

# A P P E T I Z E R S

Crab Cocktail, Avocado Mousse, Roasted Salsa	118
Grilled Bone Marrow, Sourdough, Onion Pickle	98
Oysters (6pcs), Passion Fruit "Pico de Gallo" Sauce	198
Grilled Pork Neck, Apricot Jam	88
Beef Tartar, Green Apple, Celery, Soy Sauce, Sesame Dressing	138
Octopus Salad, Roasted garlic Aioli, Pickled Mushroom, Grilled Fennel & orange	98
Foie Gras Terrine, Cherry Sauce	98
Buffalo Chicken Wing, Tamarind Sauces, Spring Onion & Coriander	98



# S A L A D S & S O U P

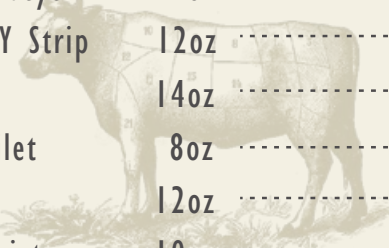
Grilled Caesar, Atlantic Prawn	128
House Salad, Caramelized Pecan Nuts	88
Quinoa Salad, Passion Fruit, Seasonal Veggies	98
Iceberg Wedge, Blue Cheese, Bacon	98
Soup ( Ask for today's version )	58



# B E E F

## B O N E L E S S

Ribeye	14oz	388
NY Strip	12oz	298
	14oz	348
Filet	8oz	318
	12oz	388
Skirt	10oz	298



## B O N E I N

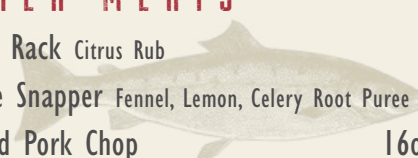
T-bone	28oz	898
Ribeye	28oz	898
Sirloin*	20oz	698
Short Ribs*	30oz	688



\* Subject to Availability

# O T H E R M E A T S

Lamb Rack Citrus Rub	298
White Snapper Fennel, Lemon, Celery Root Puree	238
Grilled Pork Chop	16oz 238
Whole Spring Chicken	14oz 248



# P A S T A

Vegetarian Lasagna	188
Roasted Zucchini, Tomato and Mozzarella	
Linguini Clams, Garlic Chili Sauce	188
Spaghetti Bolognese, Parmesan Cheese, Fries Basic	188

# S A U C E S ( choice of 1 sauce per steak )

Herb Butter	Grain Mustard
Blue Cheese	Mushroom
Chipotle BBQ	Red Wine Mustard Sauces
Green Peppercorn	



# S I D E S

Brussels Sprouts, Chorizo, Maple Syrup	48
Mac'N Cheese, Bacon, Onion	48
Mash Potato, Black Truffle Sour Cream	48
Spiced Thin Fries	48
House Green Side Salad	48

Fired Roasted Corn, Salsa Verde	48
Baked Broccoli, Parmesan Cheese, Mozzarella	48
Asparagus & Bacon, Maple Syrup, Salsa	48
Cream Spinach, Nutmeg Cream Sauce	48