



THE STEAK ROOM

SALAD

Peri-peri Spiced Octopus Salad Soy-cured Soft Boiled Egg, Mango, Citrus	228
Classic Caesar Salad Home-Cured Anchovies, Crispy Applewood Bacon	188

SEASONAL BEEF

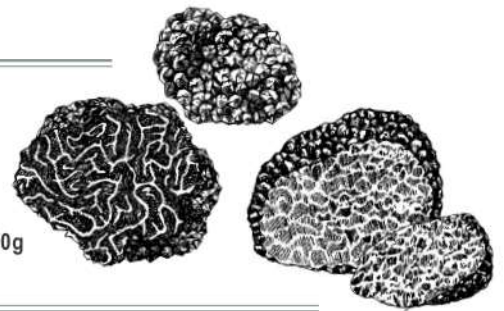
Mayura Australian Wagyu 12oz	1488
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~ 1881 Anniversary Special Offer ~

WANT TO TOP-UP SOME FRESH

French Summer Truffles FOR YOUR DISHES?

\$68 10g



APPETISER

Signature Prawn Cocktail Horseradish Cocktail Sauce	328
Seared Hokkaido Scallops Applewood Bacon	328
Dungeness Crab & Ahi Tuna Avocado, Kaluga Caviar	308
U.S.D.A Beef Steak Tartare	288
"New Orleans" Style Crab Cake Tartar Sauce	288

STEAK

U.S.D.A Bone in Prime Rib 56oz	1980
U.S.D.A Chateaubriand 20oz	1688
Australian Wagyu Rib Eye 16oz	1688
Australian Wagyu Rib Eye 12oz	1388
U.S.D.A Striploin 14oz	788
U.S.D.A Ribeye Cap 12oz	788
U.S.D.A Prime Tenderloin 8oz	788
U.S.D.A Prime Rib Eye 16oz	728

SOUP

Boston Lobster Bisque	188
Half & Half Soup Mini Boston Lobster Bisque & Baked Onion Soup	188
Baked Onion Soup Toasted Cheese	168

SAUCE: Bearnaise, Beef Gravy, Forest Mushroom, Black Pepper with Cognac, Garlic Butter



THE STEAK ROOM

ADDITION TO THE STEAK

Boston Lobster Tail 550 - 650g	438
Applewood Bacon	188
Duck Foie Gras 50g	108
Roquefort Blue Cheese	78

FROM THE TURF

Welsh Lamb Rack 16oz	768
Spanish Iberico Pork Rack 16oz	628
Iberico Pork Burger	228

SIDE

Grilled Asparagus	98
Baked Lobster Macaroni	98
Mashed Potato Plain or Black Truffle	98
Potato Gratin	88
Creamy Corn	88
Garlic Broccoli	88
French Beans Bacon	88
Baked Portobello Mushroom	88
Baked IDAHO Potato	88
French Fries Black Truffle Oil or Lemon Salt	88
Creamy Spinach	88

FROM THE SURF

Boston Lobster 1kg	888
Chilean Sea Bass 12oz	598
Super Jumbo Tiger Prawn 9oz (pc)	288

DESSERT

Pineapple & Coconut Alaska Pineapple Jam, Coconut Ice Cream, Meringue	388
Chocolate Fondant Vanilla Ice Cream	338
Baked Apple Crumble Caramel Sauce	328
Strawberry Trio Mascarpone Mousse, Vanilla Ice Cream	288
Raspberry Soufflé Raspberry Ice Cream	258