

# THE STEAK HOUSE

In-House Artisan Aged Beef Collection

## OPENING A NEW CHAPTER IN CULINARY CRAFTSMANSHIP FOR 2026



### JANUARY-MARCH SPECIAL: MAYURA T-BONE AGED WITH MICTHER'S BOURBON FOR 45 DAYS

Aged for 45 days in Michter's Bourbon whiskey, this exceptional cut embodies hints of oak, caramel, and warm spice - a rich harmony that showcases the craftsmanship behind every bite.

Founded in 1845 on South Australia's Limestone Coast, Mayura Station is globally recognised as a premier producer of Full-Blood Wagyu. The farm's innovative chocolate-enriched feeding programme results in beef celebrated for its luxurious marbling, delicate sweetness, and subtle nutty depth.

The Mayura T-bone Aged with Michter's Bourbon for 45 Days is priced at HK\$108 per oz, weighs approximately 30 oz, ideal for sharing between two to three people. Available while stocks last.



BOOK NOW