



RAW				
STEAK TARTARE		450	OYSTER NO.02 (HALF DOZEN) 680	
Aus Tenderloin, Cured Egg Yolk, Capers			Classic, Lemon, Shallot with Red Vinegar, Hot Sauce	
Mustard Pommery, Crispy Parmesan			Crushed Black Pepper	
HOKKAIDO SCALLOPS CARPACCIO		480	CAVIAR SELECTION	
Sea Urchin, Cucumber, Tomato Confit, Romaine Lettuce Granita			Sterlet 30 Grams 1,500	
Yuzu Dressing, Dill			Oscietra 50 Grams 3,000	
BEEF TATAKI		450	Blinis, Crème Fraiche, Yolks and Whites of A Hard-Cooked Egg	
Aus Striploin, Fried Garlic, Sesame, Herbs, Ponzu Sauce			Served with a shot of Beluga Vodka	
STARTER				
COLD		SOUP		HOT
BEETROOT CONFIT & LETTUCE 320		LOBSTER BISQUE 480		MELTED CHEESE 380
Feta Cheese, Pomelo, Honey Glazed Walnuts,		Boston Lobster, Crème Fraîche		Grilled Provolone Cheese, Tomatillo Dip
Flax Oil & Citrus Dressing		Paprika Croutons		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				
AUSTRALIAN ‘STANBROKE’ ANGUS MB2				
RIBEYE 300 Grams		1,500		
STRIPLOIN 300 Grams		1,200		
TENDERLOIN 220 Grams		1,300		
21-DAY DRY AGED				
RIBEYE 300 Grams		1,880		
STRIPLOIN 300 Grams		1,580		
JAPANESE WAGYU				
'JP KAGOSHIMA' A5 RIBEYE 300 Grams		2,400		
'KAMICHIKU' A5+ STRIPLOIN 300 Grams		2,100		
ARGENTINA AZUL NATURAL BEEF				
RIBEYE 300 Grams		1,200		
STRIPLOIN 300 Grams		1,080		
SKIRT 250 Grams		980		
SPANISH				
JOSELITO SECRETO IBERICO 300 Grams		880		
SURF & TURF				
ADD ½ BOSTON LOBSTER		800		
MAIN COURSE				
BRAISED U.S. SHORT RIB		880		
Garlic, Mashed Potatoes, Sautéed Baby Vegetables, Truffle Jus				
SMOKED TEXAS PORK RIB BBQ		780		
Roasted Baby Potatoes, Pickled Vegetables, Corns, Jalapeño				
SEARED SEA BASS		680		
Crushed Potatoes, Broccolini, Watercress Pesto				
LOBSTER THERMIDOR		1,880		
Mushroom & Asparagus in Butter Creamy Sauce, Brandy, Lemon				
Parmesan Cheese				
LAMB CHOP, ‘LUMINA’, NEW ZEALAND		1,580		
Mashed Potato, Sautéed Spinach, Grilled Garlic				
TO SHARE				
TOMAHAWK, ‘STOCKYARD’, BLACK ANGUS, 1.2 KG		3,800		
RACK OF LAMB, ‘LUMINA’, NEW ZEALAND, 1.2 KG		2,980		
T-BONE, ‘CAPE GRIM’, BLACK ANGUS, 1 KG		2,680		
ROASTED FREE-RANGE CHICKEN, HALF		800		
Choices of Sauce:				
Beef Jus, Chimichurri, Criolla, Charcoal Béarnaise, Peppercorn				
SIDE				
CREAMED SPINACH, PARMESAN CASSEROLE		98	GARLIC MASHED POTATOES 98	
SAUTÉED BROCCOLINI		98	FRIES WITH PARMESAN & PAPRIKA 98	
RAGOUT OF WILD MUSHROOMS, ROSEMARY		98		
DESSERT				
MILLE-FEUILLE		108	APPLE TARTE TATIN 108	
Praline, Cream Chantilly, Coffee Ice Cream			Salty Caramel Sauce, Sour Cream	
PROFITEROLE		98	CITRUS PAVLOVA 98	
White Chocolate & Pistachio Ganache, Fudge Chocolate Sauce			Calamansi Cream, Lemon Confit, Berries Compote, Yoghurt Ice Cream	
SEASONAL FRUIT		98		

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		ACQUA PANNA 750ML		150
CORONA			140	SPARKLING	ALBA 450ML 750ML	80	110
					PERRIER 750ML		150