



BULL & BEAR

STARTERS

BBQ CAESAR SALAD - 490

Maple Bacon, Croutons, Parmesan, Caesar Dressing, Poached Egg

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Longan Honey Roasted Butternut Squash, Pecan Candy Crunch Garden Greens, Manchego, Pommery Butterscotch Dressing

BURRATA - 530

Grilled Bull's Heart Tomato, Olive Crumble, Rocket Tomato Dressing, Pine Nut

SMOKED TUNA - 680

Braised Red Onion Jam, Green Asparagus Asian Cocktail Sauce, White Cracker

BEEF TARTARE - 690

Capers, Quail Yolk, Country Bread

TIGER PRAWN ON ICE - 750

Thousand Island Dressing, Truffle Dressing Asian Herb Milk Aioli, Romaine Lettuce, Avocado

JAMON IBERICO

JOSELITO GRAN RESERVA 50GR - 800

Manchego - Pearl Oil

LANGOUSTINE TARTARE - 1,050

Crème Fraîche, Lime, Cod Fish Roe, Coriander

HOKKAIDO SCALLOP - 720

Green Pea Miso Purée, Soy Brown Butter, Crispy Serrano Chips

PAN SEARED FOIE GRAS - 790

Berry Compote, Brioche, Pistachio, Thyme

BULL & BEAR POTATO CHOWDER - 420

Jamon de Iberico, Carrots, Celery

LOBSTER BISQUE - 600

Lobster, Charred Bread, Smoked Crème Fraîche

SIDES

CHARCOAL ROASTED VEGETABLES - 220

Baby Carrots, Broccolini, Parmesan Gremolata

SPINACH - 220

Creamed or Sautéed

SAUTÉED BRUSSEL SPROUTS - 240

Pancetta, Red Onion, Butter

SAUTÉED MUSHROOMS - 280

Garlic Confit

GRILLED ASPARAGUS - 280

Truffle Oil & Lemon

TRUFFLE MAC & CHEESE - 320/620

Smoked Gruyère / with Lobster

FRENCH FRIES - 200

Milk Aioli

SALT ROASTED MASHED POTATOES - 220

ROASTED BABY POTATOES - 260

Cajun Spice, Brie

BELGIAN STEAK FRIES - 320

Parmesan, Truffle

STEAK

NY STRIP STEAK - 2,550

AUSTRALIAN BLACK ONYX 55 DAYS DRY AGED
350 grams

TENDERLOIN - 1,750 / 3,300

AUSTRALIAN DIAMANTINA WAGYU MBS5
150 / 300 grams

WAGYU RIBEYE - 3,750

AUSTRALIAN FULL BLOOD RV INFINITE WAGYU MBS9
300 grams

SAGA STRIPLOIN A4 - 2,250 / 4,300

JAPANESE SAGA PREFECTURE
125 / 250 grams

PORTERHOUSE STEAK - 5,600

AUSTRALIAN WAGYU WX 5 MBS 5-6
1,000 grams

ADD ON

Jumbo Tiger Prawn - 650
Pan-Fried Foie Gras - 750

SAUCES

Peppercorn Jus | Béarnaise
Wild Mushroom Ragout
Asian Herb | Chimichurri
Bull & Bear BBQ | Barolo Jus

MORE MEAT

ROASTED BENJA CHICKEN - 920

Bull & Bear Chili Marinade

BULL & BEAR WAGYU BEEF BURGER - 780

Smoked Bacon, Caramelized Onion, Mustard Mayo,
Quail Egg, BBQ Sauce, Gruyère

SLOW COOKED BBQ PORK CHOP - 1,350

Braised Brussel Sprouts, Capsicum, Bacon, Shallot

DRY AGED WESTERN AUSTRALIAN LAMB RACK - 1,590

Black Garlic Jus, Gruyère Eggplant Cream, Spinach
(Half Rack)

CHILLED SEAFOOD

PETROSSIAN DAURENKI-ROYAL SELECTION CAVIAR - 5,500/10,800

Cured Egg Yolk, Crème Fraîche, Spring Onion, Blini
30 / 60 grams

CHILLED SEAFOOD TOWER - 4,750

Canadian Lobster, La Belle d'Audierne Oyster No.2, Poached Jumbo Prawns, Alaskan Crab Legs, Hokkaido Scallops

RAW/ BAKED ROCKEFELLER OYSTERS

LA BELLE D'AUDIERNE NO.2 / FRANCE / 1,250 ½ Dozen/ 2,700 Dozen

GILLARDEAU NO.2 / FRANCE / 1,450 ½ Dozen/ 2,900 Dozen

* Served with Bull & Bear Signature Smoked Mignonette

SEAFOOD

SPANNER CRAB TAGLIOLINI - 720

Smoked Tomatoes, Bread Crumbs, Basil

CHARRED OCTOPUS - 980

Chimichurri, Romesco Sauce, Papas Arrugadas

GRILLED MEDITERRANEAN TOOTHFISH - 1,250

Chorizo, Cannellini Beans Cassoulet, Tarragon, Tropea Onion

GRILLED TIGER PRAWN - 1,450

Spice Marinade, BBQ Lemon

GRILLED WHOLE LOBSTER - 1,950

Garlic Butter, Asian Herb Sauce