

Starters & Soups

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| King Crab Cake Tartar Sauce, Lemon | | 298 |
| Beef Tenderloin Tartare Free Range Egg Yolk, Condiments | 4oz 8oz | 298 538 |
| Carabinero Prawn Cocktail Oyster Leaf Salad, Citrus Pearls | | 448 |
| Pan Seared Scallops Preserved Lemon, Capers, Butter, Parsley | | 278 |
| Sustainable Alaskan King Crab Salad & Avocado Taco Celeriac, Lemon Gel, Oscietra Caviar | | 398 |

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| Canadian Lobster Bisque XO Brandy, Dill Oil | 238 |
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| Onion Soup Gruyere Cheese, Croutons | 208 |
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Salad Bar
Indulge in an elaborate selection of fresh, organic seasonal green vegetables and mixed salads, along with premium mature cheese and charcuterie from France, Spain and Italy.

Add the garden fresh Salad Bar as the perfect prelude to your selection from Surf & Turf, Aside from Beef, From the Sea or the Curated Meat Collection.

498

298

Ice

Kaviari Caviar Selection

Formerly an importer of wild Iranian caviar, Kaviari now selects and matures the finest farmed caviars. Thanks to its expertise and devotion to preserve traditional know-how, the house of Kaviari now supplies many starred chefs in France and abroad.

| | 30g | 50g |
|--------------------------|-------|-------|
| Oscietra Prestige | 888 | 1,388 |
| Kristal | 988 | 1,488 |
| Beluga | 2,588 | 3,988 |

Fire

Ethnic Street Flavours

Our chef's creations are inspired by local flavours from around the world – elevated with premium ingredients and refined grilling techniques.

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| Grilled Eastern Royal Prawn Chorizo Sauce, Puffed Forbidden Rice, Burned Chive Oil | 398 |
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| Grilled Foie Gras Onion Jam, Orange Salad, Brioche | 328 |
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| Grilled Spanish Octopus Romesco Foam, Fingerling Potato Chips, Capers Leaves | 298 |
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| Bone Marrow Uni, Parsley, Garlic, Shallots, Capers, Yuzu Kosho | 268 |
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From the Sea

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| Sustainable New Zealand Ora King Salmon | 8oz | 498 |
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| Boston Sustainable Lobster Thermidor | 21oz | 788 |
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| Glacier 51 Patagonian Toothfish | 8oz | 528 |
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Surf & Turf — To share

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| Selection of Sauces and Two Side Dishes | 1,998 |
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| Boston Sustainable Lobster Thermidor | 21oz |
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| Japan Kagoshima Sirloin or USDA Rib Eye Super Prime | 8oz 16oz |
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Aside from Beef

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| Australian Duo of Mount Schanck Lamb Loin And Rack – Grass Fed | 16oz | 988 |
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| Mangalica Pork Tomahawk Hungary – Free Range | 16oz | 888 |
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| Grilled Butterfly Spring Chicken Free Range | 580 |
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Our ethically sourced ingredients, selected from around the world, are prepared using cooking techniques inspired by fire and coal.

All prices are in Hong Kong dollars and are subject to 10% service charge. Please advise our team of any particular dietary requirements.

Curated Meat Collection

In our global search to identify and source the finest meat and cuts, in order to offer you the best quality and full traceability, we have partnered with bespoke farms and breeders around the world. They are our eyes on the land – selecting the best animals in the respective cow herds with which they work – then choosing the top cuts and aging them to perfection.

Mazura /POLAND

Each year, 16,800 Polish heifers are butchered, but only 10% qualify for the Mazura brand, with just 3% achieving its exceptional divine marbling. Raised in the Masurian Lake District in northeastern Poland.

The Divine Beef

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|------------------------|--------|----|
| T-Bone | per oz | 88 |
| Bone-in Rib Eye | per oz | 88 |

Experience the perfect pairing of our Poland steak with Antica Acetaia Luigi Cremonini's 50-year-aged Balsamic Vinegar.

Rubia Gallega Blonda /SPAIN

Rubia Gallega is internationally acclaimed as one of the best beef in world. Raised on small, traditional family farms in Galicia, Spain, these red-blonde cattle are fed a natural diet of forage and vegetables using ancestral methods. After low-stress local slaughter, carcasses are dry-aged for at least 50 days.

Rubia Gallega Blonda

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| Tenderloin | 8oz | 858 |
| Dry Aged Tomahawk | per oz | 88 |

Mayura Farm /AUSTRALIA

Established on South Australia's Limestone Coast in 1845, Mayura Station first imported Full-Blood Wagyu cattle in 1997. It is now one of the world's most elite Full-blood Wagyu breeding operations and the epicentre of outstanding Wagyu genetics outside of Japan.

Full-Blood Wagyu M9+

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| Flat Iron | 12oz | 880 |
| Striploin | 12oz | 1,300 |
| Dry Aged Tomahawk | per oz | 108 |

Kagoshima /JAPAN

Kagoshima is currently Japan's No. 1 prefecture for the production of "black cattle" Wagyu. Beef from "Kagoshima Kuroushi" has a melt-in-your mouth due to its marbled fat with a very low melting point known as unsaturated fatty acids.

Wagyu A5 Grade

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| Tenderloin | 6oz | 1,200 |
| Sirloin | 8oz | 1,100 |

Hanwoo /KOREA

Like Wagyu, the secret to the flavour of Hanwoo is the extent of the marbling or strands of fat that criss-cross the meat. This is achieved by a diet high in various grains and corn rather than grass, with added ingredients such as beer and, in some cases, fermented pine needle.

Native Korea Breed I++

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| Rib Eye | 12oz | 1,298 |
| Striploin | 12oz | 1,380 |

USDA Certified Super Prime Beef/USA

Black Angus – 160 Days Grain-Fed

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| Tenderloin | 8oz | 780 |
| Chateaubriand | 20oz | 1,780 |
| Rib Eye | 16oz | 1,080 |
| New York Strip | 14oz | 900 |

Additions to the steak

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| Blue Cheese | 78 |
| Grilled Foie Gras | 148 |

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| Bone Marrow | 208 |
| Eastern Royal Prawn | 138 |

Sauces

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| Béarnaise | Chimichurri |
| Red Wine | Morel |

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| Miyazaki Green Peppercorn | |
| Black Truffle Aioli | Classic BBQ |

Seasonal Side Dishes 108

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| Al Pastor Cauliflower |
| Black Truffle Mashed Potatoes |
| Sautéed Portobello Mushrooms |
| Sautéed Broccolini with Apple Smoked Bacon & Garlic |

Heritage Side Dishes 108

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|---|----------------------------|
| Grilled Asparagus & Parmesan Cheese | |
| Thousand-Layer Potato Beef Dripping | |
| Double French Fries or Fried Onion Rings | |
| Lobster Macaroni | Cheese Macaroni |
| Mashed Potatoes | Creamy Baby Spinach |

Sommelier Favourite 688
3 Glasses

0.0% Steak Harmony 388
3 Glasses