Market Salads & Starters

BABY GEM CAESAR SALAD
baby gem leaves - crunchy focaccia
parmesan cheese *19*

CHOPPED LETTUCE
peas - avocado - cucumber - croutons
mature cheddar *18*

BURRATA
heirloom tomatoes - fried basil
crunchy sourdough - pesto *21*

LIL' BRGS
usda beef - special sauce - sesame seed bun *20*

CRISPY CALAMARI
basil - padron peppers - roasted garlic & lime aioli
asian chili sauce *21*

TAMARIND CHICKEN WINGS
tamarind sauce - spring onion *20*

YELLOWFIN TUNA TARTARE
hass avocado - taro chips - soy-honey emulsion *22*

Raw Bar

OYSTERS ON A HALF SHELL
mignonette - cocktail sauce - lemon *(6) 20 - (12) 38*

SNOW CRAB LEG
dijonnaise - cocktail sauce - lemon *41*

JAPANESE WAGYU TATAKI
ponzu sauce - crispy shallots *38*

JALAPEÑO PICKLED SHRIMP
cocktail sauce - lemon *24*

CEVICHE
ponzu tiger's milk - citrus tobiko - tapioca cracker *20*

Shellfish Platter *44 pp*

OYSTERS - CEVICHE - CLAMS
MUSSELS - JALAPEÑO PICKLED SHRIMP
SNOW CRAB - MAINE LOBSTER

cocktail sauce - mignonette - lemon dijonnaise

Mains

ROASTED LAMB RACK
herbs crusted - heirloom carrots - black garlic *34*

LOBSTER RAVIOLI
lemon sauce - smoked paprika parmesan sauce
confit cherry tomatoes *44*

ANCHO CHILI RUBBED STRIPLOIN STEAK 270 gr
crispy baby potatoes - smoked herb butter charred onion emulsion *36*

BRAISED BEEF SHORT RIB
creamed potatoes - roasted pepper relish
crispy shallots - red wine glaze *36*

ROASTED CORNFED CHICKEN
peas & beans - confit garlic - toasted mustard seeds jus *31*

ROASTED SALMON
asparagus - green peas - potato gnocchi
beurre blanc sauce *32*

MUSHROOM & TRUFFLE TAGLIATELLE
pecorino - braised mushrooms - baby spinach
shaved black truffle *34*

BLACK COD
bok choy - togarashi - chilli thread *41*

STK STEAKHOUSE

SMALL

FILET 200G *47*
FLAT IRON 290G *40*
NEW YORK STRIP 250G *42*

MEDIUM

SIRLOIN 350G *50*
WAGYU HANGER 300G *46*
FILET 300G *64*
WAGYU PICANHA 350G *52*
RIBEYE 350G *54*

LARGE (sliced)

BLACK ANGUS TOMAHAWK 900G *98*
PORTERHOUSE 900G *113*

Japanese Wagyu

***JAPANESE WAGYU FILLET** *98 per 100g*
***JAPANESE WAGYU RIBEYE** *88 per 100g*
***JAPANESE WAGYU STRIPLOIN** *88 per 100g*
**mininium order 200g*

Surf & Turf

ROASTED LOBSTER TAIL *23*

SIGNATURE BUTTERS 9

TRUFFLE BUTTER | WAGYU BUTTER
GARLIC BUTTER | LOBSTER BUTTER

TOPPINGS

PEPPER CRUST *3*
SMOKED BACON & BLUE CHEESE *7*
GRILLED KING PRAWN *7*
CRAB OSCAR *30*
SHAVED BLACK TRUFFLE *17*
CRAB AND PARMESAN CRUST *13*

SAUCES

STK | **RED WINE**
STK BOLD | **BÉARNAISE**
CHIMICHURRI | **PEPPERCORN**

Sides *10 each*

POTATO GRATIN - truffle - cheese
TRIPLE COOKED CHIPS - bacon jalapeño fry sauce
TRUFFLE & PARMESAN FRENCH FRIES
CREAMED SPINACH
ASPARAGUS
MASHED POTATOES - parmesan crust
TOMATO SALAD - heirloom tomatoes - red onion fried basil - pesto

Mac & Cheese

BACON *13* - **TRUFFLE** *18* - **CLASSIC** *10*
MAC & CHEESE TRIO (all three 32)

Desserts *13 each*

HAZELNUT CHOCOLATE CAKE
chocolate ganache - cocoa crumble

NEW YORK CHEESECAKE
raspberries - milk ice cream

WARM CHOCOLATE CHIP COOKIE
vanilla ice cream - caramel sauce

APPLE PIE
cinnamon crumble - maple creme fraiche

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Allergen information is available on request from your server. A discretionary service charge of 12.5% will be added to your bill.

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Cocktails

NOT YOUR DADDY'S OLD FASHIONED *18*
blended japanese whisky - cadello 88 - heering cherry liqueur - maple spice - orange bitters

STK MARTINI *16*
absolut vodka - cranberry - blood orange sanguine - passion fruit - orange bitter

TROPICAL KISS *16*
bacardi carta blanca - strawberry liqueur - strawberry puree - pineapple juice - lemon juice coconut syrup

PINK BLUSH *16*
pink gin - strawberry liqueur - rose wine - lime juice - fever-tree lemonade

SUN WRAYS *16*
wray & nephew - peach liqueur - passion fruit liqueur - blue curacao - grenadine - orange juice - passion fruit puree

SPICED WATERMELON *16*
patron silver - st. germain - lime juice - watermelon syrup - green tabasco

SWEET-HEART *16*
grey goose - strawberry liqueur - disaronno - orange juice - passion fruit purée - vanilla syrup

MONTY SMOKE *16*
mezcal - mozart dark chocolate - campari - amaro montenegro - orange bitters

STRAWBERRY COBBLER *16*
belvedere - strawberry purée - lemon juice - sugar syrup

Zero Proof

CARIBBEAN BLUE *9*
fresh orange juice - pineapple juice - banana & coconut syrup - blue curacao syrup - lime juice - fever-tree lemonade

BURST OF PASSION *9*
pineapple juice - coconut syrup - lime juice - passionfruit puree

Wine BY THE Glass

CHAMPAGNE & SPARKLING	125ML
casa valduga arte | brut | nv	*12*
jacquart mosaique | brut | nv	*15*
jacquart mosaique | rosé | nv	*17*

WHITE	175ML	250ML
flor de crasto | douro valley | por	*11*	*16*
casa valduga terroir | chardonnay | bz	*13*	*19*
meinert | sauvignon blanc | western cape | sa	*15*	*21*
bogle | chenin blanc | ca	*16*	*23*

ROSÉ	175ML	250ML
palooza | languedoc roussillon | fr	*11*	*16*
caprice | igp mediterrean | fr	*12*	*17*
ultimate | cotes de provance | fr	*14*	*20*

RED	175ML	250ML
flor de crasto | douro | por	*11*	*16*
martin meinert | merlot | western cape | sa	*13*	*19*
vallepicciola | pievasciata rosso igt | toscana | it	*14*	*20*
trapiche estacion 1883 | malbec | mendoza | arg	*15*	*21*
chateau ste. michelle | cabernet sauvignon | wa	*17*	*24*

FINE WINES	175ML	250ML
finca notables | malbec | salta | 2017 | arg	*19*	*27*
rutherford hill | merlot | napa | ca | usa | 2016	*24*	*31*
fattoria dei barbi | brunello di montalcino | 2016 | it	*26*	*34*
avant garde | pinot noir | carneros | napa | ca | usa | 2020	*22*	*37*
rutherford hill | cabernet sauvignon | napa | ca | usa | 2016	*33*	*47*
chateau svanidze | mukuzani | geo | 2017	*35*	*50*
orin swift 8 yr in the dessert | bordeaux blend | usa | 2020	*38*	*54*
josephn drouhin | gevrey - chambertin | fr | 2018	*40*	*57*

Beers & Cider *7 each*

BOTTLE

mahou	goose island ipa
corona	sassy cider
blue moon	becks n/a

After Dinner Drinks

SWEET WINE

Quinta Do Crasto	*8*
Chateau Delmond Sauternes	*9*

TEQUILA

Casamigos Blanco	*16*
Cazcabel Coffee	*13*
Cazcabel Reposado	*12*
Del Maguey Mezcal	*15*
Don Julio 1942	*42*
Don Julio Anejo	*17*
Don Julio Blanco	*16*
Don Julio Reposado	*17*
Patron Anejo	*18*
Patron Reposado	*17*
Patron Silver	*14*
Rose Tequila	*13*

AMERICAN WHISKY

Jack Daniel's Gentlemen Jack	*14*
Eagle Rare	*15*
Woodford Rye	*15*

JAPANESE WHISKY

Hibiki	*14*
Yamazaki	*17*

BRANDY / COGNAC

Curvoisier VSOP	*15*
Hennessy VS	*13*
Hennessy XO	*32*
Remy Martin VSOP	*15*
Remy Martin XO	*32*

SCOTCH WHISKY

Glenfiddich 12	*14*
Glenfiddich 18	*20*
Glenfiddich Solera 15	*17*
Glenmorangie 10	*14*
Glenmorangie Quinta	*17*
Haig Club	*16*
Johnnie Walker Black	*12*
Johnnie Walker Gold	*15*
Lagavulin 16 yo	*21*
Oban Single Malt	*20*
The Balvenie 12	*15*
The Balvenie 14	*17*
The Balvenie 17	*22*

All prices include VAT. An optional 12.5% service charge will be added to your bill. We serve premium or deluxe spirits, poured as 50ml. All spirits are also available in 25ml measures. All wines by the glass are available in 125 ml measures.

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