
MEDIUM RARE

MENU

BY SAVEUR

WEEKDAY LUNCH SET

\$16⁺⁺

SOUP OF THE DAY

CHOICE OF MAIN

Wild Mushroom Aglio Olio

Fish and Chips

Grilled Chicken Chop

Wagyu Burger +\$3

Striploin Steak 200g +\$5

CHOICE OF DRINK

Coke

Coke Light

Sprite

Tonic

Soda

Root Beer

Ginger Ale

Green Tea



STEAKS

TASTE

Striploin 24

Tender short loin

Flank 25

Lean bib cut silced against the grain

Flat Iron 26

Flavorful part from the grain of chuck

Ribeye 28

The centre of a prime rib, juiciest and flavorful part

Tenderloin 45

Tender cut of the steer, with a buttery, melt in your mouth texture

ADD ONS

Grilled Prawn 10

Foie Gras 12

Sunny Side Up / Scrambled Egg 3

Veal Sausage 5

Furikake Rice 3

All steaks are served with mash and green salad and 1 sauce.

Choice of Sauce:

Mushroom, Sichuan Mala, Bearnaise,
Chimichurri, Cafe de Paris Butter, Peppercorn

EXPERIENCE

Angus Ribeye 38

Ribeye from the Aberdeen Angus Cow, the prime cut with generous marbling.

Wagyu Striploin 65

Generously Marbled short loin cut from Australian crossbred Wagyu cattle.

T-Bone Steak (600g) 60

Tender and buttery Filet Mignon on one side, bold and beefy strip steak on the other

Angus Prime Rib (1.2kg) 120

Pan roasted, bone-in, 150day fed standing rib roast from the Aberdeen Angus Cow. Natural flavouring from being prepared bone in gives it a strong flavor. Good for 2- 3 pax.

ADD ONS

Grilled Prawn 10

Foie Gras 12

Sunny Side Up / Scrambled Egg 3

Veal Sausage 5

Furikake Rice 3

All steaks are served with mash and green salad and 1 sauce.

Choice of Sauce:

Mushroom, Sichuan Mala, Bearnaise,
Chimichurri, Cafe de Paris Butter, Peppercorn



NON STEAK

Mixed grill

served with Aglio Olio and Salad

Sausage, Chicken chop, Striploin	29
Salmon, Calamari, Prawn	26

Rice bowl

Steak and Foie gras bowl	28
Steak bowl	18
Chicken bowl	15
Salmon bowl	16

Mains

Bangers & Mash	16
Seabass w Tomato, Olive & Basil	18
Fish and Chips	16
Braised Oxtail w Garlic Bread	22
Wagyu Beef Cheese Burger	18
Grilled Chicken Chop	16
Pork Rack 350g	28
Salmon Steak	22

Starter

Calamari Rings	15
Mushroom Fritters	14
Baked Prawns w Lemon Butter	18
Fried Chicken 3pcs	9
Onion rings	12
Mini Hashbrowns w Cheese	9
Truffle fries	12
Sweet potato fries	10

Pasta

Macaroni and Cheese	14
Wild Mushroom Aglio Olio	16
Chicken Aglio Olio	16
Carbonara Penne	18
Vongole Linguini	17
Prawn and Pink Sauce Linguini	18
Tomato and Fresh Basil Spaghetti	14
Pepper Beef Spaghetti	18

Soup

Mushroom soup	6
Pumpkin soup	5
Clams & Mussels in Chardonnay Cream	12
Garlic bread 3pcs	3

Salad

Caesar Salad	12
Tomato Salad	12
Potato Salad w Bacon & Egg	10
Egg Salad w Grilled Asparagus	14

Sides

Potato Wedges	6
Cream Spinach	10
Brussel Sprouts and Bacon	9
Sauteed Mushroom	8
Mash Potatoes	6
Buttered Broccoli	5
Buttered Carrot	5
Buttered Corn	5



DESSERTS & DRINKS

Desserts

Cheesecake	12
Chocolate Cake	12
Caramel Chocolate Sundae	12

Juices

Apple	4
Orange	4
Cranberry	4
Pineapple	4

Chocolate

Hot chocolate	5
Iced chocolate	6

Soft drinks

Coke/Coke Light/Sprite/ Tonic/Soda/Root Beer/ Ginger Ale/ Green Tea	3
Mineral water	1

Wine

Pierre Jean Merlot	12 / 38
Pierre Jean Chardonnay	12 / 38
30 Mile Shiraz	13 / 48
30 Mile Sauvignon Blanc	13 / 48
Montes Classic Sauvignon Blanc	52
Montes Classic Cabernet Sauvignon	56

Coffee

Espresso	3
Hot coffee	5
Iced coffee	6

Flavoured soda

Elderflower	5
Strawberry	5
Popcorn	5
Lychee	5

Gourmet Tea

English Breakfast	5
Earl Grey	5
Chamomile	5
Black Tea & Ginger	5
Moroccan Mint	5
Oriental Sencha	5

Beer

Suntory Premium Malt Pint	14
---------------------------	----