

Simply Irresistible Steaks.



MENU

12 Joo Chiat Road #01-03, Singapore 427353

APPETISERS

Mac & Cheese - \$11.90

Creamy, gooey and loaded with bold Cheesy flavour.

Sweet Potato Fries - \$11.90

Crispy , golden-brown sweet potato fries served with our house-made Wasabi Mayo.

Truffle Fries - \$11.90

Crispy shoestring fries infused with Earthy Truffle Oil, dusted with Grana Padano and served with our signature Truffle Mayo

Potato Gratin - \$12.90

Thinly sliced potatoes baked in a rich, creamy sauce with layers of cheese infused with Rosemary and Garlic

Silky Mash - \$12.90

Velvety, butter-rich potato whipped to a cloud-like finish, enriched with a touch of cream and Grana Padano cheese.



Potato Gratin



Truffle Fries



Silky Mash

APPETISERS

Crispy Oyster Mushroom - \$10.90

Crispy oyster mushroom served with a vibrant thai chill sauce offering a bold mix of sweet, spicy and tangy flavour.

Miso Butter-Brussels Sprouts - \$12.90

Roasted brussels sprouts tossed in a rich miso butter sauce finished with grana padano for a savoury, umami-packed flavor.

Asparagus with Grana Padano & Caramelised Nuts - \$14.90

Tender asparagus tossed with grana padano, lemon zest and toasted nuts.

Asian Sesame Chicken Salad - \$11.90

Roasted teriyaki chicken, cherry tomatoes, crunchy walnuts and cheese, tossed in a nutty sesame dressing.

Burrata Caprese - \$14.90

Creamy burrata with cherry tomatoes, fresh basil, basil oil, balsamic glaze and a sprinkle of sea salt.

Velvety Mushroom Soup - \$12.00

Luxuriously smooth mushroom soup, served with warm garlic bread for dipping.

PREMIUM STARTERS

Hyogo Oysters – 6 Pieces \$22.00 | 12 Pieces \$40.00.

Prized for their plump texture and clean served chilled with fresh lemon.

Roasted Bone Marrow – \$16.00

Roasted bone marrow served with toasted brioche for a decadent starter.

Foie Gras with Laksa Leaf Pesto – \$22.50 🍳

Crispy shoestring fries infused with Earthy Truffle Oil, dusted with Grana Padano and served with our signature Truffle Mayo

Prawn Bisque (Limited Daily Portions) – \$24.00 🍳

Velvety prawn bisque served with toasted brioche for dipping. Cooked & served fresh, limited portions available daily.



Hyogo Oysters



Prawn Bisque



Foie Gras

PORTERHOUSE

A Porterhouse Steak is a large cut of beef from the back of the short loin. It has a t-shaped bone that separates two popular parts:

Striploin - Meaty and full of beefy flavours with a firmer texture.

Fillet (Tenderloin) - Very tender and mild in taste.

You get the best of both worlds in one steak.



Here's What You Are Getting:

1 Portion of **800g Porterhouse Steak** (\$156.00 Ala Carte*)

1 Bowl of Velour Mushroom Soup

2 Appetisers Of Your Choice (Except Premium Starters)

2 Mocktails Of Your Choice

1 Dessert Of Your Choice

25g Of Special Bone Marrow Butter Add-on

Peppercorn Sauce (**Special For PorterHouse Only**)

25% Off Any Bottled Wine Of Your Choice

\$201.00

Perfect for sharing between 3-4 pax.

A must-try if you are here in a group.

*Ala Carte only comes with 800g of Porterhouse Steak.

MAINS

Signature Platters

Luxury Tasting Set - \$110.00

200g Hanger, 150g Ribeye, 150g Striploin & 150g Tenderloin



Gourmet Selection - \$86.00

200g Hanger, 150g Ribeye & 150g Tenderloin



Signature Steak Medley - \$76.00

200g Hanger, 150g Ribeye & 150g Striploin



120g Japanese Wagyu - \$55.00 (Add to any of the above platters)
Prices may vary depending on the cut. Ask us about it!

Ala Carte

Japanese Wagyu - \$65.00

120g of Japanese Wagyu

Tenderloin Steak - \$39.00

150g Tenderloin Steak

Ribeye Steak - \$29.00

150g Ribeye Steak

Black Angus

Hanger Steak - \$29.00

200g Hanger Steak

Striploin Steak - \$27.00

150g Striploin Steak

25g Bone Marrow Butter - \$7.00 (Free For Porterhouse)

All steaks are served with house salad, sea salt, celery root & carrot puree.

MAINS

Creamy Mushroom & Garlic Spaghetti - \$21.00

Button mushrooms sautéed with garlic and cream, tossed with italian baby spinach, finished with grana padano.

Tiger Prawns Aglio Olio - \$22.00

Tiger Prawns sautéed with garlic, herbs and chili padi. Finished with butter and tossed with spaghetti and italian baby spinach.

Slow-cooked Chicken Breast - \$21.00

Succulent chicken breast Infused with Garlic, Thyme, Smoked Paprika and Butter. Sous vide to perfection and finished with a crisp pan sear. Paired with a vibrant House Salad.

Pan-Seared Salmon - \$22.00

Seared Salmon with golden crust served with a creamy house - Made dill mayo, celery root and carrot puree. Finished fresh with house salad.

Pan-Seared Sea Bass - \$22.00

Perfectly seared sea bass with a crispy golden crust served with a vibrant mango salsa bursting with sweet, spicy and citrusy notes and finished with fragrant dill-infused oil.

DESSERTS

Passion Fruit Panna Cotta - \$11.90

Silky-smooth Vanilla Infused Panna Cotta topped with a vibrant Passion Fruit coulis for a perfect balance of sweetness and tangy freshness.



Zesty Lemon Crème Brûlée - \$11.90

Velvety custard Infused with vibrant Lemon zest. Finished with a crisp, Caramelised sugar topping for the perfect contrast of flavour and textures.

Warm Chocolate Lava Cake - \$12.90

Molten chocolate cake with a gooey centre, served with a scoop of creamy vanilla ice cream.



DRINKS

Tea (Hot or Iced) - \$5.00

Earl Grey
English Breakfast
Green Tea
Lemon Ginger

Cold Juice - \$5.00

Cranberry
Pineapple
Orange
Mango

Milkshakes - \$7.00

Vanilla
Earl Grey
Milo

Soft Drinks - \$4.00

Coke
Coke Zero
7-UP
Ginger Ale
Ice Cream Soda

Water

Glass (Warm / Iced) - \$0.50
San Pellgrino - \$5.00
Ice Mountain (500 ml) - \$2.50

MOCKTAILS

Midnight Spark - \$6.00

A bold blend of blackcurrant and lemon topped with fizzy ice-cream soda.

Paradise Punch - \$6.00

A fruity mix of cranberry, pineapple and orange juices topped with ginger ale for a tropical kick.

Iced Cold Lemonade - \$6.00

A zesty Lemonade with fresh lemon juice and simple syrup topped with sprite and soda for a fizzy refreshment.

Zen Passion Mist - \$6.00

A refreshing mix of passion fruit, honey and earl grey tea with orange juice and ice.

Twilight Bloom - \$6.00

A refreshing blend of earl grey tea, honey and mango juice light sweetened and served over ice with a tropical twist.

Velvet Sol - \$6.00

A vibrant blend of blackcurrant syrup, Orange juice and water served over ice for a sweet and citrusy refreshment.



Velvet Sol



Midnight Spark



Zen Passion Mist

ALCOHOL

Bottled Beer

Asahi Super Dry - \$9.90

Heineken - \$9.90

Tiger - \$9.90

Kronenbourg 1664 Blanc - \$9.90

Whisky (Glass)

Johnnie Walker Black Label - Single: \$13.00 | Double: \$15.00

Glenfiddich - Single: \$14.00 | Double: \$17.00

Gin (Glass)

Tanqueray - Single: \$12.00 | Double: \$14.00

Bombay - Single: \$12.00 | Double: \$14.00

Tequila (Glass)

Jose Cuervo Especial Gold- Single: \$13.00 | Double: \$15.00

Vodka(Glass)

Absolut Blue - Single: \$13.00 | Double: \$15.00

Rum(Glass)

Bacardi Carta Blanca Superior White - Single: \$11.00 | Double: \$13.00

Mixers (One mixer of your choice)

Coke | Tonic Water | Ginger Ale | 7-Up

Cranberry Juice | Orange Juice | Pineapple Juice

RED WINE

Admiración Selección Especial 2019

Bottle: \$129.00

Ribera Del Duero, Spain

A bold and elegant 100% tempranillo with rich aromas of red and black fruits, violets and subtle spice. Aged 18 months in french oak and another year in bottle. Velvety tannins and a long, refined finish. Perfect with toast lamb, red meats, aged cheese and heavy dishes.

Alexandria Cuvée Red

Bottle: \$126.00

Republic of North Macedonia, Tikveš Wine District

A bold blend of Vranec, Merlot, and Cabernet Sauvignon with rich aromas of red fruits, vanilla, and spice. Full-bodied and velvety, with flavours of blackcurrant, plum, and cedar, finishing smooth and long.

Tiraki Pinot Noir 2022

Bottle: \$107.00

Marlborough, New Zealand

Elegant and vibrant with notes of red cherry, plum and raspberry layered with wild herbs and a silky texture. Hand-picked and aged in french oak for 11 months. Pairs beautifully with lamb and beef.



RED WINE

Taneto Toscana Rosso IGT 2020

Glass \$19.90 | Bottle: \$84.00

Tuscany, Italy

A rich and velvety blend of Syrah, Sangiovese and Merlot. Aromas Of cinnamon, dark chocolate and black pepper. Smooth on the palate with a long full finish. Pairs beautifully with pasta and grilled meats.

Château Calabre AOC 2020

Glass \$18.90 | Bottle: \$77.00

Bergerac, France

Color with garnet highlights intense, aromas of red fruits, beautiful tannic structure which does not hinder early tasting thanks to the suppleness of the tannis.

WHITE WINE

Tiraki Sauvignon Blanc

Bottle: \$77.00

Marlborough, New Zealand

Bright and expressive with tropical notes of passion fruit, guava and grapefruit. Crisp, textural and refreshing with a long finish. Perfect as an aperitif or paired with seafood. Vegan friendly.