

## STREET FOOD

### TARTARE

- Tuna, veal, oyster & caviar **490**
- Milk-fed veal filet, tarragon & praline **250**
- Traditional beef, “bistro style” **250**

### HAND CUT TROLLEY TARTARE

- American Black Angus filet, 200g **680**
- Australian Wagyu filet, 200g **780**
- Korean filet, 200g **1100**

### CECINA

Spanish smoked Silverside **340**

### PATA NEGRA HAM

48 months Simon Martin Bellota **280**

### JAMON DE BUEY DE KOBE

Raised in Japan & cured in Spain, worldwide exclusivity, 50g **490** 🌿

### MINI BURGER

- Black Angus beef, mild jalapeño sauce **100**
- Black Angus beef, bacon & lemon sauce **100**
- Black Angus & foie gras with passito mayonnaise **160**
- Black Angus beef, black truffle **200**
- Kobe beef, paprika, sesame seeds sauce **180** 🌿

### KOBE TATAKI

Yuzu ponzu sauce **240** 🌿

### CARPACCIO

- Black Angus filet, pistachios & parmesan **280**
- Amberjack & sea urchin **340**

### CRUNCHY TACOS

- Kobe beef, sea urchin, caviar **290** 🌿
- Scallop, white miso **180**
- Tuna, avocado **220**

### SOFT TACOS

Kobe beef, guacamole, peanuts **250** 🌿

### GAZPACHO

Tuna, capers, cherry tomato **320**

### CUTTLEFISH

Green peas, caviar **480**

### CEVICHE

Langoustine, mango & avocado **350**

### KALE SALAD

Avocado, parmesan & lemon zests **160**

# OUR GREAT BEEF

## PRIME BLACK ANGUS BEEF

USA. CORN FED FOR 120 DAYS.

Bone-in rib-eye, 1200g (±) 100g / **140**

French bavette, 200g **320**

New York flat iron, 200g **300**

Filet, 200g **620**

Rib-eye cap, 200g **620**

## BLACK MARKET

BLACK ANGUS BEEF, AUSTRALIA.  
GRAIN FED FOR 270 DAYS.

Short rib, 200g **460**

Boneless rib-eye, 500g **880**

Filet on the bone, 500g **880**

Porterhouse, 1600g (±) 100g / **160**

## WX WAGYU BEEF

CROSSBRED, AUSTRALIA.  
GRAIN FED FOR 350 DAYS.

Filet, 200g **760**

Hanging tender, 200g **360**

Bone-in strip, 600g **760**

Rib-eye round, 300g **950**

## SHORT HORN BEEF

KOREA. DRIED PASTURE & GRASS FED.

Filet, 100g / **520**

Striploin, 400g (±) 100g / **380**

## CERTIFIED KOBE BEEF

HYOGO TAJIMA, JAPAN.  
DRIED PASTURE & GRASS FED.

Filet, 100g / **880**

Chuck roll, 100g / **450**

Signature Kobe burger **380**

## ASIDE FROM BEEF

Japanese pork belly, 200g **290**

T-bone Colorado lamb, 500g **580**

Milk-fed Dutch veal filet, 200g **380**

## SAUCES

horseradish tartare, red onion & port, chimichurri, black pepper, red miso, béarnaise

## SOUPS

### CONSOMMÉ

Guinea fowl ravioli in broth **180**

### VELOUTÉ

Jerusalem artichoke, langoustine & shimeji **240**

## MORE MAINS

### FISH

Pan fried squid, saffron sauce & baby carrots **280**

Pan fried seabass, roasted pistachio **320**

### PASTA & RISOTTO

Toasted green tea risotto, red prawn **320**

Homemade Kobe ravioli **300** 🌿

Homemade sea urchin tagliolini **480**

## SIDES

### HOMEMADE POTATO CREAM

Natural **80**

Jalapeño chili **80**

Herbs **80**

Porcini mushrooms **80**

Comté cheese **80**

Black truffle **200**

### POTATOES

Classic French fries **80**

Roasted potatoes **80**

### VEGETABLES

Creamy spinach **80**

Sautéed mushrooms **80**

Baby carrots **80**

Sautéed asparagus, parmesan sauce **80**

Pak choi, soya sauce **80**

Grilled vegetables **80**

Green salad **80**

### OTHERS

Mac & blue cheese **90**

Prices are in Hong Kong dollars and subject to 10% service charge

Executive Chef: Andrea Spagoni • Culinary Director: Thierry Paludetto • Architects: Emil Humbert & Christophe Poyet