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 20oz (For 2)**

Hanwoo | KOREA

Rib Eye 12oz (+HK\$888) Mayura | AUSTRALIA Striploin I2oz (+HK\$988)

To Share

USDA Certified Super Prime Chateaubriand 20oz (+HK\$1008)

Creamy Baby Spinach

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

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)

Side Dishes

~ Select Your Favourite ~ Sautéed Local Farm Mixed Mushrooms

Herb Seasoned Fries

Sweet Corner

Coffee or Tea

HK\$1,098 per adult HK\$760 per child (ages 4-11)

Including one glass of Domaine Jules Desjourneys Cinétique Pétillant Rosé Naturel, free-flowing fresh juice, soft drinks

Add HK\$278 Per adult for upgraded beverages

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

Add HK\$478 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