

# Starters & Soups

<b>King Crab Cake</b> Tartar Sauce, Lemon		298	<b>Canadian Lobster Bisque</b> XO Brandy, Dill Oil	238
<b>Beef Tenderloin Tartare</b> Free Range Egg Yolk, Condiments	4oz 8oz	298 538	<b>Onion Soup</b> Black Truffle, Gruyere Cheese, Croutons	208
<b>Carabinero Prawn Cocktail</b> Bamboo Salad, Ikura, Citrus Pearls		448	<b>Salad Bar</b> 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.	498
<b>Pan Seared Scallops</b> Preserved Lemon, Capers, Butter, Parsley		278	<b>Add the garden fresh Salad Bar as the perfect prelude to your selection from Surf &amp; Turf, Aside from Beef, From the Sea or the Curated Meat Collection.</b>	298
<b>Sustainable Alaskan King Crab Salad &amp; Avocado Taco</b> Celeriac, Lemon Gel, Oscietra Caviar		398		

# Kaviari Caviar Selection

Formerly an importer of wild Iranian caviar, Kaviari now selects and matures the finest farmed caviars. Thanks to its expertise and devotion to preserve traditional know-how, the house of Kaviari now supplies many starred chefs in France and abroad.		30g	50g
<b>Oscietra Prestige</b>		888	1,388
<b>Kristal</b>		988	1,488
<b>Beluga</b>		2,588	3,988

# Oyster Bar

	1pc	6pcs	12pcs
<b>N°2 - Gillardeau</b>	88	480	890
<b>N°4 - Tarbouriech</b>	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.

<b>Grilled Eastern Royal Prawn</b> Chorizo Sauce, Puffed Forbidden Rice, Burned Chive Oil	398		
<b>Grilled Foie Gras</b> Onion Jam, Orange Salad, Brioche	328		
<b>Grilled Spanish Octopus</b> Romesco Foam, Fingerling Potato Chips, Capers Leaves	298		
<b>Bone Marrow</b> Uni, Parsley, Garlic, Shallots, Capers, Yuzu Kosho	268		
<b>Boston Sustainable Lobster Thermidor</b>	21oz		
<b>Japan Kagoshima Sirloin</b> or <b>USDA Rib Eye Super Prime</b>	8oz 16oz		
<b>Australian Duo of Mount Schanck Lamb</b> Loin And Rack – Grass Fed	16oz	988	
<b>Mangalica Pork Tomahawk</b> Hungary – Free Range	16oz	888	
<b>Grilled Butterfly Spring Chicken</b> Free Range			580

## From the Sea

<b>Sustainable New Zealand Ora King Salmon</b>	8oz	498	
<b>Boston Sustainable Lobster Thermidor</b>	21oz	788	
<b>Glacier 51 Patagonian Toothfish</b>	8oz	528	
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.

## Rubia Gallega Blonda /SPAIN

Rubia Gallega Blonda is internationally acclaimed as one of the best beef in world. Raised on small, traditional family farms closely connected to the land, these animals are fed primarily on natural forage and vegetables, following time-honored methods passed down through generations. This red blonde hair cow has distinctive character of the deep rich flavour, which is provided by the age of the cows and oxen at slaughter, when they are at least eight years old. After local slaughter to minimize stress and preserve quality, carcasses are expertly dry aged for 50 days. Each cut is matured using tailored aging programs to enhance its natural flavors and texture.

Rubia Gallega Blonda		
Bone-in Short Rib	20 oz	888
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

### TO COMPLEMENT YOUR SELECTION

#### Additions to the steak

Blue Cheese	78
Grilled Foie Gras	148

#### Sauces

Béarnaise	Chimichurri
Black Truffle Aioli	Morel

Seasonal Side Dishes	108
Spiced Maple Pumpkin & Labneh	
Sautéed Portobello Mushrooms	
Sautéed Broccolini with Apple Smoked Bacon & Garlic	
Porcini Mashed Potatoes	

## 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 I++		
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

Bone Marrow	208
Eastern Royal Prawn	138

Miyazaki Green Peppercorn	
Red Wine	Classic BBQ

Heritage Side Dishes	108
Grilled Asparagus & Parmesan Cheese	
Thousand-Layer Potato Beef Dripping	
Double Fried French Fries	
Deep Fried Onion Rings	
Lobster Macaroni	Cheese Macaroni
Mashed Potatoes	Creamy Baby Spinach