

## **APPETIZER**

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*JET FRESH OYSTER (PLEASE ASK SERVER FOR DETAIL) \$58*

**NEW YORK CUT SALAD**

Addition Grilled Prawns +\$38

**BRAISED FOIE GRAS +\$58**

with winter truffle

**BURRATA**

Heirloom tomatoes

**BEEF TARTARE +\$58**

USDA tenderloin

**SOUP OF THE DAY**

Please ask server for detail

**SIGNATURE CRAB CREPE +\$88**

Champagne Vinegar

## **SOUP**

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**LOBSTER BISQUE +\$48**

**OXTAIL SOUP +\$38**

## **Main Course**

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**GNOCCHI DUCK RAGOUT \$228**

Handmade pasta in classic style

**LASANGE AUBERGINE \$228**

Classic style

**CHILEAN SEABASS \$288**

Champagne & clam stew

**GRILLED SEAFOOD PENNE \$268**

with assorted seafood

**AUSTRALIAN PORK TOMAHAWK \$328**

Salsa

**ARGENTINA SIRLOIN 8OZ \$388**

Cowboy butter & red wine reduction

**JAPANESE A5 RUMP \$688**

Tosazu

**USDA ANGUS PRIME RIBEYE 8OZ \$488**

Cowboy butter & red wine reduction

**AUSTRALIAN BONE IN SIRLOIN \$1488 (FOR 2)**

Bearnaise

**Side dish (Additional \$38)**

French Fries      Truffle Mashed Potato

Asparagus      Onion Rings

## **SWEETS**

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*New York Cut Tiramisu*

*Homemade Sorbet*

**NEW YORK CUT BURGER \$228**

**House Red or White Wine - \$68**

**ALL SUBJECT TO 10% S.C.**