# Starters

- **Maryland Blue Crab Cake**, Heirloom Tomato Relish, Basil Aioli $42
- **Seasonal Summer Corn Soup**, Maine Lobster, Lobster Butter, Basil $34*
- **Japanese Amela Tomato Salad**, Burrata, Tomato Jelly, Basil Aioli, Aged Balsamic $35
- **Maple Glazed Pork Belly**, Apricot Compote, Chicharrón, Sesame–Orange Dressing $33
- **Vietnamese Style Beef Carpaccio**, Crispy Beef Tendon, Nuoc mâm Vinaigrette, Holy Basil $32
- **Binchotan Grilled Jade Abalone**, Razor Clam, Uni, Guanciale, Bonito Butter, Chives $48
- **Butter Lettuce**, Avocado, Point Reyes Blue Cheese, Marinated Chitose Tomatoes, Champagne-Herb Vinaigrette $29*
- **Binchotan Grilled Aka Ebi**, Hokkaido Spear Squid, Shiso, Thai Basil-Coconut Milk Sauce $38
- **Stone Axe Wagyu Tartare**, Asparagus, Hollandaise, Beef Tendon $38
- **Bone Marrow Flan**, Mushroom Marmalade, Parsley Salad $32

# From The Seafood Bar

- **King Crab Leg Gratin**, Kaluga Caviar, Lemon, Chives $85
- **Big Eye Tuna Tartare**, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy $39
- **Hamachi & Hokkaido Scallop “Ceviche”**, Marinated Ikura, Citrus, Ginger, Wasabi $42
- **Sustainably Harvested Grilled Jumbo Prawn**, Argentinean Chimichurri, Brown Butter, Lemon $35
- **Kaluga Caviar, Lemon Herb Blinis**, Traditional Accompaniment $150 | Add Bafun Uni 10g $30
- **Steamed Mussels, White Wine, Tarragon, Shallot, Grilled Baguette**, Béarnaise Sauce $45
- **Amélie Oysters**, Ponzu Vinegar, Tapioca, Shiso Oil 3pcs $29 | 6pcs $54
- **King Crab & Shrimp “Louis” Cocktail**, Spicy Tomato-Horseradish $52

# Grilled Over Burning Coals & Glowing Embers of Apple Wood

- **Wagyu Tasting From America, Australia & Japan $300**
  - Snake River Farms “American Wagyu New York” 120g
  - Stone Axe “Full Blood Australian Wagyu New York” 120g
  - Kagoshima Craft, Mizusako Farm, ”Japanese Wagyu New York” 90g
- **100% Black Angus Filet Mignon "Oscar"**
  - Alaskan King Crab, Grilled Asparagus, Béarnaise $130
  - Black Angus Nebraska, Filet Mignon 170g $98
- **USDA Prime, Illinois Corn Fed, Aged 21 Days**
  - Rib Eye Steak 400g $132
  - New York Sirloin 350g $112
- **American Wagyu, Snake River Farms, Idaho**
  - Filet Mignon 170g $185
  - Eye Of Rib Steak 280g $190
- **Stone Axe Full Blood Wagyu, NSW, Australia**
  - New York Sirloin 230g $195
  - Rib Eye Steak 350g $190
- **Great Southern, Australia, Grassfed "Little Joe"**
  - Filet Mignon 210g $88
- **Sauces $5**
  - House Made Steak Sauce | Yuzu Kosho Butter
  - Creamy Horseradish | Red Wine Bordelaise
  - Armagnac & Peppercorn | Argentinean Chimichurri | Béarnaise

# Large Format Cuts

- **Stone Axe Porterhouse 990g $395**
- **Stone Axe Bone In New York 475g $285**

# From the Market $18

- **Tempura Onion Rings**
- **Yukon Gold Potato Purée**
- **Creamy Spinach, Fried Organic Egg**
- **Peeewee Potatoes, “Patatas Bravas”, Garlic Aioli**
- **Sautéed Tuscan Black Kale, Baby Spinach, Garlic**
- **Hand Cut French Fries, Chimichurri Aioli, Black Pepper**
- **Caramelized Corn, Chanterelle Mushrooms, Onions $24**
- **Roasted Broccoli, Sesame Aioli, Bonito, Red Chilli $22**
- **Cavatappi Pasta “Mac & Cheese”, White Cheddar $22**
- **Wild Field Mushrooms, Shishito Peppers $24**

# Add To The Cuts

- **Fried Organic Egg $5** | **Half 400g Maine Lobster $38**
- **Roasted Bone Marrow, Parsley $16** | **Foie Gras $45**
- **Caramelized Onions $15**

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*All prices are subject to 10% Service Charge and prevailing Goods and Services Tax.

*All menu items and prices are subject to change according to seasonality and availability.

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**Greg Bess, Executive Chef**
**Kelvin Teo, Chef de Cuisine**
**Paul Joseph, General Manager**