

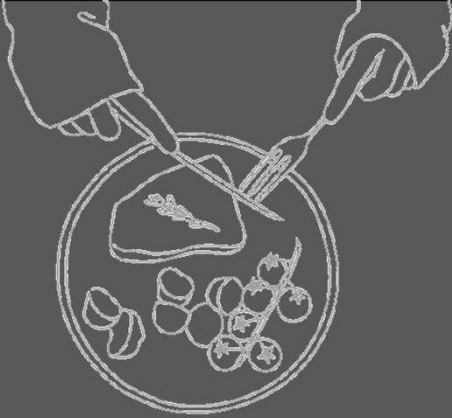


Table 36

WEEKEND STEAK NIGHT

CHOOSE YOUR STEAK *carved tableside by the Chef*

- Australian Grass-Fed Beef Fillet [200g] ¥6,500
good for 1 person
- Japanese Wagyu Beef Fillet [250g] ¥20,000
good for 2 persons
- Australian Grain-Fed Centre Cut Scotch Fillet [350g] ¥14,000
good for 2 persons
- Japanese Grain-Fed T-Bone Steak [500g] ¥18,000
good for 2-3 persons
- Japanese Grass-Fed Tomahawk Steak [1.2kg] ¥21,000
good for 3-4 persons, pre-order recommended
- Giant Japanese Grass-Fed Tomahawk Steak [2.8kg] ¥40,000
good for 4-6 persons, pre-order recommended

----- ALL STEAKS COME WITH -----

STARTERS

House-Baked Garlic Bread and Chef's Seasonal Appetiser



SEASONAL SIDES

- House-Seasoned Waffle Fries with Aioli 
- Roasted Corn on the Cob in Garlic and Chili 
- Blue Cheese, Bacon and Jalapeno Wedge Salad 

YOUR CHOICE OF SAUCE

- Red Wine Demi-Glace
- Creamy Mushroom 
- Salsa Verde 
- Café de Paris Butter 
- Melted Garlic Butter 

TO FINISH

Executive Pastry Chef Yuki Nakamura's Famous Wagyu Beef Fat Caramel



Prices Are In Japanese Yen (JPY) And Inclusive of 13% Service Charge and 10% Government Tax.
If You Have Any Concerns Regarding Food Allergies, Please Alert Your Server Prior To Ordering.

アレルギーおよび食事に関する情報

Allergen & Dietary Information

アレルギー食品に関しては細心の注意を払い予防措置を講じておりますが、
空中飛散・微量混入などを完全に防ぐことができない可能性があります。

お食事に関するご要望や食物アレルギーをお持ちの方は、
遠慮なくスタッフまでご相談ください。

While we take every precaution to minimize risk and handle allergens safely,
cross-contamination may still occur. If you have any dietary requirements or food allergies,
kindly inform us, and we will do our best to accommodate your needs.



小麦
Cereals (Contains Gluten)



牛乳
Milk



グルテンフリー
Gluten-Free



デイリーフリー
Dairy-Free



魚
Fish



ルピナス
Lupin



甲殻類
Shellfish



ごま
Sesame Seeds



軟体動物 (イカ・タコ・巻き貝・二枚貝)
Molluscs



マスタード
Mustard



卵
Egg



ピーナッツ
Peanuts



大豆
Soybean



ナッツ類
Nuts



セロリ
Celery



ベジタリアン
Vegetarian



亜硫酸塩
Sulphites



ヴィーガン
Vegan



ポークフリー
Pork-Free



アルコールフリー
Alcohol-Free



そば
Soba