

APPETIZER

CHORIZO & STRACCIATELLA BRUSCHETTA Artisanal Bread Spanish Chorizo Creamy Italian Stracciatella	250
ROASTED BONE MARROW Traditional preparation with Eggplant Pickle and Toasted Sourdough	390
HOUSE-SMOKED ATLANTIC SALMON Cold-Smoked In-House Capers Shallot Zesty Mayonnaise	420
MARYLAND BLUE CRAB CAKE  Crab Meat Smashed Avocado Sriracha Aioli	460
DIVER SCALLOP CEVICHE   Fresh Passion Fruit Shallot Cilantro Thai Chili	490
CLASSIC PRAWN COCKTAIL   Chilled Jumbo Prawns Traditional Cocktail Sauce	490
PAN-SEARED FOIE GRAS  Seared Duck Liver Glazed Amarena Cherry	590
MEDITERRANEAN GRILLED OCTOPUS   Tender Octopus Potato Foam Salsa Verde N’duja Oil	690
STEAK TARTARE 120g 240g Minced Premium Beef Traditional Condiments	690 1,100
Available with Fresh Truffle or Shaved Caviar	
Fresh Truffle Supplement	300
Shaved Caviar Supplement Calvisius Lingotto Caviar	300

BELON OYSTERS   Fresh from Brittany France Served with Shallot Vinegar Fresh Lemon	
1 pc	250
5 pcs	1,050
10 pcs	2,190

CHARCUTERIE & FROMAGE

1 PC 290 | 3 PCS 840 | 5 PCS 1,190

CHARCUTERIE SELECTION - 40g PORTION

- PROSCIUTTO DI SAURIS** 
Aged in Mountain Caves of Friuli
- MORTADELLA DI BOLOGNA**
Traditional Italian Recipe with Pistachios
- N’DUJA CALABRESE**
Spicy Spreadable Salami from Calabria
- SALAME FELINO**
Classic Emilian Dry-Cured Salami
- VENTRICINA TERAMANA**
Rustic Abruzzese Specialty

FROMAGE SELECTION - 40g PORTION

- MOLITERNO AL TARTUFO** 
Pecorino with Black Truffle
- COMTÉ EXTRA VIEUX**
24-Month Aged Comte
- BLU 61** 
Raboso Wine and Berry Aged Blue Cheese
- TOMME DE SAVOIE**
Alpine Cow's Milk Cheese
- CHAUOURCE LINCET**
Creamy Champagne Region Cheese
- SAINT-NECTAIRE FERMIER**
Volcanic Soil-Aged from Auvergne

SOUP & SALAD

WILD MUSHROOM SOUP   Seasonal Forest Mushrooms Truffle Essence Cream	300
FRENCH ONION SOUP GRATINÉE  Traditional Preparation with Gruyère Crouton	380
T55 MIXED SALAD     Wild Arugula Butter Lettuce Vine Tomatoes Cucumber Dijon Vinaigrette	290
CLASSIC CAESAR SALAD Baby Cos Lettuce Egg Aged Parmigiano-Reggiano Anchovy Dressing	340
SPINACH SALAD    Baby Spinach Fresh Raspberries Toasted Hazelnuts Raspberry-Yogurt Dressing	480

FROM THE GRILL

SIGNATURE

BEEF TENDERLOIN DEGUSTATION <i>(30 Mins Preparation Time)</i>	3,890
3 Distinct Grades of Tenderloin 100g each portion	
CHATEAUBRIAND FOR TWO - 500g	3,990
Tenderloin Pommes fondant Seasonal Vegetables Béarnaise and Red Wine Sauce	
MIXED GRILL PLATTER <i>(30 Mins Preparation Time)</i>	5,900
Pork Chop Spring Chicken Little Joe Ribeye Lamb Rack	
TOMAHAWK <i>(30 Mins Preparation Time)</i>	390 per 100g
Marbling Grade 4 Grass-Fed Pure Black Angus	

STRIPLOIN

OLIVE WAGYU 200g  Japanese A5 Olive Wagyu Exceptional Tenderness and Marbling	2,500
RANGER VALLEY 250g 350g	1,950 2,200
Marbling Grade 5/6 Grain-Fed	
LITTLE JOE 250g 350g	1,700 2,100
Marbling Grade 4 Grass-Fed Pure Black Angus	

RIBEYE

OLIVE WAGYU 200g  Japanese A5 Olive Wagyu Exceptional Tenderness and Marbling	2,500
RANGER VALLEY 250g 350g	2,100 2,600
Marbling Grade 5/6 Grain-Fed	
LITTLE JOE 250g 350g	1,950 2,400
Marbling Grade 4 Grass-Fed Pure Black Angus	

TENDERLOIN

OLIVE WAGYU 160g  Japanese A5 Olive Wagyu Exceptional Tenderness and Marbling	2,700
RANGER VALLEY 180g 280g	2,100 2,800
Marbling Grade 5/6 Grain-Fed	
LITTLE JOE 180g 280g	1,800 2,400
Marbling Grade 4 Grass-Fed Pure Black Angus	

*All grilled items include complimentary one side dish & one sauce

ON THE BONE

HERITAGE PORK CHOP	690
Organic Pork from Thailand	
NEW ZEALAND LAMB RACK	1,190
Coastal Spring Lamb Naturally Pre-Salted	

SAUCE & SIDE

HOMEMADE SAUCE	90
- BÉARNAISE - WILD MUSHROOM - PEPPERCORN - RED WINE - CHIMICHURRI - GARLIC PARSLEY BUTTER - TAMARIND GLAZE - HOUSE BBQ SAUCE	
SIDE DISH	200
- FRENCH FRIES - CURLY FRIES - CRISPERS FRIES - MASHED POTATOES - TRUFFLE MASHED POTATOES - POMMES FONDANT - ROSEMARY GARLIC MUSHROOMS - SWEET POTATO FRIES - SAUTÉED SPINACH - GRILLED ASPARAGUS - ARUGULA SALAD - SEASONAL VEGETABLES	

FROM THE LAND

ROASTED CAULIFLOWER STEAK   Cauliflower Purée Italian Salsa Verde	420
RACLETTE  Melted Raclette Cheese Potatoes Jambon de Paris Cornichons Pickled Pearl Onions Baby Corn	590
BRAISED WAGYU BEEF CHEEK  12-hour Slow Braised Mashed Potatoes Garden Peas Baby Carrots Bordeaux Wine Reduction	690
FREE-RANGE SPRING CHICKEN   <i>(30 Min Preparation Time)</i> Lemon-Herb Marinade Charred Spring Onions Rosemary Potatoes	690

FROM THE SEA

ATLANTIC SALMON    Chinese Cabbage Roasted Bell Pepper Coulis	590
GROUPEY & SEAFOOD BISQUE   Grouper Mussels Clams Seasonal Vegetables	640
PAN-SEARED HALIBUT MEUNIÈRE  Parsley Potatoes Broccolini	690

PASTA & RISOTTO

SEAFOOD SPAGHETTI   River Prawns Prawns Squid Cuttlefish Mussels Clams San Marzano Tomatoes Shellfish Bisque	590
TRUFFLE RISOTTO   Carnaroli Rice Aged Parmigiano-Reggiano Butter Fresh Truffle	690
ADD PROTEIN   House-Smoked Salmon	250
Herb-Roasted Chicken Thigh	250
Grilled Prawns	250
Pan-Seared Foie Gras	390

DESSERT

KEY LIME PIE   Keys Lime Curd Graham Cracker Crust Chantilly Cream	280
NEW YORK STYLE CHEESECAKE Rich and Creamy Mixed Berry Compote	280
VALRHONA CHOCOLATE LAVA CAKE  Warm Chocolate Cake Molten Center Vanilla Bean Ice Cream	320
TRADITIONAL TIRAMISU  Home-Made with Espresso-Soaked Ladyfingers Mascarpone	280
MÖVENPICK ICE CREAM SELECTION <i>(2 Scoops)</i>	280
SEASONAL FRUIT PLATTER    Chef's Selection of the Finest Seasonal Fruits	200

Japanese A5 Olive Wagyu

The Ultimate Beef Experience

Indulge in Japan's most prestigious beef - authentic A5 grade Olive Wagyu from Kagawa Prefecture. This extraordinary beef comes from cattle raised on a unique diet including olive pulp, creating an unmatched flavor profile with distinctive fruity undertones and exceptional buttery richness. The legendary A5 grading represents the highest standard of marbling, tenderness, and flavor intensity, delivering a truly transcendent dining experience with its signature melt-in-your-mouth texture.

Extremely limited availability - imported directly from Japan



TOUCHLESS MENU
please scan here