

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 Phoenix Wagyu Strip M5 8oz

Australian Pure Black Wagyu Bavette M8 8oz

USDA Prime Tenderloin 6oz

Aside from Beef

USDA Superior Farms Lamb Rack 8oz

Peri Peri Grilled Butterfly 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 M8 Bavette 4oz

or Australian Phoenix Wagyu 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