

## Starters & Soups

<b>King Crab Cakes</b> Tartar sauce, lemon	260
<b>Beef Tenderloin Tartare</b> Free range egg yolk, condiments	4oz 280 8oz 520
<b>Duck Foie Gras Terrine</b> Fig & beet chutney, brioche	298
<b>Pan Seared Scallops</b> Lemon, capers, butter, parsley, smoked salmon roe	230
<b>Canadian Lobster Bisque</b> XO brandy, lobster oil	220
<b>Classic Onion Soup</b> Emmental cheese, croutons	190

## Salad Bar

498

Indulge in an elaborate selection of seasonal fresh greens, chilled appetisers, curated condiments & much more.

When ordering a main course from the à la carte menu

298

## Ice

### Kaviari Caviar

Kaviari selects and matures the finest farmed caviars. Thanks to its expertise and devotion to preserve traditional know-how, the house of Kaviari now supplies many starred chefs in France and abroad.

	30g	50g
<b>Oscietra Prestige</b>	1,090	1,780
<b>Kristal</b>	1,190	1,880
<b>Beluga</b>	3,490	5,780

### Oyster Bar

	1	6	12
<b>N°2 - Gillardeau</b>	88	480	890
<b>Baby Boudeuse N°5 David Hervé</b>	58	328	648

## Fire

### Ethnic Street Flavours

Our chef's creations inspired by local flavours from around the world - elevated with premium ingredients and refined grilling techniques.

<b>Grilled Sea King Crab</b> Caviar, parsley butter, capers, horseradish	450
<b>Grilled Hokkaido Scallops</b> Corn variation, PX sherry vinegar	350
<b>Uruguayan Asado Angus Beef - 4oz</b> Chimichurri sauce, crispy onions	400
<b>Grilled Octopus</b> Tomato chutney, pickled mustard seeds	300
<b>Bone Marrow</b> Uni, parsley, garlic, shallots, capers, yuzu kosho	250

Our ethically sourced ingredients, selected from around the world, are prepared using cooking techniques inspired by fire and coal.

All prices are in Hong Kong dollars and are subject to 10% service charge. Please advise our team of any particular dietary requirements.

### Surf & Turf

<b>To share.</b> Selection of sauces and two side dishes	3,200
<b>Blue Lobster</b>	35oz
<b>Tenderloin USDA Prime or Urugayan Flank Steak or Rib Eye USDA Prime</b>	8oz 12oz 16oz

### Aside from Beef

<b>USDA Lamb Rack</b> Colorado - Grain-fed	16oz	980
<b>Pluma Iberica</b> Black Iberico - Free Range	16oz	880

### From the Sea

<b>Atlantic Sustainable Salmon Fillet</b>	8oz	440
<b>Blue Lobster</b>	35oz	2,180
<b>Catch of the day</b>	8oz	M.P.

# Curated Meat Collection

In our global search to identify and source the finest meat and cuts, in order to offer you the best quality and full traceability, we have partnered with bespoke farms and breeders around the world. They are our eyes on the land – selecting the best animals in the respective cow herds with which they work – then choosing the top cuts and aging them to perfection. Each has a unique story of provenance and terroir. All share our passion for exceptional quality, consistency and traceability.

## Metzger Frères /URUGUAY

A three-generation family-run boutique butcher's shop in Neuilly-sur-Seine, France where Franck Metzger sources from the best terroirs and breeders around the world – including Uruguay.

### Black Angus - 200 days grain-fed

<b>Tenderloin</b>	8oz	900
<b>Rib Eye Steak</b>	16oz	1,200
<b>Flank Steak</b>	12oz	950

## El Capricho Farm /SPAIN

José Gordón is a world-renowned breeder and butcher who passionately raises oxen from ancient Iberian breeds to maturity to then detail them and mature his meat in Jiménez de Jamuz in León Province in northwest Spain.

### Aged José Gordon

<b>Tenderloin</b>	8oz	1,100
<b>Braised Short Ribs</b>	10oz	1,300

## Toriyama Farm /JAPAN

Established in 1948, Toriyama Farm's cattle are born and raised in a pristine environment by Mount Akagi in Gunma Prefecture in Japan. Its Toriyama Umami Wagyu brand is the result of years of research and specialised equipment that evaluates the umami and quality of fat in its Wagyu.

### Wagyu A5 Grade

<b>Akagi Wagyu Tenderloin</b>	6oz	1,200
<b>Akagi Wagyu Sirloin</b>	8oz	1,100

## Mayura Farm /AUSTRALIA

Established on South Australia's Limestone Coast in 1845, Mayura Station first imported Full-Blood Wagyu cattle in 1997. It is now one of the world's most elite Full-blood Wagyu breeding operations and the epicentre of outstanding Wagyu genetics outside of Japan.

### Full-Blood Wagyu

<b>Striploin</b>	12oz	1,300
<b>Tomahawk</b>	60oz	3,900

## USDA Certified Super Prime Beef /USA

<b>Tenderloin Super Prime Grade</b>	8oz	700
<b>Châteaubriand</b>	20oz	1,650

### Black Angus – 160 days grain-fed

<b>Rib Eye</b>	16oz	1,080
<b>New York Strip</b>	14oz	900

## TO COMPLEMENT YOUR SELECTION

<b>Sauces</b>	<b>Miyazaki Green Peppercorn</b>	<b>Périgord Black Truffle</b>
<b>Béarnaise</b>	<b>Chimichurri</b>	<b>Red Wine</b>
<b>Classic BBQ</b>	<b>Black Truffle Aioli</b>	

## Plantin Truffle

**Shaved tableside**

**Market price per gram**

Plantin has perfected "the Art of the Truffle" since 1930 when it was founded by Marcel Plantin in the heart of Provence. Its expertise passed down from generation to generation, it is renowned as the largest supplier of truffles to the great restaurants of France and the world.

<b>Side Dishes</b>	<b>98</b>
<b>Mashed Potatoes</b>	<b>Potatoes Au Gratin</b>
<b>Potato Fries</b>	<b>Grilled Asparagus</b>
<b>Cheese Macaroni</b>	<b>Lobster Macaroni</b>
<b>Deep Fried Onion Rings</b>	<b>Creamy Organic Spinach</b>
<b>Farm Garlic Broccolini</b>	<b>Sautéed Local Farm Mix Mushroom</b>