

Starters & Soups

King Crab Cake Tartar Sauce, Lemon		318	Canadian Lobster Bisque XO Brandy, Dill Oil	268
Beef Tenderloin Tartare Free Range Egg Yolk, Condiments	4oz 8oz	298 538	Roasted Bell Pepper Soup Piquillo Pepper, Apple Smoked Bacon, Basil Oil, Herbs Croutons	228
Carabinero Prawn Cocktail Oyster Leaf Salad, Citrus Pearls		448	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
Pan Seared Scallops Lemon Beurre Blanc, Wagyu Cecina, Charred Petit Pois		298		298
Sustainable Alaskan King Crab Salad & Avocado Taco Celeriac, Lemon Gel, Oscietra Caviar		398		

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

Oyster Bar

	1pc	6pcs	12pcs
N°2 - Gillardeau	88	480	890
N°4 - Baby Boudeuse David Herve	68	398	778

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.

Grilled Eastern Royal Prawn Chorizo Sauce, Puffed Forbidden Rice, Burned Chive Oil	398
Grilled Foie Gras Medjool Date Chutney, Seasonal Citrus, Smoked Pistachio, Brioche	338
Grilled Spanish Octopus Romesco Foam, Fingerling Potato Chips, Capers Leaves	298
Bone Marrow Uni, Parsley, Garlic, Shallots, Capers, Yuzu Kosho	278

From the Sea

Sustainable New Zealand Ora King Salmon	8oz	498
Glacier 51 Patagonian Toothfish	8oz	528
Boston Sustainable Lobster Thermidor	21oz	788
Dry Aged Red Spotted Grouper & Fire Roasted Salsa		898

Surf & Turf — To share

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

Aside from Beef

New Zealand Duo of Lumina Lamb Saddle and Rack - Grass Fed	16oz	988
Mangalica Pork Tomahawk Hungary – Free Range	16oz	888
Peri Peri Grilled Butterfly Spring Chicken Free Range		580

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

USDA Certified Super Prime Beef/USA

Black Angus – 160 Days Grain-Fed		
Tenderloin	8oz	780
Rib Eye Cap	8oz	848
New York Strip	14oz	900
Rib Eye	16oz	1,080
Chateaubriand	20oz	1,780

Additions to the steak

Blue Cheese	78	Bone Marrow	208
Grilled Foie Gras	168	Eastern Royal Prawn	138

Sauces

Béarnaise	Chimichurri	Miyazaki Green Peppercorn	
Red Wine	Morel	Black Truffle Aioli	Classic BBQ

Seasonal Side Dishes118

Grilled Hispi Cabbage & Soubise Sauce
Black Truffle Mashed Potatoes
Sautéed Portobello Mushrooms
Sautéed Broccolini with Apple Smoked Bacon & Garlic
Charred Asparagus with Black & Wild Garlic Emulsions

Heritage Side Dishes118

Thousand-Layer Potato Beef Dripping	
Beef Dripping Triple-Cooked Fries	
Lobster Macaroni	Cheese Macaroni
Mashed Potatoes	Creamy Baby Spinach
Fried Onion Rings	

Sommelier Favourite	598	0.0% Steak Harmony	388
3 Glasses		3 Glasses	

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