Treviso Radicchio, Charred Squash, Bleu de Severac

Domaine A, Pinot Noir 2018

DESSERT

(by THE STEAK HOUSE)

Baked Alaska

Black Forest, Cherry Brandy

SECOND COURSE

(by MAYURA STATION)

Reef and Beef

Cherry Smoked Tenderloin, Southern Rock Lobster, Chantarelles,
Fushimi's, Alba White Truffles, White Truffle Bearnasise

Domaine A, Petit a 2017

Please note that the menu is crafted for shared enjoyment; therefore, reservations are accepted for a minimum of two guests.

RESERVE A TABLE | [BOOK NOW](#)

All prices are subject to 10% service charge | Please advise our team for any particular dietary requirements