



APPETIZER

Gula Apong Cured Salmon 39
accompanied with poached pear,
yellow mustard dressing

Caesar Salad 28

poached egg, traditional condiments
Parmigiano-Regiano

Grilled chicken 35

SOUP

Mushroom Soup 27
beet chip, confit shimeiji,
herb crouton, milk foam

French Onion Soup 27
traditional caremelized onion broth
topped with cheesy baguette



Classic Cuts Prime Beef

Australian, Black Angus, Grain Fed

Striploin	240gm	140
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Australian, Wagyu, Marble 9

Striploin	280gm	388
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New Zealand, Grass Fed

T-Bone	500gm	168
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Rib Eye	240gm	125
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Tenderloin	230gm	138
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Chateaubriand <i>for 2</i>	450gm	260
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Served with a choice of two side dishes and one sauce

Vegetables

Creamed Spinach, Buttered Vegetables
Cauliflower Mornay, Grilled Vegetables with Pesto

Potatoes

Whipped, Au Gratin,
Togarashi Fries, Chunky Chips,

Sauces

Mushroom Sauce, Sarawak Black Pepper Sauce, Brown Jus
Rosemary Jus

Extra side dishes at 13nett per portion



Grilled, Roasted and Braised Meat

Oven Roasted Australian Lamb Rack Aubergine and zucchini ragout, whipped potato	125
Pan Fried Chilled Norwegian Salmon Crushed edamame Caramelized lemon wedge	83
Orange Stuffed Barramundi Fillet Green pea puree, beetroot pickle	62
Sous Vide Chicken Breast Mushroom and chicken liver stuffing, sauté potato, eggplant ragout, jus viande	59
Sweet Endings	
American Cheese Cake with caramelized apple	31
Chocolate Marquise lemon honey sauce	31
Seasonal Fruit Platter	26