



A FEW WORDS ABOUT OUR STEAKS...

ALL OF OUR BEEF IS USDA, CERTIFIED BLACK ANGUS, OR AUSTRALIAN 90-DAY GRAIN FED, THE FINEST AVAILABLE. WE NATURALLY AGE OUR BEEF FOR MAXIMUM TENDERNESS AND FLAVOR BEFORE BROILING AT 1700 DEGREES AND FINISH WITH HERB BUTTER.

WEEKEND BRUNCH MENU

(12 NOON TO 4 PM)

UNLIMITED APPETIZER, SALAD & DESSERT BUFFET
PRIME RIB CARVING STATION

CHOICE OF ONE MAIN COURSE :

STUFFED FRENCH TOAST / CREAM CHEESE FILLING / BLUEBERRY SYRUP

VEGETABLE FRITTATA / PORTOBELLO / GOAT CHEESE / TOMATOES

“BLT” POPOVER / SPINACH / HAM / EGGS / BACON / BECHAMEL / HOLLANDAISE

USDA HANGER STEAK / MUSTARD - CITRUS MARINADE / “THREE MINUTE” EGG

“BLT” BURGER / FRIES

DOUBLE SMOKED BACON / LETTUCE / TOMATO / BLT BURGER SAUCE

GRILLED “SALMON & EGG / ASPARAGUS / CODDLED EGG / BÉARNAISE SAUCE

LEMON - ROSEMARY CHICKEN / HERB JUS

HK\$298

CHILDREN BRUNCH HK\$144 (BUFFET ONLY)

ADD HK\$128 FOR FREE FLOWING SPARKLING WINE,
PINOT GRIGIO OR MONTEPULCIANO

REGULAR COFFEE OR TEA INCLUDED



RAW BAR

- OYSTERS 1/2 DOZ \$150
- LITTLENECK CLAMS 1/2DOZ \$150
- SEAFOOD COMBO\$350
2 OYSTERS, 2 CLAMS, CRAB CLAW, SHRIMP, MACKEREL CEVICHE

A LA CARTE

(12 NOON TO 6 PM)

APPETIZERS

CAESAR SALAD / \$98

WITH CHICKEN / \$128 WITH SHRIMP OR STEAK / \$148

TUNA TARTARE / AVOCADO / SOY-LIME DRESSING / \$148

HAMACHI / CHILI-SOY CITRUS / CUCUMBER / AVOCADO / \$140

BEEFSTEAK TOMATO / GRILLED ONION VINAIGRETTE / STILTON / \$138

JUMBO SHRIMP COCKTAIL / \$198

MAIN COURSES

USDA **FILET** 8 oz / \$295 - 12 oz / \$425

USDA **RIBEYE** 14 oz / \$360

USDA **NEW YORK STRIP** 16 oz / \$350

WAGYU **FLAT IRON** 10 oz / \$360

AUSTRALIAN **FILET** 10 oz / \$268

AUSTRALIAN **SIRLOIN** 11 oz / \$218

AUSTRALIAN **RIBEYE** 12 oz / \$258

SPICED **TUNA** / \$208

ACACIA HONEY MARINATED ALASKAN **BLACK COD** / \$228

PENNE / TOMATOES POMODORO / SPICY SAUSAGE / BASIL RICOTTA / \$108

SIDES

FRENCH **FRIES** / \$58

GARLIC SAUTÉED **BROCCOLI** / \$58

ONION RINGS / \$78

CREAMED **SPINACH** / \$58

BBQ **CORN** / \$58

JALAPEÑO **MASHED POTATOES** / \$58

DESSERTS

PEANUT BUTTER CHOCOLATE PARFAIT / \$80

CRÊPE SOUFFLÉ / PASSION FRUIT SAUCE / \$98

WARM CHOCOLATE TART / COCONUT SORBET / \$70

STICKY TOFFEE PUDDING / PECAN ICE CREAM / \$80



BLUE

VERY RED, COLD CENTER

RARE

RED, COOL CENTER

MEDIUM RARE

RED, WARM CENTER

MEDIUM

PINK, HOT CENTER

MEDIUM WELL

DULL PINK CENTER

WELL DONE

DULL GRAY

SAUCES

STEAK

BEARNAISE

ROQUEFORT

PEPPERCORN

HORSERADISH

CHIMICHURRI

BBQ

CHEF DE CUISINE
JAKE ADDEO