



THE DRY AGED BEEF EXPERIENCE

»» SEAFOOD SPECTACULAR ««

A trough of the freshest Australian & Canadian seafood mounted on ice and served in the centre of the table

Yellow fin tuna tartar, sesame sweet onion dressing, avocado puree
Slow cooked octopus, chimichurri (served chilled)
Scallop ceviche, lime and coriander
Lobster tail poached in butter (Add \$100 per tail)



»» THE CHARCUTERIE BOARD ««

48 month Iberico ham, sliced tableside, house made pickles, marinated olives and sourdough bread



»» THE BIG BEEF EXPERIENCE ««

Custom dry aged to perfection Wagyu or USDA prime OP rib, thick cut on the bone and fire grilled over wood, carved tableside

Served with table bowls of triple cooked duck fat chips, table bowls of fresh garden salad

Sauces include - Peppercorn, chimichurri, caramelised onion butter, bearnaise and a selection of mustards



»» TO FINISH ««

Strawberry Eton mess to share

Imported Artisan European cheese board, served with bunches of black grapes and spiced apricot chutney

HK\$1100 per person

5% Service Charge