

SIMPLY RAWS

Cured Wasabi Salmon 105	Seafood Platter 260	Beef Carpaccio 135
Avocado, Cucumber, Ikura, Sour Cream, (G, S, D)	Dibba Bay Oyster No2, Steamed Tiger Prawn, Lobster, Cured Salmon with Iikura, Mignonette Sauce, Marie Rose, Lemon Wedges (S)	Rocket Leaves Parmesan Fennel Chips, Organic Capers, Olive Oil (D)
Tuna Tataki 135	Signature Beef Tartare 125	
Lightly Seared Rare Yellowfin Tuna, Sesame, Chili Ginger Soy Dressing (S)	Hand Chopped Fillet Steak, Shallot, Capers Mustard (D)	
Dibba Bay Oyster No. 2 30		
Locally Farmed, Mignonette Sauce		

SOUPS & SALADS

Black Forest Cappuccino 85	Signature Heart of Romaine Caesar Salad (G, D, S)
Cream of Mix Mushroom Soup, Sourdough Crouton (G, D)	Heart of Romaine, Parmesan and Signature Dressing 90
	Add Grilled Prawns (S) 110
	Add Chicken 110
Creamy Coconut Lobster Soup 95	Pomelo Salad 95
Lemongrass, Lobster Tortellini, Coconut	Fresh Leaves, Papaya, Beans Sprout, Green Vegetables, Peanut and Sweet Chili Lime Dressing
Steak House Wedge 110	Add Grilled Prawns (S) 120
Iceberg, Crispy Beef Bacon Tomato, Chives, Blue Cheese Dressing (D)	Add Chicken 120
Golden Beetroot Salad 95	
Crispy Endive, Honey Mustard Dressing, Candid Walnut (N, G)	

HOT APPETIZERS

Truffle Fritters Pops 105	Seared Foie Gras 135	Salt and Pepper Squid 95
Comté Cheese, Umami Mushroom Sauce (G, D)	Mango Chutney, Black Sesame, Truffle Brioche (G, D)	Harissa Tartar Sauce, Spring Onion, Lemon (G,S)
Grilled Black Pepper 175	Hokkaido Scallops 195	Butcher's Flame
Octopus (S)	Braised Leeks, Pepper Sauce, Hazelnut Herbs Salsa (D, N, S, G)	Wagyu Skewer Roll 165
		Smoky Pepper Sauce, Homemade Chips (D, G)

ENTRÉES

Pan Roasted Sea Bass Fillet 225	Omaha Beef Short Ribs 250	Asparagus Risotto 155
Saffron Clam Velouté, Smoked Celeriac Purée, Charred Broccolini (S)	Parsnip Mousseline, Pickled Asian Pears (S)	Burrata Cream, Basil Pesto, Pine Seed, Lemon Zest (D, N)
Miso Marinated	Wagyu Beef Burger 195	Mushroom Agnoltti 145
Corn Fed Chicken 200	Cheddar Cheese, French Fries (D)	Pepper Corn Truffle Cream, Hazelnut Crumble, Chives (G, D, N)
Bok Choy, Sticky Rice Furikake (D)		

FROM THE GRILL Queensland Wagyu (Exclusively for World Cut)

Tenderloin MB 4+ 250gm 365	Argentinean Premium Grass Fed
Striploin MB 6/7 300gm 405	Tenderloin 225gm 295
USA Premium Greater Omaha	Black Onxy
300 Days Grain Fed MB 3+Angus	300 Days Grain Fed MB 3+ Angus
Tenderloin 250gm 350	Ribeye 380gm 405
Ribeye 300gm 335	New York Steak 320gm 325
Lamb Chop 280gm 240	

PREMIUM GRILL SELECTION

Stockyard Kiwami MB 9+	USDA Prime
Master Fillet 200gm 850	Bone in Ribeye 600gm 595
Japanese Black A5	Black Market Angus MB5+
Full Blood Wagyu Sirloin 200gm 795	Chateaubriand 550gm 1,100
Tomahawk MB5+ 1.4kg 995	

SAUCES

Béarnaise 15
Peppercorn 15
Mushroom Sauce 15
Pure Veal Jus 15
Blue Cheese 15
Spicy Black Pepper 15
Chimichurri 15
BBQ 15

SIDES

Grilled Asparagus 50
Potato Gratin 50
Mashed Potato 45
Creamed Spinach 45
French Fries 45
Truffle Fries 55
Truffle Macaroni & Cheese 55
Sautéed Mushrooms 45
Sautéed Broccolini 45

ADD-ON

Butter Poached Lobster Tail 115
Tiger Prawn 2 pieces 95
Seared Foie Grass 1 piece 70
Shaved Black Truffle 45
Truffle Butter 40gm 40