

# hEat

THE EXTREME GRILL EXPERIENCE

## Starter

|  |       |
|--|-------|
| <b>Italian Porcini Paste Stuffed Brie Cheese</b><br>Porcini paste stuffed brie cheese served with crostini | \$98  |
| <b>Garden Salad</b><br>Mixed green with orange dressing  | \$88  |
| <b>Beetroot Salad</b><br>Beetroot, pomegranate mix with greens top up with<br>homemade tofu mango sauce    | \$128 |
| <b>Mentaiko Portobello</b><br>Japan pollock roe stuffed portobello top up with mozzarella cheese           | \$138 |
| <b>Foie Gras</b><br>Foie gras glazed in port wine caramel sauce served with "Onsen tamago"                 | \$188 |
| <b>Daily Soup</b><br>Feel free to ask our server about the soup of the day                                 | \$68  |

## Snacks

|  |      |                                      |      |
|--|------|--------------------------------------|------|
| Assorted Olives & Pickles                | \$38 | Papadum Bread With<br>Mango Chutney  | \$58 |
| Potato Bravas                            | \$48 | Toast With Sun Dried<br>Tomato Paste | \$58 |
| M & M<br>( mozzarella & mortadella )     | \$48 | Toast With Sardines Paste            | \$68 |
| Dolma<br>(Vine leaves stuffed with rice) | \$48 |                                      |      |



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## Fresh from the sea

|  |                                 |
|--|---------------------------------|
| <b>Chef Selected Oyster</b>  | \$48                            |
| Chef selected oyster served with<br>lemon and dou of vinaigrette                         | 1/2 dozen \$278 , 1 dozen \$528 |
| <b>Seasonal Clams</b>  | \$168                           |
| Seasonal clams in creamy white wine sauce with<br>lemongrass and herbs                   | add grilled garlic bread \$48   |
| <b>Hokkaido Scallop Salad</b>  | \$198                           |
| Pan seared Hokiado scallop served with cherry tomato mixed<br>with spice capers herb oil |                                 |
| <b>Pacific Tiger Prawns</b>  | \$238                           |
| Grilled tiger prawns served with asparagus and sprinkled<br>with homemade orange sugar   |                                 |
| <b>Spain Carabineros Scarlet Prawn</b>   | \$268                           |
| Grilled carabineros served with mashed potatos   |                                 |
| <b>New Zealand Wild Langoustine</b>  | \$368/300g                      |
| Grilled langoustine served with garlic aioli and sprinkled with<br>homemade orange sugar | \$688/600g                      |
| <b>Greek Style Salmon</b>  | \$238                           |
| Baked salmon with black olive and cherry tomato  |                                 |
| <b>Japanese Cod Fish</b>   | \$288                           |
| Sashimi graded cod fish served on tomato salsa and<br>homemade black mussel sauce        |                                 |
| <b>Shell King Platter</b>  | \$1788                          |
| Platter of langoustine, carabineros, clams, selected shell kings                         |                                 |



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## Mains

|   |                           |
|---|---------------------------|
| <b>Guinea Hen</b><br>Crispy skin sous vide Guinea hen served on peppery potato & cabbage  | \$210                     |
| <b>Coq Qu Vin</b><br>Bone in Chicken breast served on mashed potatoes and top with mushrooms and pancetta red wine sauce  | \$260                     |
| <b>Steak Diane</b><br>Short rib top with butter, thinly sliced mushrooms, mustard, shallots, cream, Worcestershire sauce.   | \$280                     |
| <b>Surf &amp; Turf</b><br>Carabineros & U.S. prime grade sirloin served with sauteed spinach & mashed potatoes  | \$420                     |
| <b>Dry Aged 30days "Greater Omaha" Sirloin</b><br>In house dry aged U.S. sirloin served with garlic aioli   | \$396<br>\$150/extra 100g |
| <b>Dry Aged 45days "Creekstone" Rib-eye</b><br>In house dry aged USDA certified rib-rye served with garlic aioli  | \$488<br>\$200/extra 100g |
| <b>Japanese "Zen-Noh" sirloin</b><br>Kumanoto Zeh-Noh Wagyu served with garlic aioli  | \$608<br>\$280/extra 100g |
| <b>Australian Kobe Rib-Eye</b><br>Australian Kobe Rib-Eye ( M7 Grade ) served with garlic aioli   | \$728<br>\$340/extra 100g |
| <b>Australian Blackmore Wagyu</b><br>Blackmore Wagyu producers 100% Fullblood Wagyu beef.<br>A passion and dedication to all areas of the production life-cycle has led to the creation of one of the most premium Wagyu products in the world. | \$888<br>\$500/extra 100g |



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## Mains

Arroz Con Pollo ( 20-25min preparation ) for 2 \$238  
Traditional spanish style cooked rice with boneless chicken,  
chorizo and mixed veggies for 4 \$338

Trio Steak Platter ( 150g Each ) \$900  
U.S. Sirloin, dry aged 30 days "Greatest Omaha" Striploin, Kobe Rib-eye

Deluxe Steak Platter ( 150g Each ) \$1000  
U.S. Short rib, dry aged 45 days "Creekstone" rib-eye, Kumamoto Zeh-Noh Wagyu

## Sides

Sichuan style sauteed veggies \$48

Pan fried baby brussel sprouts \$48

"Silver Hill" duck oil special rice \$48

Roasted baby potatos \$48

Potatoes au gratin \$48



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## Desserts

- |   |      |
|---|------|
| <b>Dark Chocolate Tiramisu</b><br>Dark chocolate added in traditional Italian tiramisu  | \$48 |
| <b>Mocha Semifreddo</b><br>The addition of bittersweet from strong espresso brings the flavors of the semifreddo into perfect balance | \$68 |
| <b>Honey Bee Yogurt Panna Cotta</b><br>Yogurt panna cotta served with homemade orange & thyme jam and sprinkled honey bee candy       | \$78 |
| <b>Roasted Peach Sponge</b><br>Peach roasted with peach schnapps and sour cream served on sponge cake                                 | \$88 |
| <b>French Crêpe</b><br>Wild berry jam, vanilla ice-cream served on French crêpe with caramel  | \$88 |