THE STEAK HOUSE

In-House Artisan Aged Beef Collection

ELEVATING CRAFTSMANSHIP: CHAPTER FOUR

OCTOBER – DECEMBER SPECIAL:
USDA 30-DAYS RAS EL HANOUT AGED PRIME T-BONE

A show-stopping T-bone featuring WBI (Wisconsin Beef Industries) Prime beef from a third-generation, family-owned operation in the American Midwest. Corn-fed and dry-aged for 30 days, it delivers concentrated richness — with the robust flavour of a striploin on one side and the buttery tenderness of a filet mignon on the other.

THE SEASONING — RAS EL HANOUT

Meticulously crusted with Ras El Hanout, a storied North African spice blend of cumin, ginger, cinnamon, cardamom, and a hint of heat — perfectly complementing the beef's profound, nutty character from the long ageing process.

• USDA 30-Days Ras El Hanout Aged Prime T-Bone — HK$78 per ounce

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