



SMALL PLATES

	Crispy Jumbo Lump Blue Swimmer Crab Cake Red Chilli & Cherry Tomato Sofrito, Ginger, Kaffir Lime	18
	Puglian Burrata English Peas, Asparagus, Broad Beans, Preserved Lemon, Perilla Mint	26
	Hand-Cut Beef Tartare USDA Prime Beef, Single Malt Dressing, Gaufrette Potatoes	33
	Normandy Scallop Carpaccio Organic Avocado, Charred Cucumber, Citrus Fruits, Wood Sorrel	35
	Charred Atlantic Octopus Leg Confit San Marzano Plum Tomatoes, Nduja & Smoked Olives	38



SOUP & SALAD

	Crisp Butter Lettuce Organic Avocado, Peas & Beans, Fine Herbs, Champagne & Hazelnut Vinaigrette	18
	Cameron Highland Tomatoes Organic Avocado, Barrel-Aged Balsamic Vinegar, Parsley Coulis	18
	Caesar Salad Soft-Boiled Cage-Free Egg, You Tiao, Pancetta, Aged Parmesan	20
	Traditional French Onion Soup Gruyère Cheese	22
	Lobster Bisque Aged Mandarin Peel, Ye Traditions Hakka Huangjiu	30



STEAKS GRILLED OVER BINCHOTAN CHARCOAL

Great Southern Pinnacle Beef, Southern Australia <i>Premium Grass-Fed, Hormone-Free</i>		
Tenderloin	180g	74
USDA-Certified Heritage Black Angus Beef, Blue Branch Ranch, Byars, Oklahoma, U.S.A. <i>180 – 200 Days Corn-Fed, Hormone-Free</i>		
New York Striploin	250g	79
T-Bone, Dry Aged For 30 Days	Approx. 900g	250
Pure Black Crossbred F1 Wagyu Beef, Darling Downs, Southern Australia <i>250 Days Barley-Fed, Hormone-Free</i>		
Flat Iron Steak, Marble Score 5+	200g	45
Pardoo Wagyu Beef, Pilbara, Western Australia <i>400 Days Vegetarian Grain Ratio-Fed, Hormone-Free</i>		
Tomahawk, Marble Score 6-7	Approx. 1400g	288
Robbins Island 100% Full Blood Wagyu Beef, Tasmania, Australia <i>500 Days Barley, Grass Fodder & Kelp Seaweed-Fed, Hormone-Free</i>		
Tenderloin, Marble Score 7-8	180g	108
Bone-In Striploin, Marble Score 7-8	300g	98
Satsuma Full Blood Wagyu Beef, Minami Satsuma Valley, Kagoshima, Japan <i>650+ Days Tofu, Sake & Shoyu-Fed, Hormone-Free</i>		
Rib Eye, Marble Score A5	180g	118
Lumina Lamb, Canterbury, New Zealand <i>Grass-Fed with Chicory Finish, Hormone-Free</i>		
Double Chop, Cap On	300g / 2pc	65
 Black Pork, Jeju Island, South Korea <i>180 days Corn, Wheat & Soybean-Fed, Hormone-Free</i>		
Tomahawk	300g	48
Soy-Pickled Garlic Sprouts, Ssamjang Butter		
 Organic Chicken, Johor, Malaysia <i>Soybean, Corn & Pineapple Enzyme-Fed, Hormone-Free</i>		
Chicken Breast	200g	28
Peri-Peri Flavors, Pineapple Kimchi		



MORE THAN STEAKS

	Cedar Wood Roasted Sustainable Market fish Cucumber, Grapes, Caviar & Seaweed Butter Sauce	48
	Kombu Roasted South Patagonian Toothfish White Miso, Braised Daikon Radish, Shiitake Mushroom Dashi	60
	MSC-Certified Live Maine Lobster Broiled with Garlic, Parsley Butter	78 450g
	Charred Celeriac Steak Smoked Sour Cream, Black Garlic Caramel, Hazelnut Dukkha	28
	Lasagna al Forno Porcini & Morel Ragù, Savoy Cabbage, Brown Butter Reduction	32



FOR THE TABLE

	Beef Fat Roasted Yukon Potatoes Curry Leaf, Dried Chilli	12
	Mashed Potatoes Roasted Garlic	12
	Triple-Cooked Hand-Cut Fries Parmesan, Truffle Aioli	14
	Roasted Baby Carrots Calamansi, Maple Miso Butter	14
	Crispy Onion Rings Green Bean–Batter, Tamarind Aioli	14
	Grilled Asparagus Celtuce, Broccolini, Sambal Belachan Oil, Peanuts	14
	Crispy Brussel Sprouts Sesame, Jalapeno, Shaved Bonito	14
	Charred Spore Gardens Grey Oyster Mushrooms Chimichurri, Crispy Chickpeas	14



CHOICE OF SAUCE

	Old Bay Bearnaise		Steak Compound Butter
	Triple Kampot Peppercorn Sauce		Laksa Verde
	Bone Marrow Bordelaise Jus		Wasabi

Please inform our Service Team if you have any food allergy or dietary requirements.

 **Chef's Signature**  Locally Sourced  Vegetarian  Alcohol  Spicy  Gluten  Soy  Dairy  Egg  Nuts  Sesame  Shellfish  Pork

All prices are in Singapore Dollars and subject to 10% service charge and 9% GST