



Amuse...

Foie Gras Toast, Cherry Jam, Pistachios

Starters...

Butter Lettuce Salad, Blue Cheese, Avocado, Herb Vinaigrette
Pumpkin Soup, Duck Confit, Caramelized Onions, Cardamom Cream
Prime Sirloin "Steak Tartare", Herb Aioli, Mustard

Entrees...

U.S.D.A. Prime, Illinois Corn Fed, Aged 21 Days

Filet Mignon 170g, Foie Gras
New York Sirloin 340g, Half Lobster
Rib Eye Steak, Bone Marrow,

Australian Angus Grain Fed

Porterhouse (For Two), House Made Steak Sauce, Béarnaise
Add 500g Maine Lobster \$50

Japanese Wagyu

Sendai Prefecture New York Sirloin, Yuzu Kosho Butter
Supplemental Charge of \$100

Sides...

Brussels Sprouts, Sesame Yuzu Aioli, Glazed Shallots
Roasted Kabocha Squash, Ras El Hanout, Yoghurt

Dessert...

Warm Butterscotch Apple Crumble, Tahitian Vanilla Ice Cream