

— APPETIZERS —

PRAWN COCKTAIL
BUTTER LETTUCE & COCKTAIL SAUCE
\$175

CRAB CAKE “NEW ORLEANS” STYLE
TARTAR SAUCE
\$175

TASTING OF DUCK FOIE GRAS
PAN-SEARED & TERRINE WITH DARK COCOA CRISP
\$280

PAN-SEARED DIVER SCALLOPS
TRUFFLE POTATO, PARMESAN SHAVING & RASPBERRY COULIS
\$250

‘PORTERHOUSE’ BEEF CARPACCIO
HONEY MUSTARD DRESSING & HERB SALAD
\$235

CRUNCHY SOFT SHELL CRAB
PANKO COATING, CORAL DIP & CHILI CILANTRO VINAIGRETTE
\$175

ALASKAN KING CRAB LEGS
SPICY SOYA BROTH & COCKTAIL SAUCE
\$280

BALIK SALMON
‘MIMOSA’ EGGS, DOUBLE CREAM & MELBA TOAST
\$280

BEEF TENDERLOIN STEAK TARTARE
BLACK TRUFFLE & POTATO CHIPS
4OZ \$298 8OZ \$596

FRENCH AQUITAINE CAVIAR 30G
FINE CHOPPED EGG & HOMEMADE BLINIS
\$1,288

SUPREME HOT MARINE SAMPLER
GRATINATED KING CRAB LEG, GRILLED JUMBO SCALLOP, CRISPY FRIED CALAMARI,
CHARBROILED MAINE LOBSTER & OVEN-BAKED CRABMEAT WITH SEA URCHIN
FOR APPETIZER \$450 FOR MAIN COURSE \$600

DELUXE CHILLED SEAFOOD MOUNTAIN
BOSTON LOBSTER, YABBY, KING CRAB LEG, BLACK MUSSEL, ABALONE,
PRAWN, MANILA CLAM, SCALLOP & JADE WHELK
PER PERSON \$560 FOR 2 PERSONS \$1,120

— SOUPS —

CREAM OF FOREST MUSHROOM
GARLIC CROUTONS \$110

LOBSTER BISQUE
SEAWEEED GRISSINI \$130

FRENCH ONION SOUP
GRATINATED GRUYERE CHEESE \$110

— SALADS —

THE SALAD BAR PER PERSON \$300
SALAD BAR WITH ENTRÉE PER PERSON \$160

JUMBO LOBSTER COBB SALAD
MARY ROSE SAUCE FOR 2 PERSONS \$320

CLASSIC CAESAR
HOME CURED ANCHOVIES & CRISPY APPLE WOOD BACON \$140

— ADVANCE DESSERT ORDER —

TRADITIONAL APPLE CRUMBLE, VANILLA ICE-CREAM, CARAMEL SAUCE
TROPICAL SOUFFLÉ, FRESH MANGO & PASSION FRUIT
CHOCOLATE FONDANT, VANILLA SAUCE
\$130 EACH

~ 25 MINUTES ~

~ PLUS 10% SERVICE CHARGE ~

FROM CHARCOAL GRILL

U.S.D.A. CERTIFIED PRIME BEEF

NEW YORK STRIP 14OZ / 400G	\$620
NEW YORK STRIP 18OZ / 510G	\$740
NEW YORK STRIP 32OZ / 900G	\$1,388
RIB EYE STEAK 16OZ / 450G	\$588
PETIT FILET MIGNON 8OZ / 220G	\$548
CENTER CUT FILET MIGNON 12OZ / 340G	\$818
CHÂTEAUBRIAND FOR TWO 20OZ / 570G	\$1,388

U.S.D.A NATURAL BEEF

~ HORMONES & ANTIBIOTICS FREE ~

NEW YORK STRIP 14OZ / 400G	\$700
RIB EYE STEAK 16OZ / 450G	\$700
PETIT FILET MIGNON 8OZ / 220G	\$650

BONE IN BEEF CUTS

AUSTRALIAN PORTERHOUSE STEAK 28OZ / 790G	\$640
CANADIAN RIB STEAK 24OZ / 680G	\$650
CANADIAN RIB STEAK 48OZ / 1.3KG	\$1,280

JAPANESE WAGYU

SAGAA5 FILET MIGNON 8OZ / 220G	\$1,500
MIYAZAKI A5 STRIPLOIN 12OZ / 340G	\$1,880

AUSTRALIAN WAGYU

GRADE 8 RIB STEAK 16OZ / 450G	\$1,280
GRADE 9 STRIPLOIN 12OZ / 340G	\$1,380
GRADE 9 RIB EYE 12OZ / 340G	\$1,380

APART FROM BEEF

KAGOSHIMA PORK SHOULDER 12OZ / 340G	\$330
CORN FED CHICKEN BREAST 14OZ / 400G	\$330
DUTCH VEAL PETIT FILET MIGNON 6OZ / 170G	\$460
DUTCH VEAL RIB STEAK 16OZ / 450G	\$620
U.S. COLORADO RACK OF LAMB 16OZ / 450G	\$620

GOURMET BURGERS

U.S. ANGUS BEEF BURGER 12OZ / 340G	\$380
DEVIL HUG BEEF BURGER 35OZ / 1KG	FOR 2 PERSONS \$988
DELUXE WITH FOIE GRAS	ADDITIONAL \$110
ALL BURGERS SERVED WITH GRUYERE CHEESE & FRENCH FRIES	

FROM THE SEA

AUSTRALIAN SALMON FILLET 12OZ / 340G	\$330
CHILEAN SEA BASS 12OZ / 340G	\$340
CAJUN TUNA STEAK 10OZ / 280G	\$320
JUMBO KING PRAWNS 14OZ / 400G	\$360
BOSTON LOBSTER 23OZ / 650G	\$420
AUSTRALIAN LOBSTER TAIL 12OZ / 340G	\$480
LEMON PARSLEY BUTTER SAUCE	\$480

STEAK HOUSE SKEWER COMBO

BEEF, LAMB & CHICKEN	PER PERSON \$450
KING PRAWN, GAROUPA & JUMBO SCALLOP	PER PERSON \$480

SURF & TURF

LOBSTER TAIL & FILET MIGNON 6OZ	\$598
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SAUCES

- CLASSIC BBQ
- CRACKED PEPPERCORN
- CABERNET & SHALLOT JUS
- FRENCH MUSTARD & THYME
- FOREST MUSHROOM RAGOUT
- LEMON-CITRUS BUTTER WITH CHIVES
- GARLIC BUTTER WITH HERBS
- BÉARNAISE

VEGETABLES

- ONION RINGS
- GRILLED ASPARAGUS
- SAUTEED WILD MUSHROOMS
- STEAMED BROCCOLI WITH GARLIC
- GARLIC PORTOBELLO MUSHROOM
- FRENCH BEANS WITH SHALLOT
- GRATINATED CREAMY CORN
- CREAMED SPINACH
- \$78 EACH

POTATOES

- POTATO SKIN
- POTATO GRATIN
- MASHED POTATOES
- BAKED IDAHO POTATO
- LYONNAISE POTATOES
- LOBSTER MACARONI
- MASHED POTATOES WITH BLACK TRUFFLE
- FRENCH FRIES
- \$78 EACH

~ PLUS 10% SERVICE CHARGE ~

VEGETARIAN OPTIONS ARE AVAILABLE, PLEASE ASK OUR SERVICE STAFF FOR DETAILS