

THE STEAK ROOM

SALAD

Peri-peri Spiced Octopus Salad Soy-cured Soft Boiled Egg, Mango, Citrus	238
Classic Caesar Salad Home-Cured Anchovies, Crispy Applewood Bacon	198

SEASONAL BEEF

Mayura Australian Wagyu 12oz	1598
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APPETISER

Signature Prawn Cocktail Horseradish Cocktail Sauce	338
Seared Hokkaido Scallops Applewood Bacon	338
Dungeness Crab & Ahi Tuna Avocado, Kaluga Caviar	318
U.S.D.A Beef Steak Tartare	308
"New Orleans" Style Crab Cake Tartar Sauce	298

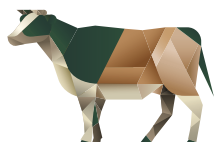
STEAK

U.S.D.A Bone in Prime Rib 56oz	2190
U.S.D.A Chateaubriand 20oz	1808
Australian Wagyu Rib Eye 16oz	1698
Australian Wagyu Rib Eye 12oz	1398
U.S.D.A Striploin 14oz	808
U.S.D.A Ribeye Cap 12oz	808
U.S.D.A Prime Tenderloin 8oz	808
U.S.D.A Prime Rib Eye 16oz	808

SOUP

Boston Lobster Bisque	198
Half & Half Soup Mini Boston Lobster Bisque & Baked Onion Soup	198
Baked Onion Soup Toasted Cheese	178

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	478
Applewood Bacon	198
Duck Foie Gras 50g	118
Roquefort Blue Cheese	88

FROM THE TURF

Welsh Lamb Rack 16oz	808
Spanish Iberico Pork Rack 16oz	638
Iberico Pork Burger	238

SIDE

Grilled Asparagus	108
Baked Lobster Macaroni	108
Mashed Potato Plain or Black Truffle	108
Potato Gratin	98
Creamy Corn	98
Garlic Broccoli	98
French Beans Bacon	98
Baked Portobello Mushroom	98
Baked IDAHO Potato	98
French Fries Black Truffle Oil or Lemon Salt	98
Creamy Spinach	98

FROM THE SURF

Boston Lobster 1kg	998
Chilean Sea Bass 12oz	608
Super Jumbo Tiger Prawn 9oz (pc)	298

DESSERT

Pineapple & Coconut Alaska Pineapple Jam, Coconut Ice Cream, Meringue	398
Chocolate Fondant Vanilla Ice Cream	348
Baked Apple Crumble Caramel Sauce	338
Strawberry Trio Mascarpone Mousse, Vanilla Ice Cream	298
Raspberry Soufflé Raspberry Ice Cream	268