

THE STEAK HOUSE

Easter Lunch Menu

12:00pm - 3:00pm

Salad Bar

Indulge in an elaborate selection of organic fresh seasonal vegetables, mixed salads and a Caesar salad station, plus deviled eggs with ethnic marinades 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.

Deluxe Seafood Selection

Oscietra Caviar & Blini

Cajun Lobster Salad

Shrimp Cocktail

King Crab Leg

Eggs Benedict

Hollandaise Sauce & Parmesan

Soup

Zucchini & Pea Velouté
Rosemary Croutons, Basil Oil

Pre-Main Course

~ Easter Day Special ~

Grilled Lumina Lamb Saddle

Experience culinary artistry with our Grilled Lumina Lamb Saddle, served on a stylish trolley right at your table. This dish features tender, perfectly grilled lamb, seasoned with aromatic herbs.

Mains

~ Select Your Favourite ~

Crafted Carnivores

Australian Black Market M5 Strip 8oz

Australian Pure Black Wagyu Bavette M8 8oz

USDA Prime Tenderloin 6oz

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

Hanwoo | KOREA

Rib Eye 12oz (+HK\$888)

Mayura | AUSTRALIA

Striploin 12oz (+HK\$988)

To Share

USDA Prime Cowboy Steak 20oz (For 2)

USDA Certified Super Prime Chateaubriand 20oz
(+HK\$1,008)

Surf & Turf

~ Choose one of seafood & one of beef selection ~

Grilled Spanish Octopus

or Sustainable New Zealand Ora King Salmon 4oz

&

Australian Pure Black Wagyu Bavette M8 4oz

or Australian Black Market M5 Strip 8oz (+HK\$128)

Side Dishes

~ Select Your Favourite ~

Creamy Spinach Gratin

Honey Glazed Carrot

Herb Seasoned Fries

Dessert Highlights

Serve on floral decorated trolley live cracking with wooden hammer at 14:00

HK\$1,098 per adult

HK\$760 per child (ages 4-11)

Including one glass of Domaine Jules Desjournes Cinétique Rosé, Free-flow fresh juice, soft drinks

Enjoy free-flow sommelier selected until 2:30 pm.

+HK\$278 per adult – white & red wine

+HK\$478 per adult – champagne, white & red wine

All prices are subject to 10% service charge. Please advise our team for any particular dietary requirements