

# THE STEAK HOUSE

## Tasting Menu

### AMUSE-BOUCHE

#### **King Crab Salad**

Avocado, Celeriac Purée, Lemon Gel, Croutons

### 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 5I 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.