


LUNCH





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

LUNCH SPECIALS

ZERO PROOF

65

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

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

WINE BY THE GLASS

SAUVIGNON BLANC - WEINGUT TEMENT "KALK & KREIDE" - Südsteiermark - AU 2020 90

MALBEC - ACHAVAL FERRER - Mendoza - ARG 2020 90

TEMPRANILLO - LUIS CAÑAS - Reserva - Rioja - SP 2016 120

LUNCH SET MENU 540 per person

APPETISER *(choice of one)*

BURRATA SALAD local rocket, avocado, tomato, aged balsamic glaze, olive oil
HOUSE SMOKED BALIK SALMON potato, mustard dressing
STEAK TARTARE cured egg yolk, grilled sourdough bread
BRITTANY MORISSEAU MUSSELS white wine, shallots, parsley, butter
THICK CUT BACON maple and bourbon glazed, pickled jalapeno
36 MONTH IBERICO HAM tomato relish *(additional 90)*
MARYLAND CRAB CAKE remoulade sauce *(additional 90 per piece)*

SOUP *(additional 48 each)*

LOBSTER BISQUE cognac
NEW ENGLAND CLAM CHOWDER crouton

MAIN COURSE *(choice of one)*

DUCK LEG CONFIT orange, red wine jus
PAN FRIED SEABASS slow cooked cherry tomatoes, lemon, rosemary
SNAKE RIVER FARM KUROBUTA PORK CHOP piquillio peppers, chimichurri
STEAKHOUSE BURGER caramelized onion, dill pickles, cheddar, tomato, lettuce, dressing
10OZ PREMIUM ARGENTINEAN RIB EYE green peppercorn sauce
6OZ GRASS FED TENDERLOIN red wine jus
FOIE GRAS *(additional 60)*
Upgrade your steak to 10OZ AUSTRALIAN WAGYU SIRLOIN (additional 190)

SIDE *(choice of one)*

FRENCH FRIES parmesan cheese
MASHED POTATOES butter, cream
CREAMED SPINACH nutmeg
BROCCOLI chilli, garlic butter
TRUFFLE MAC AND CHEESE cheddar

DESSERT *(choice of one)*

SIGNATURE CHEESECAKE apricot compote
SIGNATURE STEAKHOUSE PAVLOVA vanilla custard, seasonal fruits
WASHINGTON APPLE CRUMBLE vanilla soft serve ice cream
STRAWBERRY ROMANOFF SUNDAE raspberry sauce

APPETISERS

	Market price
 OYSTER OF THE DAY	
30G ROYAL OSCIETRA CAVIAR Gueldenstaedtii, chopped eggs, sour cream, chives, blinis	480
 OVEN BAKED CAMEMBERT rosemary, fig marmalade, honey	260
 MARYLAND CRAB CAKES remoulade sauce	per piece 120
 BRITTANY MORISSEAU MUSSELS white wine, shallots, parsley, butter	250
 STEAK TARTARE cured egg yolk, truffle, grilled sourdough bread	260
   THICK CUT BACON maple and bourbon glazed, pickled jalapeno	150
 CAESAR SALAD croutons, bacon, anchovies, parmesan cheese	160

SOUPS


  LOBSTER BISQUE cognac	220
  NEW ENGLAND CLAM CHOWDER crouton	200

 signature dish

 vegetarian

 gluten free

 sustainably sourced seafood

 plant base (vegan)

 contains alcohol

 contains pork

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.



BEEF SELECTION

CEDAR RIVER FARMS RIB EYE, USDA prime	12 oz / 340 g	760
M5 AUSTRALIAN WAGYU STRIPLOIN	12 oz / 340 g	680
M5 AUSTRALIAN WAGYU TOMAHAWK RIB EYE CHOP (to share)	38 oz / 1,075 g	1,580
 M5 AUSTRALIAN WAGYU PORTERHOUSE (to share)	38 oz / 1,075 g	1,890
PREMIUM ARGENTINEAN TENDERLOIN	6 oz / 170 g	420

SAUCES

-  RED WINE JUS
-  CHIMICHURRI
-  GREEN PEPPERCORN AND BRANDY

APART FROM STEAKS

STEAKHOUSE BURGER	250
wagyu beef patty, caramelized onion, dill pickles, cheddar, tomato, lettuce, dressing, fries	
 ROASTED CORN FED CHICKEN rosemary, lemon	220
 PAN FRIED SEABASS slow cooked cherry tomatoes, lemon, rosemary	240

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SIDES

90

-   SWEET POTATO FRIES roasted red bell pepper dip
-    TRUFFLED FRENCH FRIES parmesan cheese
-   MASHED POTATOES butter, cream
-   CREAMED SPINACH nutmeg
-   SAUTEED GREEN BEANS shallot, bacon
-  TRUFFLE MAC AND CHEESE cheddar

DESSERTS

85

-  SIGNATURE STEAKHOUSE PAVLOVA vanilla custard, seasonal fruits
-  SIGNATURE CHEESECAKE apricot compote
-  WASHINGTON APPLE CRUMBLE vanilla soft serve ice cream

 signature dish

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