

TO START

SEAFOOD BISQUE 15

Mixed seafood, aged rum, crème fraiche

TUNA SASHIMI 20

Wasabi mayo, guacamole, sesame seeds, micro greens

ONION WAFU 20

Iceberg lettuce, wafu dressing and shredded nori

STEAK TARTARE 23

Traditional beef tartare, capers, gherkins, dijon mustard, croutons

MAIN COURSE

WAGYU BEEF BURGER 35

Succulent 8oz wagyu beef patty, special sauce, tomato, lettuce with caramelized onions

CONFIT DUCK LEG 95

Slow confit spiced duck leg with fondant potatoes and amaretto pumpkin puree, pear chutney

KOREAN BBQ STRIPLOIN 80

Gochujang marinated beef striploin on creamy garlic mash

STEAK AND CHIPS 95

Succulent flamed grilled ribeye, bearnaise and chunky chips

FILET MIGNON ‘SURF & TURF’ 75

5oz of prime fillet steak, three garlic shrimps, herb mashed, potatoes, vegetables, green peppercorn sauce

LAMB RACK AND AUBERGINE MILANESE 55

Herb crust lamb cutlets with eggplant Milanese, confit cherry tomatoes and red wine jus

PISTACHIO CHICKEN BREAST 35

Pistachio stuffed breast, fondant potato, confit cherry tomatoes and thyme jus

VOODOO SEAFOOD 40

Tomato, jerk spice, herb basmati rice

PASTA GENOVESE 30

Penne pasta tossed in pesto, new potato confit, cherry tomatoes

BAKED AUBERGINE MILANESE 40

With spicy tomato sauce, confit cherry tomatoes

ESTD 2002



Upper Deck

STEAKHOUSE

SELECTION OF MEAT CUTS

12oz STRIPLOIN	65
12oz RIBEYE	65
16oz T-BONE	65
10oz TENDERLOIN	65
Served with a selection of sides and sauces	18

SIDES

MASH CHOICES 	8
Garlic, chives, mustard, sesame	
STEAMED VEGETABLES	8
BUTTERED NEW POTATOES 	8
GARDEN SALAD	8
FRIES	8

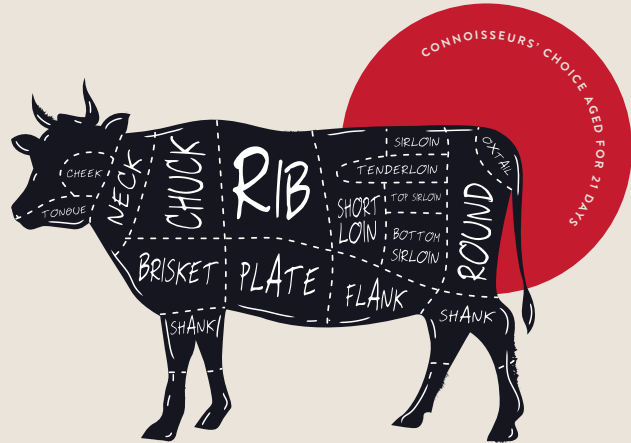
SELECTION OF SAUCES

Béarnaise, Green Peppercorn, Red Wine Jus, Chimichurri, Garlic Butter

CATCH OF THE DAY

35

Meuniere local fish pan-seared and dressed with garden herb and lemon butter sauce



Each item from our selection of meat cuts has been handpicked for quality and taste and the beef is aged for 21 days.

Please advise us of any food allergies or dietary requirements. All prices are in US dollars and are subject to 7% VAT and a 10% service charge which will be added to the base price and will be reflected on your final bill.