

  
DINNER





WE COMMIT THAT OUR FOOD & BEVERAGE VENUES  
ARE ISO22000:2018 CERTIFIED,  
AN INTERNATIONALLY RECOGNIZED  
FOOD SAFETY MANAGEMENT SYSTEM.

## THE FORGOTTEN PROHIBITION CLASSICS

Prohibition in the United States was a nationwide constitutional ban on the production, importation, transportation, and sale of alcoholic beverages from 1920 to 1933.

Not all alcohol was banned; for example, religious use of wine was permitted. Private ownership and consumption of alcohol were not made illegal under federal law, but local laws were stricter in many areas, with some states banning possession outright.

Following the ban, criminal gangs gained control of the beer and liquor supply in many cities. By the late 1920s, a new opposition to Prohibition emerged nationwide. Critics attacked the policy as causing crime, lowering local revenues, and imposing “rural” protestant religious values on “urban” America. Prohibition ended with the ratification of the twenty-first amendment, which repealed the eighteenth amendment on December 5, 1933, though prohibition continued in some states.

In fact, before the passing of the 18th amendment in 1919 and the nationwide ban that went into effect in January 1920 on the sale or importation of “intoxicating liquor,” it wasn’t the mobsters who ran the most organized criminal schemes in America, but corrupt political “bosses,” and then began the rise of the mob kingpins.

The demand for illegal beer, wine and liquor was so great during the Prohibition that mob kingpins like Capone were pulling in as much as \$100 million a year in the mid-1920s (\$1.4 billion in 2018) and spending a half million dollars a month in bribes to police, politicians and federal investigators.

Speakeasies became widespread and popular during the Prohibition years in the United States. Members of organized crime viewed them as a way of making money through ownership and controlling the illegal liquor trade.

This cocktail series is dedicated to the forgotten/lesser known classic cocktails popularized by this era. Most feature modern takes of these classics and some with local twists.

## PROHIBITION INSPIRED BOOZE CRUISES

During Prohibition, people would hop on cruise ships and sail in circles along the coast. Why? The answer is simple: they wanted to drink. Technically, serving alcohol was allowed since these cruises were happening on international waters. Those who lived near the coast were lucky... (the real origins of the “JUNK”)

## COCKTAILS

160

### *NAKED MARTINI*

Only available with gin

Gin, lillet blanc, homemade orange bitters

### *BARREL AGED MARTINEZ*

Gin, sweet vermouth, cherry liqueur, homemade orange bitters

### *BRANDY CRUSTA*

Cognac, triple sec, homemade toasted curacao, lemon

### *MILK PUNCH*

In-house infused coconut rum, monk fruit syrup, oat milk, vanilla

### *GOLDEN RAMOS GIN FIZZ*

Gin, lime peel cordial, single cream, soda, egg white

### *LIONS TAIL*

Rum, homemade all spice dram cordial, bitters, lime

### *CHAMPAGNE COCKTAIL*

Champagne, cognac, molasses, angostura bitters

Classic cocktails available on request

## MIXOLOGIST LABORATORY

Please allow 8-10 minutes for preparation

*FAT WASHED BACON MARTINI* 180

Beluga noble fat washed with smoked bacon, sakura vermouth

*CINNAMON CIGAR SMOKED DON CARRE* 230

Michter's rye, Calvados Pays d'Auge, antico formula, Bénédictine, Peychaud's bitters

 *STEAKHOUSE MARY* 190

Steakhouse Chef's special herbs and ingredients turned in Bloody Mary style

*THE GRAND* 460

Saffron rose treacle, oscietra caviar rounded off with Krug

**ZERO PROOF** 95

*MILK PUNCH* Monk fruit syrup, oat milk, vanilla

*CUB TAIL* Homemade all spice dram, bitters, lime peel cordial

*MENAGE A TROIX* Pu'er tea, butterfly pea, Earl Grey

*NON ALCOHOLIC OLD FASHIONED* Pu'er tea smoked, angostura bitters, la perruche brown cube

*PINEAPPLE ICED TEA* Black tea, pineapple juice, sugar syrup

*APPLE LYCHEE SODA* Apple juice, lychee, mint, soda

*VIRGIN MANGO-BANANA DAIQUIRI* Fresh banana, mango juice, lime juice, sugar syrup

Classic cocktails available on request

 *spicy*

Please advise our associates if you have any food allergies or special dietary requirements. All prices are in HK\$ and subject to a 10% service charge.



# BEST OF STEAKHOUSE

1,180 per person

## PREMIUM SEAFOOD SELECTION

DIBBA BAY OYSTER mignonette, lemon  
QUEENSLAND SPANNER CRAB COCKTAIL Yarra Valley salmon caviar  
RAZOR CLAM SALAD chilli, coriander, citrus  
YELLOWTAIL TARTARE ponzu, daikon sprout, avocado, red onion

Add 30G OSCIETRA CAVIAR (additional 330)  
Add DIBBA BAY OYSTERS (additional 55 per piece)

## SOUP (choice of one)

LOBSTER BISQUE cognac, chives  
FRENCH ONION gruyere crouton

## MAIN COURSE (choice of one)

180G WAGYU TENDERLOIN Rangers Valley - M5  
340G CEDAR RIVER FARMS STRIPLOIN (sharing for two) USDA prime, grain fed  
PATAGONIAN TOOTHFISH miso marinated

Upgrade your Steak to  
280G DAVID BLACKMOORE M9+ WAGYU STRIPLOIN (additional 395)

Add to your Main  
HALF GRILLED CANADIAN LOBSTER (additional 290)

## SIDE

Green asparagus, tomato salsa  
Truffled macaroni and cheese  
Green peppercorn sauce, selection of mustards

## DESSERT

CHOICE OF SIGNATURE STEAKHOUSE SUNDAE  
Oreo and caramel  
Strawberry Romanoff  
Black forest  
Irish coffee





## PREMIUM SEAFOOD

### OYSTER MARKET (all prices are by the piece)

DIBBA BAY Northern Fujairah, Dubai	75
<i>crispy, meaty, sweet, briny finish</i>	
GILLARDEAU Île d'Oléron, France	80
<i>fresh sea water, sweet cucumber</i>	
TARBOURIECH PINK OYSTER Etang de Thau, France	90
<i>meaty, hazelnut flavour, sweet-iodized notes</i>	
TSARSKAYA Brittany, Cancale, France	75
<i>Gold award 2023 France</i>	
<i>briny, sweet, notes of almond milk</i>	

### SEAFOOD ON ICE (to share) 880 / 1,280

Canadian lobster, spanner crab cocktail, razor clam salad, tiger prawns, oysters, blue mussels

## PREMIUM CAVIAR (served with chopped eggs, sour cream, chives, blinis)

ROYAL OSCIETRA Gueldenstaedtii	30 g	480*
	50 g	750*
	100 g	1,480*

 gluten free

 sustainably sourced seafood

\* no discount applicable

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## APPETISERS

  	SPANNER CRAB COCKTAIL fennel, green apple, Yarra Valley salmon caviar	340
	YELLOWTAIL TARTARE citrus, chilli, avocado, red onion	260
	RAZOR CLAM SALAD jalapeno, coriander, citrus	320
	MARYLAND CRAB CAKES remoulade sauce	360
	CHARGRILLED SPANISH OCTOPUS ratte potato, chickpea cream, cherry tomato, jalapeno	260
	BRITTANY MORISSEAU MUSSELS white wine, shallots, parsley, butter	250
	BONE MARROW chives, sea salt, sourdough	per piece 180
	PAN FRIED FOIE GRAS cherry compote, orange zest, cognac, brioche	260
	STEAK TARTARE cured egg yolk, black truffle, grilled sourdough bread	260
  	THICK CUT BACON maple and bourbon glazed, pickled jalapeno	150
	OVEN BAKED CAMEMBERT rosemary, fig marmalade, honey	260
	CAESAR SALAD croutons, bacon, anchovies, parmesan cheese	160

## SOUPS


	FRENCH ONION gruyere crouton	180
 	LOBSTER BISQUE cognac	220
 	NEW ENGLAND CLAM CHOWDER crouton	200
	SWEET CORN piquillo pepper, sour cream	160

 signature dish

 vegetarian

 gluten free

 sustainably sourced seafood



 plant base (vegan)

 contains alcohol

 contains pork

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## USDA PRIME BEEF

STRIPLOIN CEDAR RIVER FARMS, USDA prime, grain fed	12 oz / 340 g	720
RIB EYE CEDAR RIVER FARMS, USDA prime, grain fed	12 oz / 340 g	760
 RIB EYE (to share) CEDAR RIVER FARMS, USDA prime, grain fed	20 oz / 565 g	1,190
 HANGING TENDER USDA prime	10 oz / 280 g	610

## FULL BLOOD WAGYU

TENDERLOIN Australia, Mayura Station, M9 chocolate fed	8 oz / 225 g	1,080
 STRIPLOIN Australia, David Blackmoore, M9+	10 oz / 280 g	1,200
RIB EYE USA, Snake River Farms, gold label	12 oz / 340 g	1,120

## CROSS BREED AUSTRALIAN WAGYU

TENDERLOIN Rangers Valley - M5	8 oz / 225 g	780
STRIPLOIN Rangers Valley - M5	10 oz / 280 g	760
 TOMAHAWK RIB EYE CHOP (to share) Rangers Valley - M5	38 oz / 1,075 g	1,680
 PORTERHOUSE (to share) Rangers Valley - M5	38 oz / 1,075 g	1,890

## SPECIALTY BEEF





HANWOO RIB EYE native Korean breed	12 oz / 340 g	1,180
HANWOO STRIPLOIN native Korean breed	12 oz / 340 g	1,180
HOUSE SMOKED SHORT RIB Canadian, 48 hours slow cooked, coleslaw		520

 signature dish

 gluten free

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## APART FROM STEAKS

 PUMPKIN RAVIOLI	sundried tomato, Meredith dairy feta		280
  CANADIAN LOBSTER	broiled, garlic butter	half / whole	390 / 740
 PATAGONIAN TOOTHFISH	miso marinated, burnt lemon		450
  SNAKE RIVER FARM KUROBUTA PORK CHOP	grilled peppers, balsamic glaze		390
 ROASTED CORN FED SPRING CHICKEN	rosemary, lemon		280
STEAKHOUSE BURGER			360
wagyu beef patty, caramelized onion, dill pickles, cheddar, tomato, lettuce, dressing, fries			

## ACCOMPANIMENTS

 FOIE GRAS			120
  GRILLED CANADIAN LOBSTER		half / whole	390 / 740
 BONE MARROW		per piece	160
 CRAB MEAT OSCAR STYLE	asparagus, béarnaise sauce		198

## SAUCES

-  BÉARNAISE
-  GREEN PEPPERCORN & BRANDY
-  MUSHROOM RAGOUT
-  RED WINE JUS
-  CHIMICHURRI

 signature dish

 gluten free

 sustainably sourced seafood

 contains alcohol

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## SIDES

90

- 🌿🌾 DIRTY FRIED POTATOES alioli
- 🌿🌾 CREAMED CORN smoked paprika
- 🌿🌱🌾 SWEET POTATO FRIES roasted red bell pepper dip
- 📦🌿🌾 TRUFFLED FRENCH FRIES parmesan cheese
- 🌿🌾 MASHED POTATOES butter, cream
- 🌿🌾 CREAMED SPINACH nutmeg
- 🌿 MACARONI AND CHEESE cheddar
- 🌿🌾 BROCCOLINI chilli, garlic butter
- 🌿🌾🐷 SAUTEED GREEN BEANS bacon, shallots
- 🌿🌱🌾 GREEN ASPARAGUS tomato salsa
- 🌿🌾🐷 ROASTED BRUSSELS SPROUTS granny smith apple, bacon, cranberry
- 🌿🌾🍷 SAUTEED PORTOBELLO MUSHROOMS parsley

📦 signature dish

🌿 vegetarian

🌾 gluten free

🌱 plant base (vegan)

🍷 contains alcohol

🐷 contains pork

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## VEGETARIAN DESSERTS

120 (to share)

SIGNATURE STEAKHOUSE PAVLOVA vanilla custard, seasonal fruits

 72% CHOCOLATE BROWNIE Baileys, soft serve ice cream, dark cherry compote

 SIGNATURE CHEESECAKE apricot compote



CHOCOLATE FONDANT vanilla soft serve ice cream

 WASHINGTON APPLE CRUMBLE vanilla soft serve ice cream

## VEGETARIAN STEAKHOUSE SUNDAES

85 / 120 (to share)

  STRAWBERRY ROMANOFF  
vanilla soft serve ice cream, strawberries, strawberry sauce, Grand Marnier, whipped cream

  IRISH COFFEE  
vanilla and chocolate soft serve ice cream, coffee, coffee beans, Irish whiskey, whipped cream

 BLACK FOREST  
vanilla and chocolate soft serve ice cream, cherries, chocolate sauce, Kirsch brandy, whipped cream

 OREO AND CARAMEL  
vanilla soft serve ice cream, Oreos, caramel sauce, Baileys, whipped cream

## ARTISAN CHEESE

SELECTION OF EUROPEAN CHEESE condiments

180

 signature dish

 vegetarian

 gluten free

 contains alcohol

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## BOTTLED BEER

LONG BOARD ISLAND LAGER	80
YARDLEY BROTHERS "SEIZE THE MEANS" CHOCOLATE FUDGE	85
COOPERS PALE ALE	110
BRIGHTSIDE "WILD FLOWER"	
WILD ALE SHIRAZ	750 ML 400

## RUM

NUSA CAÑA	110
PLANTATION 5 YEARS GRAND RESERVE GOLD	120
KIRK & SWEENEY 12 YEARS	130
ZACAPA 23	170

## GIN

HENDRICK'S	125
TANQUERAY 10	130
GENEROUS	135
DANCING SANDS, RUM BARREL AGED GIN	140
COTSWOLDS DRY GIN	160

## VODKA

BELVEDERE	100
KETEL ONE	120
GREY GOOSE	140
BELUGA	150
KALAK "SINGLE MALT"	180

## **SHERRY**

*LA GUITA, MANZANILLA* 100

## **PORT**

*GRAHAM'S TAWNY 20 YEARS* 180

*TAYLORS TAWNY 20 YEARS* 180

## **MADEIRA**

*PEREIRA D'OLIVEIRA,  
VERDELHO RESERVA 1973* 530

## **EAU DE VIE**

*MASSENEZ, POIRE WILLIAMS, FR* 120

*MASSENEZ, KIRSCH, FR* 120

*MASSENEZ, FRAMBOISE SAUVAGE, FR* 120

## **CALVADOS**

*DROUIN, POMME PRISONNIÈRE* 180

*MICHEL HUARD 1991* 190

## **COGNAC**

*TESSERON XO LOT 90 OVATION* 250

*XO HENNESSY* 320

*JEAN GROSPERRIN, FINS BOIS 1977* 350

## **ARMAGNAC**

*DOMAINE D'AURENSAN 1977* 590

*COMTE DE LAFITTE 1962* 600

## **DIGESTIFS**

*AMARO* 100

*FERNET BRANCA* 80

## **GRAPPA**

*MAROLO, GRAPPA DI BAROLO* 285

## SINGLE MALT WHISKY

### HIGHLANDS

GLENMORANGIE 10 YEARS	130
DALMORE 12 YEARS	120
GLENMORANGIE 18 YEARS	230

### ISLAY

BOWMORE 12 YEARS	130
LAPHROAIG 10 YEARS	160
ARDBEG 10 YEARS	150
LAGAVULIN 16 YEARS	220

### SPEYSIDE

TAMDHU 10 YEARS	100
GLENFIDDICH 12 YEARS	130
MORTLACH 12 YEARS	100
GLENLIVET 12 YEARS	120
MACALLAN 12 YEARS	170
MORTLACH 16 YEARS	130
GLENFARCLAS 17 YEARS	200
MACALLAN 18 YEARS	540
MORTLACH 20 YEARS	200
MACALLAN 25 YEARS	1,480

### THE ISLANDS

HIGHLAND PARK 18 YEARS	220
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## BOURBON & BLENDED WHISKY

KOVAL SINGLE BARREL ORGANIC BOURBON	120
KOVAL SINGLE BARREL ORGANIC OAT	125
FOUR ROSES SINGLE BARREL	140
HEAVEN HILL CORN WHISKY 9 YEARS	105
JAMESON	105
KOVAL RYE	135
JOHNNIE WALKER GOLD	140
MICHTER'S US*1 UNBLENDED AMERICAN "WHISKEY SMALL BATCH"	225
JOHNNIE WALKER BLUE	320

## JAPANESE WHISKY

NIKKA COFFEY GRAIN	190
SUNTORY YAMAZAKI 12 YEARS	440
SUNTORY HIBIKI 17 YEARS	850

## LIMITED EDITION MORTLACH BOTTLE SERVICE

MORTLACH 12 YEARS	1,200
MORTLACH 16 YEARS	1,400
MORTLACH 20 YEARS	2,200

\* Buy a bottle of Mortlach whisky and we will keep it for you in a special crystal decanter for up to 1 year.

Each time you return, you can enjoy your whisky or have our mixologist whip up a bespoke cocktail with your whisky at no additional charge.

**SOFT DRINK** 65

*COKE, COKE LIGHT, COKE ZERO, SPRITE*

*GINGER ALE, GINGER BEER*

**FRESH JUICE** 80

**WATER**

*ACQUA PANNA* 750 ML 95

*SAN PELLEGRINO* 750 ML 95

**COFFEE**

*SINGLE ESPRESSO/ AMERICANO* 60

*ESPRESSO MACCHIATO* 60

*REGULAR COFFEE/ DOUBLE ESPRESSO* 70

*CAPPUCCINO/ LATTE/ MOCHA* 75

**TEA** 75

*BREAKFAST TEA, DARJEELING TEA, EARL GREY TEA, PEPPERMINT TEA*

*CHAMOMILE TEA, JASMINE TEA, PO LI TEA, TIKUANYIN TEA*