

THREE CUTS

STARTERS

WARM GOAT CHEESE SALAD (D)(G)(N)(V)	65
<i>Grilled Peach, Orange, Honey Rosemary Dressing</i>	
SALMON CARPACCIO (D)(G)(S)(R)	75
<i>Light-Smoked Salmon, Dill Sour Cream, Pickled Shallots, Dill Oil</i>	
SALADE ENDIVE ROQUEFORT (D)(N)(V)	65
<i>Pecan, Green Apple, Roquefort Sauce</i>	
GREEN GARDEN SALAD (VG)	55
<i>Green Tomatoes, Green Beans, House Dressing</i>	
WOOD-CHARRED CAESAR SALAD (D)(G)(S)	55
<i>Bacon Crumble, Smoked Croutons, Parmesan Cheese</i>	
SMOKED SALMON SALAD (S)	90
<i>Mixed Lettuce, Balsamic Dressing</i>	
MISO MUSSELS (D)(S)(A)	70
<i>Fresh Mussels, Miso Beurre Blanc, Pickled Shallots</i>	
TZAR NIKOLAJ SALMON LOIN (D)(S)(R)	150
<i>Dill, Sour Cream</i>	
SHRIMP COCKTAIL (D)(S)(A)	95
FRIED CALAMARI (D)(G)(S)	75
SOUP OF THE DAY (D)(V)	55
<i>Please ask your Server for the Soup of the Day</i>	

RAW BAR

SEAFOOD TOWER (D)(S)(R)

Jumbo Shrimps, King Crab Legs, Smoked Mussels, Salmon Tartare, Fine de Claire Oysters

645

OYSTERS (S)(R)

Fine de Claire

3 Oysters {90}

12 Oysters {270}

SALMON TARTARE (S)(R)

105

BEEF CARPACCIO (D)(R)

Rocket Salad, Pecorino Cheese, Balsamic Dressing

105

BEEF TARTARE (G)(S)(R)

Horseradish, Dijon Mustard, Shallots, Capers

105

CAVIAR (D)(S)(R)

Beluga 30g {1200} 50g {1900}

Trésor 30g {600} 50g {900}

Trésor Caviar + 5g {90}

Meat Cuts

STRIPLOIN 250G

Black Angus, Australia, MB2+

185

TENDERLOIN 250G

Black Angus, Australia, MB4+

265

RIBEYE 330G

Wagyu, South Africa, MB8-9

345

• DRY AGED by ALLEN BROTHERS •

COWGIRL 450G

Prime Ribeye Split Bone

670

KANSAS STRIP 450G

Prime Striploin On The Bone

780

T-BONE 750G

Prime T-Bone Steak

1350

3 CUTS PLATTER 830G

A selection of Striploin, Tenderloin & Ribeye with 3 Sides & 3 Sauces

760

CHEF'S SPECIAL CUTS

T-Bone Steak 1.1kg

850

Tomahawk 1.4kg

1200

SAUCES

Green Pepper (D) Red Wine (D)(A)

Entrecôte (D)(S)(G) Béarnaise (D)

25

SAUTÉED SPINACH (VG) | 35 — ROASTED POTATOES (D)(V) | 35 — BRUSSEL SPROUTS (VG) | 35 — SAUTÉED MUSHROOMS (D)(V) | 35
HOUSE FRIES (NV) | 35 — GRILLED VEGETABLES (VG) | 35 — MASHED POTATO (D)(N) | 35 — GRILLED ASPARAGUS (VG) | 35

MAINS

ORGANIC PAN-FRIED SALMON (D)(S)(A)	145	CHEESE BURGER/ DRY-AGED (D)(G)	115 145
<i>Roasted Baby Potatoes, Grilled Broccolini, Fennel Salad, Lemongrass Beurre Blanc</i>		<i>Beef Patty, Cheddar Cheese, Tomato, Iceberg Lettuce, Pickles, Red Onion</i>	
SALT-CRUST ROYAL SEABREAM (D)(G)(S)	215	WOOD-CHARRED CHICKEN BREAST (D)(A)	135
<i>Rosemary Confit Baby Potatoes</i>		<i>Baby Potatoes, Mushroom, Tarragon Chicken Jus</i>	
GRILLED SHRIMP (D)(N)(S)	145	3 LAMB CHOPS (D)(N)	260
<i>Grenobloise Sauce</i>		<i>Rosemary Mashed Potato, Lamb Jus</i>	
BLACK ANGUS SKEWERS (D)	190	MUSHROOM RISOTTO (D)(V)	125
<i>House Fries, Green Pepper Sauce</i>		<i>King Oyster Mushroom, Dried Porcini Mushroom</i>	

Contains (A) Alcohol (N) Nuts (S) Seafood or Shellfish (D) Dairy (G) Gluten (V) Vegetarian (VG) Vegan (R) Raw
All prices are inclusive of 5% VAT and 7% Municipality Tax