

THE STEAK HOUSE
WINEBAR + GRILL

TASTING MENU

THE SALAD BAR

OR

SIGNATURE SAMPLER

AIR - DRIED BEEF WAGYU, PAN SEARED DUCK FOIE GRAS
& LIGHTLY SEARED HAWAIIAN YELLOW FIN TUNA WITH SPICY TOMATO SAUCE

CHOICE OF MAIN COURSE FROM THE CHARCOAL GRILL

CHILEAN SEABASS 6OZ & KING PRAWN

OR

U.S. TENDERLOIN 4OZ & U.S. STRIPLOIN 5OZ

SERVED WITH MASHED POTATOES & ASSORTED VEGETABLES

OR

EL CAPRICHIO SPANISH BEEF BY JOSÉ GORDÓN 70 DAYS DRY-AGED OX TENDERLOIN (5 OZ)

SERVED WITH MASHED POTATOES & ASSORTED VEGETABLES

SIGNATURE DESSERT SAMPLER

MINI CHOCOLATE FONDANT & MINI APPLE CRUMBLE

HK\$1,088 PERSON

THE PRICES ARE SUBJECT TO 10% SERVICE CHARGE.
THE OFFER CANNOT BE USED WITH ANY OTHER DISCOUNTS OR SPECIAL OFFERS.

PLEASE ADVISE OUR STAFF OF ANY FOOD ALLERGIES.