

THE STEAK HOUSE

The Steak House Prestige Menu

FIRST COURSE

**Sustainable Alaskan King Crab Salad
& Avocado Taco**

Celeriac, Lemon Gel, Oscietra Caviar

SECOND COURSE

Bone Marrow & Hokkaido Uni

Parsley, Garlic, Shallots, Capers, Yuzu Kosho

SOUP

Canadian Lobster Bisque

XO Brandy, Dill Oil

MAIN COURSE

~Select Your Favorite~

USDA Prime Rib Eye Cap 7oz

SPAIN Rubia Gallega Blonda Tenderloin 6oz

Glacier 51 Patagonian Toothfish

~ OR supplement of HK\$228 for ~

KOREA Hanwoo Sirloin 1++ 6oz

Side Dishes

~Select Your Favorite~

Double Fried French Fries

Sautéed Portobello Mushrooms

Sautéed Broccolini with Apple Smoked Bacon & Garlic

DESSERT

70% Smokey Chocolaterie de l'Opera

Chocolate Fondant, Milk Tea Ice Cream, Espresso Crème Anglaise

HK\$1,698 per person

Add HK\$688 per person for sommelier- selected wine paring

All prices are subject to 10% service charge.

Please advise our team for any particular dietary requirements.