

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

Glacier 51 Patagonian Toothfish

~ 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 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.