

APPETIZERS

ICE BAR, SOUP & SALAD

- Gillardeau French Oysters B 150
- Charcuterie Selection, Pata Negra, Chorizo, Salami, Parma Ham B 560
- Beef Tartare Wagyu Tenderloin Marbling Score 4 B 550
Egg Crème, Sriracha, Fried Capers (add 10gr Caviar B 1500)
- Beef Tataki Wagyu USDA Sirloin B 490
Fermented Mushrooms Ponzu, Jerusalem Artichokes, Black Truffles
- Norwegian Smoked Salmon B 490
Cucumber and Dill Salad, Wasabi, Green Pea Mousse, Ikura, Lemon Gel
- Tuna Ceviche B 450
Soy Sesame Dressing, Orange, Coriander, Mint, Chili
- Boston Lobster Bisque B 290
Ricotta Cream, Lobster Meat
- Pomelo & Mango Salad with Half Boston Lobster B 590
Passionfruit Vinaigrette
- Caesar Salad B 490
Warm Pancetta and Garlic Crouton, Parmesan Snow
- Petrossian Sevruga Caviar 30g B 4500 / 50g B 6500 / 125g B 18000
- Petrossian Baika Caviar 30g B 4000 / 50g B 6000/ 125g B 17000

SIDE DISHES

- Heirloom Tomatoes and Red Onion Salad B 190
- Sautéed Australian Champignons B 190
- Seared Broccolis and Almond B 170
- Seasonal Vegetables B 170
- Hand Cut Chips, Truffle Mayo B 130
- Potato Puree B 130
- Aged White Cheddar Mac & Cheese B 130 (*Add Truffle B 150*)

MARBLING is the visible healthy fat, and Wagyu develops more marbling than other breeds. Australian beef quality grading is between 0 and 9.

DRY AGING is achieved by allowing pieces of beef to dry for several weeks. The benefits are that it produces a more tender meat and a greater concentration of beef flavour.

COOKING blue, cold centre /rare, lukewarm centre /medium rare, warm red centre /medium, warm pink centre /medium well, slightly pink centre / well-done, little or no pink centre.

HOUSE SPECIALITY, FROM OUR BEACHOVEN GRILL & JOSPER CHARCOAL OVEN

DARLING DOWNS WAGYU AUSTRALIA, GRAIN FEED

Wagyu Tenderloin Marbling Score 7 per 100g/4oz B 980

Wagyu Tenderloin Marbling Score 2 per 100g/4oz B 560

Wagyu Rib Eye Marbling Score 2 per 100g/4oz B 390

4 Weeks Dry Aged Wagyu Tomahawk Marbling Score 4 per 100g/4oz B 490
(to share minimum 1000g/35oz)

GALICIAN BLOND (RUBIA GALLEGA) SPANISH, GRASS FEED

Rib Eye/Entrecote per 100g/4oz B 590

4 Weeks Dry Aged Tomahawk 100g/4oz B 370
(to share minimum 2000g/70oz)

1855 BLACK ANGUS USDA PRIME USA, CORN FEED

Black Angus Tenderloin per 100g/4oz B 750

4 weeks Dry Aged Black Angus T-Bone 100g/4oz B 660
(to share minimum 800g/28oz)

4 weeks Dry Aged Black Angus Bone-In Sirloin 100g/4oz B 420
(minimum 400g/14oz)

CROWNING

Blue Cheese B 90 / Shaved Black Truffles B 290

OTHER SPECIALTIES

Whole Boston Lobster Thermidor B 1250

Grilled Snow Fish B 750

Mixed Tenderloin Tips Skewer B 950

Kurobuta Pork Chop B 600

New Zealand Lamb Chops 3pcs B 950

SAUCES

Bordelaise, Mushrooms, Béarnaise, Fresh Green Peppercorn, Blue Cheese
Chimichurri, Jim'Jaew (*Dry Red Chilli & Cilantro*), Thai Chilli (*Fresh Chilli & Garlic*)
B 75/Additional Sauce