

Festive CUTs

Starters... (Choice of)

Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumpling

Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli

Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette

Steaks Grilled Over Hardwood & Charcoal... (Choice of)

USDA Prime, Illinois Corn Fed, Aged 21 Days

New York Sirloin 340g

Rib Eye Steak 395g (+\$54)

American Wagyu, Snake River Farms, Idaho

New York Sirloin 230g (+\$135)

Eye of Rib Steak 280g (+\$140)

Roasted...

Double Thick Iberico Pork Chop, Apple-Apricot "Moustarda"

Broiled Miso Ora King Salmon, Wasabi Potato Purée, Ikura, Shiso Yuzu Kosho

Sides... (Choice of)

Wild Field Mushrooms with Shishito Peppers

Creamed Spinach with Fried Organic Egg

Peewee Potatoes, "Patatas Bravas", Garlic Aioli

Sauces... (Choice of)

House Made Steak Sauce

Armagnac & Peppercorn

Dessert... (Choice of)

Warm Butterscotch Apple Crumble, Oats, Almonds, "Tahitian Vanilla Ice Cream"

Yule Log, Pandan Kaya Chantilly, Pineapple, Chiffon, Gula Melaka Ice Cream

\$145 per person

"Prices are subject to 10% Service Charge and 7% GST"