Cognacs

Calvados VSOP	8
Armagnac VSOP	8
Balluet X.O.	25
Meukow Extra	40
Calvados Lauriston 1992	50
Prunier 1968	129
Armagnac 1977	75
Armagnac 1973	90
Armagnac 1972	100
Remy Martin VSOP	10
Remy Martin X.O.	40
Remy Martin Club	50
Remy Martin Extra	75
Remy Martin Henry XIII	300
Hennessy VSOP	10
Hennessy Private	30
Hennessy X.O.	40
Hennessy Paradis	150

TDQ Steaks
Amsterdam

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Appetizers

Rustic Bread Rolls * — 5
Freshly baked, served with aromatic garlic herbal butter
Extra topping: Truffle Shiso Butter (2.50) or Kobe Shiso Butter (4.50)

Pomodori Soup * * — 9.75
Pomodori tomato soup with basil & ricotta

Lobster Bisque * * — 17.5
A rich, creamy lobster soup with chives and a touch of citrus caviar

Black Tiger Cocktail * * — 18
Succulent prawns chilled and paired with our house-made cocktail sauce
Three pieces (size 13-15), peeled and deveined

Fillet Tartare Shiso 80g * — 21.5
A premium blend of raw ground fillets, offering a refined and flavorful experience
Extra topping: Oscietra Caviar (+ 55)

Crispy Crab Cakes 120g * — 19.5
Homemade crab cakes served with vibrant mango, jalapeño, and horseradish sauce

Half Shell Oysters * — 5
Gillardeau oysters (size 2) served on the half shell, topped with Japanese seaweed, a hint of chili, cilantro and citrus caviar
Minimum of 2 pieces (price per piece)

Otoro Tuna Tartar 80g * — 21.5
Bluefin tuna tartare with heirloom tomatoes, avocado, and sweet mango, paired with crispy wonton for a vibrant contrast in flavor

Kobe Cubes 3 x 30g * — 69
Succulent, melt-in-your-mouth Kobe beef cubes, grilled to your perfection
Japanese Kobe Wagyu A5 BMS12+ Grain fed & fully marbled

Seared Scallops with Saffron 3x * — 20.5
Golden-seared scallops with a rich saffron-infused sauce

TDQ Beef Tataki * — 14.5
Grilled thinly sliced beef seasoned with soy sauce, yuzu, daikon, scallions, and ponzu dipping

Toro's Carpaccio 75g * — 22.5 / 55
Delicately sliced Scottish Black Gold or Wagyu A5 served with arugula, citrus caviar, and parmesan
Japanese Wagyu A5 Grain fed & fully marbled

Royal Oscietra Caviar 10g * — 75
Reddish-brown caviar, exquisite texture with a creamy, nutty flavor. Served classically with blinis, crème fraîche, and chives

Your safety is our priority. Please let us know about any allergies.
Prices include VAT and service charge. Gratuity is appreciated but not included.

* Available in Halal
* Gluten free upon request

TDQ Desserts

Life is short - enjoy dessert first

Affogato — 6
An Italian classic dessert that's simple yet indulgent. A scoop of creamy vanilla ice drowned in to hot espresso
Can be enjoyed with a glass of Frangelico or Amaretto

Crème Brûlée * — 8
Rich, velvety custard with a perfectly caramelized sugar crust, served alongside fresh seasonal fruits
DRINK RECOMMENDATIONS: Yalumba Museum Muscat (double sweetness) or Black Coffee

Creamy Strawberry * — 9
Velvety mascarpone cream paired with fresh, juicy strawberries and topped with crunchy almond flakes
DRINK RECOMMENDATIONS: Viu Manent Chardonnay Gran Reserva

Mango Yoghurt * — 10
Sweet mango in Greek yoghurt topped with almond flakes
DRINK RECOMMENDATIONS: Viu Manent Late Harvest Sémillon

Cheesecake á la New York — 14.5
* Huize van Wely
A rich, creamy vanilla cheesecake paired with fresh strawberries and drizzled with a decadent Macallan Double Cask - infused caramel sauce for a luxurious twist.
DRINK RECOMMENDATIONS: M.I.P. Premium Rosé or Coffee / Tea

Triple Choc Moonlight — 14.5
* Huize van Wely
Chocolate pastry consisting of a chocolate cremeux, layers of chocolate biscuit, covered with a dark chocolate mousse, on a base of light butter cake with almond paste
DRINK RECOMMENDATIONS: Montgravet Syrah, Baron de Ley Reserva Rioja or Espresso

Mango Passion cake — 14.5
* Huize van Wely
Pastry piece consisting of a mango-passion cremeux, almond biscuit, covered with a mango-passion mousse, on a base of light baked almond biscuit with almond paste
DRINK RECOMMENDATIONS: Taylors Tawny Port 10 year or Coffee

* Presented by Huize van Wely, founded in 1922 in the Netherlands is a luxury patisserie famous for artisanal pastries, chocolates, and ice cream with locations in the Netherlands and Singapore

Coffees & Teas

Black tea / Green tea / Peppermint tea / Jasmin tea / Fresh mint tea / Ginger tea — 3.75

Espresso / Americano / Latte / Cappuccino / Macchiato / White flat / Ristretto — 4

Irish coffee / French coffee / Jamaican coffee / Mexican coffee / Carajillo
Kentucky coffee / Caffe corretto / Russian coffee / Rudesheimer coffee
Amaretto coffee / Baileys coffee / Swiss coffee / Canadian coffee / B52 coffee — 10

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Fresh Pastas

Arrabbiata * — 19
Homemade tagliatelle, spicy tomato sauce with garlic for a flavorful kick, crispy crostini and a sprinkle of grated parmesan

Creamy Pasta * — 16 / 20
Penne pasta in a rich garlic-parmesan creamy sauce, finished with herbs and black pepper
Vegetarian or with Rump Heart beef

Sea Fruit 100g * — 25
Homemade tagliatelle fresh seafood pasta, shrimp, crawfish, and salmon, crostini and grated parmesan

Fillet Mignon 100g * — 25
Homemade tagliatelle filet mignon, sautéed with onion, garlic, jalapeño, tomato, crispy crostini and grated parmesan

Kobe Pasta 100g * — 55
Homemade tagliatelle A5 BMS8+ Wagyu fillet, sea urchin, cashmere saffron, 20-karat gold for an opulent experience

Steak Add-Ons

Garlic Butter * — 2
Homemade garlic butter, crafted to elevate the flavors of your steak

Kobe Beef Butter — 3.5
Rich, silky butter infused with luxurious umami of Kobe beef

Kobe Bacon * — 5
Grilled morsels of succulent Kobe beef fat, delivering a rich, melt-in-your-mouth experience

Caramelized onions * — 3.5
Sweet and golden caramelized onions, crafted to enhance every steak

Black Tiger Shrimp * — 5
Grilled Black Tiger Shrimp (size 13-15) brushed with garlic butter for rich, savory indulgence. Peeled and deveined
Price per piece

Crab Cake * — 8.5
Homemade crab cake adding golden, buttery decadence to elevate your steak

Scallops * — 9
Pan-seared sea scallops, tender and golden, delivering a subtle sweetness in every bite

Double-Cut Lamb Rib 125g * — 15
New Zealand lamb ribs seasoned with Dijon, olive oil, garlic, and rosemary

Half a Lobster Tail * — 25
Half a lobster tail adding sweet, buttery indulgence to enrich your steak

Quality Sauces

Choose amongst the best sauces to go with your meal

Pepper Corn * / Hollandaise * / Truffle Sauce * / Horseradish * / Blue Cheese *

BBQ-Salsa * / Wasabi or Kimchi Mayonnaise * / Chimichurri * / Garlic Sauce * — 3.5

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Side Dishes

Organic Dutch Mash * — 6
Creamy mashed organic potatoes, carrots, and onions, topped with freshly roasted almond slices
Extra Topping: White truffle (4.5) or Jalapeño (1.5)

Baked Potato * — 6
Served with spicy sour cream or rich garlic butter
Extra Topping: Kobe bacon (5) or Cheese (1.5)

Fries * — 7
Hand-cut steak fries, triple-cooked to perfection
Extra Topping: Parmesan (1), Shichimi togarashi (1) or Truffle Oil (2.5)

Confit mushrooms * — 7.5
Sautéed in butter with shallots and garlic
Extra Topping: White truffle (2.5)

Creamed Wild Spinach * — 7.5
Rich, creamy wild spinach topped with smoky white sesame, garlic pepper, and a subtle hint of Dijon mustard

Edamame * — 7
Lightly steamed, delicate and sweet pods with a crispy bite

Golden Basmati Rice * — 6.5
Aromatic long-grain rice gently seasoned and crafted to highlight its natural nutty flavor

Tender stem Broccoli * — 8
Sweet, mild, and fully edible with slender stems, small florets, and rich in vitamins

Broccoli & Cauliflower * — 7.5
A vibrant duo of broccoli and cauliflower, infused with shiso and enlivened by lime pepper

Exotic Asparagus * — 9
Fresh asparagus accented with tangy devil's mustard for a fiery edge
Extra Topping: Parmesan (1) or Anchovies (4)

Salads

Heritage Tomato Salad * — 10
Heritage tomatoes, tarragon, chives, basil, capers, red onion, creamy mozzarella and shichimi togarashi for the perfect flavor.

Leccure Green Salad * — 8
Lettuce, arugula, ricotta, cucumber, avocado, pomegranate, sliced almonds, balsamic, olive oil, and sprinkle of furikake

Lobster Salad 85g * — 27.5
Half lobster tail, tarragon, shallot, scallion, celery, hana hojiso, served on a bed of lettuce and sliced avocado

Mango Salad * — 9
Sweet mango, avocado, lettuce, arugula, goji berries, cilantro, pickled daikon, sumac, olive oil, and a squeeze of lime juice

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Ultimate Steaks

Global Prime Cuts

(For 100g Fillet - Minimum 2 Cuts per Person)

Quality Rib-Eye Steak

	180g (6.35oz)	250g (8.82oz)	350g (12.35oz)
Irish Prime Beef Rib Eye * Premium Black Label Angus (Grass fed)		29	39

Quality Fillets Steaks

	100g (3.53oz)	180g (6.35oz)	250g (8.82oz)	350g (12.35oz)
Argentinian * Premium Rioplatense Black Label Angus Grass Fed	15.75	28.5	40	55.5
Irish * Irish beef, tender and richly flavorful from green pastures Grass Fed	17	31	42.75	60
New Zealand * Pure South Prime Steer beef Grass Fed	19.75	35.25	49	65.5
Scottish Black Gold * Aberdeenshire Tender Mathers Black Gold matured and full of flavor	21	37.75	52.5	73.5
Canadian Heritage Angus * Canadian Heritage Angus Grass fed, Forage-based	26.5	48	66.5	93

Japanese Quality Wagyu

	100g (3.53oz)	180g (6.35oz)	250g (8.82oz)
Royal Wagyu Fillet * Japanese full-blooded Kobe Wagyu A5 BMS8+	63	113.5	157.5
Top Royal Wagyu Fillet * Japanese full-blooded Kobe Wagyu A5 BMS11+	67.5	121.5	169

Japanese Royal Kobe Steak

	100g (3.53oz)
Kobe Hyogo Prefecture Tenderloin / Striploin 100g minimum, preferential rate for additional cut	MARKET PRICE

Quality Striploin Steaks

	180g (6.35oz)	250g (8.82oz)	350g (12.35oz)
Canadian Heritage Angus * Canadian Heritage Angus Grass Fed		24.75	34.75
Top Royal Wagyu * * Japanese full-blooded Wagyu A5 BMS11+	106	147	

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TDQ Specials

Served with one side dish of your choice: Fries, Baked Potato or Mashed Potatoes

Surf & Turf * — 57
A perfect pairing of a tender center-cut 180g Scottish Black Gold fillet and a half lobster tail

Double-cut Rack of Lamb 300g * — 39
New Zealand, tender rack of lamb seasoned with dijon, olive oil, garlic, and rosemary

"En Brochette" Fillet Mignon 4 x 50g * — 35
Fillet selection from Argentina, New Zealand, Ireland, and Canada with red peppers and onions on a skewer

Tomahawk 900g * — 99
Bone-in Tomahawk Steak, perfectly grilled for robust flavor and melt-in-your-mouth tenderness

TDQ Burgers

Served with one side dish of your choice: Fries, Baked Potato or Mashed Potatoes

Toro Rump Heart Burger 180g * — 17.5
Latin-style Toro rump & heart patty on a toasted brioche bun, with smoky ají verde aioli, pickled onion

TDQ's Fillet Burger 180g * — 19.5
A blend of premium fillets on a toasted brioche bun, with ripe tomatoes, caramelized onions, tangy pickles, and homemade relish
Argentina, Irish, New Zealand and Canada

TDQ's Bison Burger 180g * — 31
Canadian Rangeland bison on a toasted brioche bun, with ripe tomatoes, caramelized onions, pickles, and homemade relish
Free-range, no growth hormones

Kobe Burger 180g * — 85
A5 BMS 12 Kobe beef patty on a toasted brioche bun, lobster tail, tomatoes, caramelized onions, pickles, and homemade relish

TDQ Fish

Served with one side dish of your choice: Fries, Baked Potato or Mashed Potatoes

Seabass Fillet * — 25
Succulent seabass fillet, pan-seared to perfection

Grilled Blue Diamond Prawns * — 37
Grilled, 100% naturally fed prawns, sweet and tender from crystal-clear waters of New Caledonia
Peeled and deveined upon request

Grilled Saffron Salmon 200g * — 27
Flame kissed salmon paired with a silky saffron butter

Rare Akami Bluefin Tuna 200g * — 45
Bluefin tuna, grilled to rare perfection. A melt-in-your-mouth ocean delicacy

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