

Starters

Prime Sirloin "Steak Tartare", Herb Aioli, Mustard

Bone Marrow Flan, Mushroom Marmalade, Parsley Salad

Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli

Hokkaido Scallop "Carpaccio," Shaved Myoga, Wasabi-Kosho Ponzu

Poached Bartlett Pear, Burrata Cheese, Prosciutto, Aged Balsamic, Micro Arugula

Steamed Mussels, White Wine, Tarragon, Shallot, Grilled Baguette, Bearnaise Sauce

Maple Glazed Pork Belly, Apple-Apricot Compote, Chicharrón, Sesame-Orange Dressing

Butter Lettuce, Avocado, Humboldt Fog Goat Cheese, Marinated Cherry Tomatoes, Champagne-Herb Vinaigrette

Vietnamese Style Beef Carpaccio, Crispy Beef Tendon, Nước mắm Vinaigrette, Holy Basil

Prawn "Cocktail", Wasabi Panna Cotta, Celery Salt, Avocado Mousse, Calamansi

Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy

Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumpling

Caviar

30g Kaluga Queen

50g Neuvic Oscietra

Traditional Accompaniment

Oysters

Boudeuse, France

Tara, Ireland

3pcs 6pcs

Roasted

Sautéed Dover Sole "Meunière," Preserved Lemon, Parsley

Whole Roasted Maine Lobster, Black Truffle Sabayon, 1kg / 1.5kg

Baby Chicken Cooked On Rotisserie, Black Trumpet Mushrooms, Natural Jus

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

Colorado Lamb Chops, Cucumber-Mint Raita

Grilled Over Burning Coals & Glowing Embers of Apple Wood

Japanese Pure Breed Wagyu Beef

Hokkaido "Snow," Tomakomai, Filet Mignon 130g

Sendai Prefecture, New York Sirloin 170g

Sendai Prefecture, Rib Eye Steak 230g

Large Format Cuts

USDA Prime Porterhouse, (For Two) 1.6kg

Australian Full Blood Wagyu, Bone In Ribeye 1.5kg

USDA Prime, Illinois Corn Fed, Aged 21 Days

Petite Filet Mignon 170g

New York Sirloin 340g

Rib Eye Steak 395g

Australian Grain Fed, Aged 35 Days

Bone In Filet Mignon, Rangers Valley Angus 380g

Porterhouse (For Two), Rangers Valley Angus 990g

American Wagyu, Snake River Farms, Idaho

Filet Mignon 170g

New York Sirloin 230g

Eye Of Rib Steak 280g

Sauces

House Made Steak Sauce | Yuzu Kosho Butter

Creamy Horseradish | Red Wine Bordelaise

Armagnac & Peppercorn | Argentinean Chimichurri

Béarnaise

From the Market

Tempura Onion Rings

Yukon Gold Potato Purée

Creamed Spinach, Fried Organic Egg

Hand Cut Potato French Fries, Old Bay Aioli

Peewee Potatoes, "Patatas Bravas", Garlic Aioli

Sautéed Tuscan Black Kale, Baby Spinach, Garlic

Hokkaido Pumpkin, Toasted Sesame Aioli, Furikake

Brussels Sprouts, Sesame Miso Aioli, Glazed Shallots

Sautéed Broccolini, Sun Dried Tomatoes, Garlic, Chili

Cavatappi Pasta "Mac & Cheese", White Cheddar

Wild Field Mushrooms, Shishito Peppers

Add To The Cuts

Fried Organic Egg | Caramelized Onions

Point Reyes Blue Cheese

Roasted Bone Marrow, Parsley

Half 400g Maine Lobster | Foie Gras

Greg Bess, Executive Chef

Brandon Galitz, Chef de Cuisine

Paul Joseph, General Manager