

## Appetizers

# Angus

DRY AGED BEEF

### Garlic Bread \$58

Fresh thyme, garlic butter and lemon

### Bacon Wrapped Jalapeños \$88

Jalapeños stuffed with cream cheese and chives, wrapped with smoked bacon

### Chicken Quesadillas \$88

Two soft flour tortillas stuffed with chicken strips and cheese lightly toasted and served with sour cream and salsa

### Salt & Pepper Calamari \$98

Juicy tender fresh squid rings deep fried & served on greens with citrus mayonnaise and sweet chili

### Chili Mussels \$88

Sweet tender NZ mussels sautéed in sliced garlic, lime, ginger, soy and crushed chili

### Fried Camembert \$79

Breaded camembert cheese lightly deep fried and served with cranberry sherry sauce

### Hot Buffalo Wings \$79

Tender juicy US jumbo chicken wings served with sour cream & blue cheese sauce with celery sticks and side salad

## Salad

### Mixed Green & Herbs Salad \$78

Mixed filed greens, Lebanese cucumber, red onions, cherry tomatoes dressed with herbs Vinaigrette

### Angus Salad \$88

Mixed greens with roasted corn, dried raisin, crispy bacon, cherry tomatoes, aged balsamic vinaigrette, crumble goat cheese and Cajun walnuts

### Classic Caesar \$78

Fresh crispy romaine hearts, shaved parmesan cheese, hard boiled eggs, crispy bacon and creamy Caesar Dressing. *\*Add \$20 for Grilled chicken*

### Beef Fillet Tartare \$128

Marinated diced beef filet with avocado, served with country toasted bread

### Beef kebab \$128

Skewers beef cubes with bell peppers, red onions, cherry tomatoes and mushrooms served with side salad pita bread

### Potato Skins \$88

Hardy potato stuffed with fresh tomatoes, red onions, fresh chili peppers, Grill Chicken and melted cheese

### BBQ Octopus and Squid \$98

Marinated with sweet chili and herbs served with mixed field greens

### Fresh Oysters -½ DZ \$138. 1-DZ \$268

Natural – freshly shocked served on a bed of ice with lemon wedges or shallots vinaigrette

### Nachos \$118

Crispy tortillas chips topped with savory cheddar cheese, fresh tomatoes, onions, chili peppers, sour cream and Grilled chicken, served with fiery roasted salsa

**Soup of the Day \$58** (please ask your server for today's selection)

### Cobb Salad \$88

Lettuce, tomatoes, feta cheese, avocado, green onions, boiled eggs, green lentil and lemon thyme Vinaigrette dressings

### Spinach Salad \$88

Baby spinach, peach, gorgonzola, avocado, balsamic vinaigrette and toasted walnuts

### Grilled Beef & Rocket Salad \$108

Char grilled sliced beef with crispy rocket, and dressed with house vinaigrette

*\*This menu is for reference only, All prices are subject to a 10% service charge*

## A Few words about our Beef:

All our beef are carefully selected from premium butcher. we only use USDA certified Black Angus premium reserved, Canadian premium and Australian 120 days' grain fed, naturally grown Hormone and Antibiotic free beef.

We aged our beef for maximum tenderness, seasoned with rock salt and cracked pepper corn and brush with virgin olive oil then char-grilled.

All steaks char grilled served with grilled veggies/steak fries along with sauce selections: Béarnaise/ Classic Mushroom/ Demi Glaze/ Chimi Churrie/ Green Peppercorn

## Dry Aged

### **New York Strip – 250gm \$388**

USDA certified premium reserved Angus. A hearty full flavored 21 day's dry aged

### **Rib Eye on the Bone – 700gm \$598**

(For Two)

21day's dry aged, Premium reserved Canada this is considerate a best quality cut offering a soft and juicy eating experience

### **Wagyu Rump – 300gm \$420**

Wagyu is a breed of cattle that is genetically predispositioned to very high marble content Full flavored 21 days dry aged for maximum tenderness and

## Wet Aged

Minimum of 4 weeks

### **New York Strip-300gm \$248**

USDA certified Black Angus has a fine and flavor unsurpassed

### **Rib Eye-300gm \$268**

USDA certified Black Angus full bodied, succulent eye fillet

### **Beef Filet (Tenderloin) - 250gm \$268**

One of the best cut, Australian premium tender and juicy with robust flavor

### **Surf & Turf – 250gm \$288**

A beef fillet (Tenderloin) with char grilled king prawn

## Side Dishes to accompany your steaks

Sautéed Seasonal Mushrooms \$78

Steam Brocolini \$68

Wetted Spinach \$68

Whipped Potatoes \$58

Potato Gratin \$68

Seasoned Potato wedges \$68

Steak Fries \$58

French Beans with Amandine Sauce \$78

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## Mains

### **BBQ Baby Back Ribs**

**½ slab \$148/Full slab \$268**

Succulent US pork ribs char grilled to perfection, with homemade BBQ sauce served with seasoned potato wedges and side salad

### **Braised Beef Ribs \$198**

Short ribs on the bone, slow braised for maximum tenderness and served with hearty vegetable stew

### **Pork Loin (French cut) 400gm \$178**

Tender and juicy grilled premium pork served with gratin potato, sautéed peach and sage

### **Baby Lamb Fillet \$178**

Ultra tender, flavorful grilled to your desire, served with roasted veggies and rosemary Shiraz au jus

### **Lamb Chops \$188**

Three chops cut extra thick, served with grilled veggies and mint au jus, naturally tender and flavorful

### **Mixed Grill \$198**

Char Grilled beef tenderloin, Chicken Breast and baby lamb fillet served with section of sauces and grilled veggies

### **Fajitas Chicken / Beef \$148**

Sizzling beef or chicken, served with soft Flour tortillas, guacamole, sour cream and salsa

### **Spring Chicken \$168**

Slow roasted tender and juicy whole US baby chicken served with roasted vegetables And mash with section of sauces  
(Please allow 25 minutes roasting time)

## Ocean Grill

### **Salmon Fillet \$168**

Char grilled to your preference, wilted baby spinach, French beans and dill bure blanc

### **Chilean Seabass \$198**

Served with whipped potatoes, spinach, and French beans

### **Seafood Platter \$228**

Wonder of the sea! king prawns, fish fillet, salmon, calamari, mussels, baby octopus, scallops and sardine with sweet chili and lemon butter sauce

### **Seafood Stew \$158**

Mixed seafood of shrimps, salmon, calamari, octopus, and mussels, crab meat and fish fillet in zesty tomato sauce served with garlic country bread

### **Boston Lobster \$198**

Simply marinated with olive oil and sea salt then char grilled served with side salad mixed

### **Garlic King Prawns (3pcs) \$168**

Marinated with lime and garlic butter then chargrilled accompanied with grilled lemon and mixed baby greens

### **Seafood Paella \$148**

Spanish rice cooked with shrimp, scallop, salmon, king prawn, clam, mussel and scallion. Infused with saffron, broth, herbs

### **Steam Blue Mussels ½ \$88/full portion \$158**

Fresh Blue mussel with white wine & garlic sauce or fresh dill cream sauce, served with garlic bread

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## Pastas

### **Penne Arrabiata \$108**

Pasta “quills” with spicy plump tomato sauce and fresh Italian basil

### **Spaghetti Carbonara \$118**

A creamy sauce with bacon, egg yolk and shaved parmesan cheese

### **Spaghetti Marinara \$118**

Shrimps, scallops, clams, mussels, salmon sautéed in garlic, herbs and chili plum tomato sauce

### **Spaghetti Aglio E Olio \$108**

Spaghetti tossed with virgin olive oil, crushed chili and fresh garlic and Italian flat leaf parsley

### **Fettuccini Alfredo \$118**

Pasta tossed with creamy Alfredo sauce

### **Lasagna \$118**

Veal lasagna served with wild rocket, shaved pecorino cheese and tomato basil sauce

### **Spaghetti Alla Bolognese \$108**

From the town of Bologna comes this hearty meat sauce with ground veal, carrots, celery, onions and garlic in a roasted plum tomato base

## Pizzas

### **Margherita \$108**

Tomato sauce, mozzarella and basil leaf

### **Quattro formaggio \$128**

Tomato sauce, mozzarella, gorgonzola, pecorino Romano and parmesan

### **St. Helena \$128**

Tomato sauce mozzarella crispy rocket, Parma ham, shaved parmesan

### **Hawaiian \$118**

Tomato sauce, mozzarella, sliced ham and pineapple

### **Mixed Mushrooms \$118**

Tomato sauce, mozzarella and mixed mushroom of oyster, button, shitake and porcini

### **Mexicana \$118**

Tomato sauce, mozzarella, green peppers, sliced Jalapeno and ground beef

## Dessert

### **Chocolate Pudding \$68**

With shaved chocolate and vanilla ice cream

### **Blueberry Cheese Cake \$58**

With Vanilla bean ice cream

### **Banana Caramel Cake \$58**

With raspberry coulis and vanilla bean Ice cream

### **Mixed Sorbet \$58**

With raspberry coulis

### **Mixed Berry Crumble \$68**

Served with ice cream

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