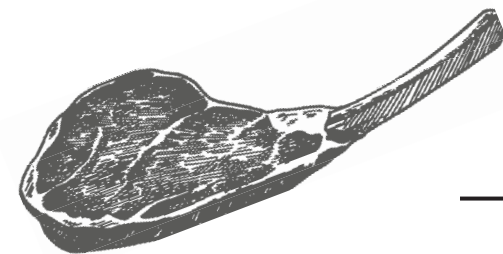


GRILL



RAW							
STEAK TARTARE		450	OYSTER NO.02 (HALF DOZEN)	680			
Aus Tenderloin, Cured Egg Yolk, Capers Mustard Pommery, Crispy Parmesan			Classic, Lemon, Shallot with Red Vinegar, Hot Sauce Crushed Black Pepper				
HOKKAIDO SCALLOPS CARPACCIO		480	CAVIAR SELECTION				
Sea Urchin, Cucumber, Tomato Confit, Romaine Lettuce Granita Yuzu Dressing, Dill			Sterlet 30 Grams	1,500			
			Oscietra 50 Grams	3,000			
BEEF TATAKI		450	Blinis, Crème Fraiche, Yolks and Whites of A Hard-Cooked Egg Served with a shot of Beluga Vodka				
Aus Striploin, Fried Garlic, Sesame, Herbs, Ponzu Sauce							
STARTER							
COLD		SOUP		HOT			
BEETROOT CONFIT & LETTUCE		320	LOBSTER BISQUE	480	MELTED CHEESE	380	
Feta Cheese, Pomelo, Honey Glazed Walnuts, Flax Oil & Citrus Dressing			Boston Lobster, Crème Fraîche Paprika Croutons		Grilled Provolone Cheese, Tomatillo Dip Chimichurri		
JAMON IBERICO 50 Grams		420	GREEN PEA & WATERCRESS	280	WAGYU BEEF TONGUE	540	
SourDough, Pan Con Tomato			Charred Octopus, Squid Ink, Dill Oil		Gremolata, Gherkins, Pinenut, Green Olive		
					ROASTED PRAWNS	550	
					Garlic Sauce, Jalapeño, Lemon		
CHARCOAL GRILL					MAIN COURSE		
AUSTRALIAN ‘STANBROKE’ ANGUS MB2					BRAISED U.S. SHORT RIB		880
RIBEYE 300 Grams					Garlic, Mashed Potatoes, Sautéed Baby Vegetables, Truffle Jus		
STRIPLOIN 300 Grams					SMOKED TEXAS PORK RIB BBQ		780
TENDERLOIN 220 Grams					Roasted Baby Potatoes, Pickled Vegetables, Corns, Jalapeño		
21-DAY DRY AGED					SEARED SEA BASS		680
RIBEYE 300 Grams					Crushed Potatoes, Broccolini, Watercress Pesto		
STRIPLOIN 300 Grams					LOBSTER THERMIDOR		1,880
					Mushroom & Asparagus in Butter Creamy Sauce, Brandy, Lemon Parmesan Cheese		
JAPANESE WAGYU					LAMB CHOP, ‘LUMINA’, NEW ZEALAND		1,580
‘JP KAGOSHIMA’ A5 RIBEYE 300 Grams					Mashed Potato, Sautéed Spinach, Grilled Garlic		
‘KAMICHIKU’ A5+ STRIPLOIN 300 Grams							
ARGENTINA AZUL NATURAL BEEF					TO SHARE		
RIBEYE 300 Grams					TOMAHAWK, ‘STOCKYARD’, BLACK ANGUS, 1.2 KG		3,800
STRIPLOIN 300 Grams					RACK OF LAMB, ‘LUMINA’, NEW ZEALAND, 1.2 KG		2,980
SKIRT 250 Grams					T-BONE, ‘CAPE GRIM’, BLACK ANGUS, 1 KG		2,680
SPANISH					ROASTED FREE-RANGE CHICKEN, HALF		800
JOSELITO SECRETO IBERICO 300 Grams					Choices of Sauce: Beef Jus, Chimichurri, Criolla, Charcoal Béarnaise, Peppercorn		
SURF & TURF							
ADD ½ BOSTON LOBSTER							
SIDE							
CREAMED SPINACH, PARMESAN CASSEROLE					GARLIC MASHED POTATOES		98
SAUTÉED BROCCOLINI					FRIES WITH PARMESAN & PAPRIKA		98
RAGOUT OF WILD MUSHROOMS, ROSEMARY							
DESSERT							
MILLE-FEUILLE					APPLE TARTE TATIN		108
Praline, Cream Chantilly, Coffee Ice Cream					Salty Caramel Sauce, Sour Cream		
PROFITEROLE					CITRUS PAVLOVA		98
White Chocolate & Pistachio Ganache, Fudge Chocolate Sauce					Calamansi Cream, Lemon Confit, Berries Compote, Yoghurt Ice Cream		
SEASONAL FRUIT							

WINE SELECTION					GLS	BTL	
CHAMPAGNE	CHARLES MIGNON, BRUT, PREMIUM RESERVE				France	520	2,800
SPAKLING	BOTTEGA, MILLESIMATO BRUT				Italy	280	1,380
	BOTTEGA, IL VINO DEI POETI, BRUT ROSE				Italy		1,600
WHITE	TOMMASI ‘LE ROSSE’, PINOT GRIGIO				Italy	368	1,780
	GUNDERLOCH, ‘VILLA’, RIESLING				Rheinhessen, Germany	328	1,580
	CLAY CREEK, CHARDONNAY				California, USA	348	1,680
	CRAGGY RANGE, ‘TE MUNA VINEYARD’ SAUVIGNON BLANC				New Zealand	558	2,580
ROSE	VIGNOBLES JONQUERES D’ORIOLA, GRIS-GRIS ROSE				Cotes du Roussillon, France	280	1,200
RED	BARON EDMOND DE ROTHSCHILD PUNTA DE FLECHAS, MALBEC				Mendoza, Argentina	378	1,780
	YALUMBA, SAMUEL COLLECTION BAROSSA SHIRAZ				Australia	528	2,380
	DOMAINE SAINT-ÉTIENNE LES ALBIZZIAS CÔTES-DU-RHÔNE BIO ROUGE			France	398	1,880	
SWEET WINE & PORT							
CHATEAU GUIRAUD 1ER GRAND CRU CLASSÉ, SAUVIGNON BLANC - 375 ML				Sémillon - Bordeaux, France	550	2,625	
OREMUS TOKAJI ASZU 6 PUTTONYOS - 500 ML				Tokaji Blend - Hungary		5,500	
RAMOS PINTO LAGRIMA WHITE PORT					170	2,000	
GRAPPA & EAU DE VIE			GLS	COFFEE			
ANTINORI GRAPPA DI TIGNANELLO			375	ESPRESSO			85
ALEXANDER GRAPPA DI PROSECCO			250	AMERICANO			85
SAINT ARBOGAST POIRE WILLIAMS			220	CAPPUCCINO LATTE			95
SAINT ARBOGAST KIRSH			220	CA PHE PHIN CA PHE SUA DA			80
LIQUEURS & AMARI			SHOT	TEA SELECTION			
BOTTEGA LIMONCELLO			180	EARL GREY			80
GIFFARD LIMONCELLO			140	ENGLISH BREAKFAST			80
AMARO AVERNA			170	JASMINE			80
LUXARDO			160	CHAMOMILE			80
RAMAZZOTTICY			170	PEPPERMINT			80
SIGNATURE COCKTAIL				0% PROOF & REFRESFHER			
GRILL NY SOUR Blended Whisky, Lychee Cordial, Red Wine Foam			220	BIKINI BOTTOM Pink Guava, Lime, Vietnamese Basil, Tonic Water			120
UNCLE TAM Peanut Blended Whisky, Tamarind Cordial, Acid Solution			220	LYCHEE JASMINE ICED TEA Jasmine Tea, Lychee, Lime			120
TEMPORUM Soju, Apricot Liquer, Pineaple Jam, Lime			180	MANGO & PASSION FRUIT SMOOTHIE Hoa Loc Mango, Passion Fruit, Fresh Milk			140
MARTINI MELODY Absolut Vodka, Lillet Rose, Umeshu, Pickled Radish			200	FRESH SQUEEZED JUICE Orange, Pineapple, Watermelon			120
				YOUNG COCONUT			130
BEER				SOFT DRINK			
DRAUGHT			330ml 500ml	COCA-COLA, COKE LIGHT, FANTA			65
BEACH - BLONDE ALE			158 208	TONIC WATER, SODA WATER			
SUNSET - FRUIT WHEAT			168 220	GINGER ALE, REDBULL			
CAN & BOTTLE			330ml	WATER			
HUDA			90	STILL	ALBA 450ML 750ML	80	110
SAIGON SPECIAL			90		EVIAN 750ML		150
CORONA			140	SPARKLING	ALBA 450ML 750ML	80	110
					PERRIER 750ML		150