

# THE STEAK HOUSE

## Sunday 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.

### 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

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 Baby Spinach

Sautéed Local Farm  
Mixed Mushrooms

Herb Seasoned Fries

### Sweet Corner

**HK\$1,098 per adult**

Including one glass of Peter Lauer, Riesling Sekt Brut Réserve, Free-flow fresh juice, soft drinks

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

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

**+HK\$278 per adult** – white & red wine

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