EASTER LUNCH MENU

AVAILABLE ON MARCH 29TH, 30TH AND APRIL 1ST

APPETIZER PER PERSON

Kale salad with avocado,
parmesan cheese, lemon zest
or
Traditional beef tartare, "bistro style"
or
Daily special

**Enjoy complimentary free flow juice for kids*

SECOND COURSE PER PERSON

Black Angus beef mini burger, secret sauce
or
Homemade Wagyu beef ragu pappardelle

THIRD COURSE PER PERSON

Festival Soup

MAIN COURSE

Unlimited daily roast
Served with selected side dishes
or
+$380 US Short Rib, 200g
+$520 US Ribeye Cap, 200g
+$650 AU Bone-in Strip, 600g
+$850 Korean Striploin, 200g

DESSERT PER PERSON

Tiramisù
or
Bitter orange, milk chocolate mousse

$780 +10% service charge per person
+ $298 for 2hrs free flow of selected wines & additional $150 with Champagne
+$280 for 2hrs free flow of selected Cocktails & Spirits

**Available for dine-in only, food items are not applicable for takeaway*

STREET FOOD

TARTARE & TARTINE
Veal bites, praline, sesame gaufrette ***290***

MINI BURGER
Black Angus beef, mild jalapeño sauce ***100***
Kobe beef, paprika, sesame seeds sauce ***180***

CECINA
Spanish smoked Silverside **340**

RIBEYE HAM
Beef prosciutto ***300***

CEVICHE
Langoustine, mango, avocado ***390***

SUPER KALE
Avocado, Parmesan, cherry tomatoes, lemon zest ***160***

SCALLOPS TACOS
Scallop, shiro miso ***260***

OUR GREAT MEATS

BLACK ANGUS BEEF
USA & AUSTRALIA

Bone-in rib-eye, 1200g (±) 100g / ***180***
Chateaubrind, 600g ***2380***
Filet, 200g ***810***
Boneless rib-eye, 500g ***980***
Filet on the bone, 500g ***1080***
Porterhouse, 1600g 100g / ***180***

WAGYU BEEF
AUSTRALIA

Filet, 200g ***880***
Hanging tender, 200g ***420***
Rib-eye round, 300g ***1080***

WAGYU BEEF
JAPAN

Hida, 100g ***780***
Omi, 100g ***780***
Wine-gyu, 100g ***780***

SHORT HORN BEEF
KOREAN HANWOO

Filet, 100g / ***680***

MILK FED VEAL
VERCELLI, ITALY

Center cut filet, 200g ***420***

SAUCES

Beefbar Sauce, Paradise Pepper, Béarnaise

(±) Price sold per 100g
Prices are in Hong Kong dollars and subject to 10% service charge
Culinary Director: Thierry Paludetto • Architects: Emil Humbert & Christophe Poyet

ASIDE FROM BEEF

Japanese pork belly, 200g ***380***
T-bone Colorado lamb, 500g ***680***
Grilled mediterranean red prawns ***620***

SIDES

HOMEMADE MASHED POTATOES
Classic ***90***
Lemon, lime, wasabi ***100***
Mild jalapeño pepper ***90***
Comté cheese ***140***

VEGETABLES
Classic french fries ***90***
Pak choi, soya sauce ***90***
Baby carrots ***90***
Sautéed mushrooms ***90***