

# STREET FOOD



## BEEF

QUESADILLAS \$32  
Braised Wagyu beef, Oaxaca cheese, black truffle

BAO BUN ☼ \$22  
Steamed buns, jasmine tea, smoked short ribs Black Angus

KFC \$21  
Kobe beef tallow fried chicken, Cinzano marinade & Szechuan pepper sauce

ARAYES LAHME \$24  
Lebanese spiced minced wagyu beef, herb salad, mozzarella cheese



## LEAF

ROCK CORN \$19  
Corn in tempura, spicy mayonnaise

MISO SPINACH SALAD \$22  
Spinach, green beans, Manchego cheese, miso  
• Add Steak/Tuna +\$15/18

UMAMI CAESAR ☼ \$24  
Romaine salad, Caesar miso dressing, Parmesan, Kobe karasumi  
• Add Steak/Tuna +\$15/18

SUPER KALE \$23  
Avocado, Parmesan, cherry tomatoes, lemon zests  
• Add Steak/Tuna +\$15/18

NIÇOISE SALAD \$29  
Seared yellowfin tuna, tomatoes, eggs, anchovies

SUPER SALAD \$26  
Quinoa, cucumber, fresh avocado, cherry tomatoes  
• Add Steak/Tuna +\$15/18



## REEF

CRISPY RICE \$28  
Spicy tuna tartare, toasted sesame

HAMACHI PASTRAMI \$25  
Homemade yellowtail pastrami, cabbage slaw, miso mustard

PASSION FRUIT TIRADITO \$24  
Sea bream, passion fruit, Szechuan pepper oil

CRAB TACOS \$32  
Lump crab, cashews, satay sauce

JAPANESE MILK BREAD \$17  
Herb butter

# BRUNCH



## MEAT AND SAUCE

FILET-FRITES & BEEFBAR SAUCE  
The splendid filet-frites, black truffled butter sauce, with extract of Sauce Originale Relais de Paris

BLACK ANGUS FILET, 7oz \$61

PARADIS PEPPER FILET  
Pepper crusted beef filet & Paradis Pepper sauce

BLACK ANGUS FILET, 7oz \$61



## GROUND

BRUNCH BURGER ☼ \$32  
Black Angus burger, cheese, fried egg, frites  
• Add Beef Bacon +\$8



## SANDWICH

FRENCH DIP \$35  
Beef tagliata, caramelized onions, white cheddar, au jus



## SWEET

FRENCH TOAST \$24  
Toasted milk bread, side of salted caramel sauce

PANCAKES \$26  
Buttermilk pancake, fruit compote, maple syrup, powdered sugar

BREAD BASKET \$24  
Cheddar biscuits, cranberry orange scones, blueberry streusel muffins, croissants, whipped honey butter, assorted jams

## SUNDAY ROAST \$49

Snake River Farm Black Label Beef, Kobe Fat Potatoes, Seasonal Roasted Vegetables, Yorkshire Pudding, Beef Gravy

ONLY AVAILABLE ON SUNDAYS



## EGGS

*Choice of salad or fries*

STEAK & EGGS \$54

Creekstone filet, farm raised eggs

EGGS BENEDICT \$32

Slow roasted smoked beef, truffle, hollandaise

EGGS FLORENTINE \$29

Bloomsdale spinach, poached farm fresh eggs, hollandaise

• Add smoked salmon +\$14

ENGLISH BREAKFAST \$39

Farm Fresh Eggs, SRF Beef Sausage, Beef Bacon, Foraged Mushrooms, Roast Tomato, Crispy Potato, Baked Beans, Sourdough Toast

TRUFFLE SCRAMBLE \$34

Creamy soft scramble, burgundy black truffle, toasted sourdough

BEC \$28

Beef bacon, American cheese, sunnyside up farm egg, hashbrown, sriracha ketchup

AVOCADO TOAST \$26

Sourdough bread, sliced avocado, poached farm fresh eggs, black sesame seeds, chili flakes

• Add Ribeye ham +\$6

• Add Beef Bacon +\$8

• Add smoked salmon +\$14



## GRILLED

### BLACK ANGUS BEEF

Creekstone Farms, USA

BAVETTE, 10oz \$55

NEW YORK STRIP, 18oz \$96

BONELESS RIBEYE, 20oz \$125

### AMERICAN WAGYU

Snake River Farms, Black Label

FILET MIGNON, 10oz \$130

BONE IN RIBEYE, 20oz \$265

### REEF & LEAF

CAULIFLOWER STEAK \$29

Herbed tahini, pomegranate, cilantro



## SIDES

HOMEMADE MASHED POTATOES \$14  
Classic

MEAT \$12  
Beef Bacon

SIGNATURE SAUCES  
Beefbar Sauce \$12  
Paradise Pepper \$12  
Kampot peppercorn sauce \$12  
Shiso chimichurri \$10

HOMEMADE FRENCH FRIES  
Classic \$15  
Parmesan & summer truffle \$19  
Home Fries \$12

VEGETABLES  
Blistered shishito peppers \$14  
Charred brussel sprouts \$17



