

THE STEAK ROOM

SALAD

Peri-peri Spiced Octopus Salad 228
Soya-Cured Soft Boiled Egg, Mango, Citrus

Classic Casear 188
Home-Cured Anchovies, Crispy Applewood Bacon

SEASONAL BEEF

Mayura Australian Wagyu 12oz 1488

APPETISER

Signature Prawn Cocktail 328
Horseradish Cocktail Sauce

Seared Hokkaido Scallop 288
Applewood Bacon

USDA Beef Steak Tartar 288

"New Orleans" Style Crab Cake 278
Tartar Sauce

Dungeness Crab & Ahi Tuna 268
Avocado, Siberian Caviar

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

Prime Striploin 14oz 788

U.S.D.A Rib Eye Cap 12oz 788

U.S.D.A Prime Tenderloin 8oz 788

U.S.D.A Prime Rib Eye 16oz 728

U.S.D.A Flank Steak 10oz 428

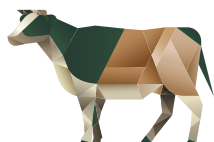
SOUP

Boston Lobster Bisque 188

Half & Half Soup 188
Mini Boston Lobster Bisque & Baked Onion Soup

Baked Onion Soup 168
Toasted Cheese

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



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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	88
Potato Gratin	88
Creamy Corn	88
Garlic Broccoli	88
French Beans Bacon	88
Baked Portobello Mushroom	88
Mashed Potato Plain or Black Truffle	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 Seabass 12oz	588
Super Jumbo Tiger Prawn 9oz (pc)	258

DESSERT

Pineapple & Coconut Alaska Pineapple Jam, Coconut Ice Cream, Meringue	388
Chocolate Fondant Vanilla Ice Cream	328
Baked Apple Crumble Caramel Sauce	328
Strawberry Trio Mascarpone Mousse, Vanilla Ice Cream	188
Raspberry Souffle Raspberry Ice Cream	158