

Simply Irresistible Steaks.



MENU

12 Joo Chiat Road #01-03, Singapore 427353

APPETISERS

Sweet Potato Fries - 12.90

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

Mac & Cheese - 13.90 (+1.00, Spicy) 🍳

Creamy, gooey and loaded with bold cheesy flavour.

Truffle Fries - 13.90

Crispy shoestring fries infused with earthy truffle oil, dusted with grana padano and served with our signature truffle mayo.

Potato Gratin - 13.90 🍳

Thinly sliced potatoes baked in a rich, creamy sauce with layers of cheese infused with rosemary and garlic.

Silky Mash - 13.90 🍳

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

Sautéed Mushroom & Spinach - 11.90

Mushrooms and spinach sautéed with garlic, finished with butter, thyme, and grated cheese.

Velvety Mushroom Soup - 12.90

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

Miso Butter-Brussels Sprouts - 13.90

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.

Burrata Caprese- 14.90

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

PREMIUM STARTERS

Roasted Bone Marrow - 16.00

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

Foie Gras with Laksa Leaf Pesto - 22.50

Seared foie gras with laksa leaf pesto, lemon zest, caramelised nuts and a mixed berry coulis.

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 - 6 Pieces 22.00 | 12 Pieces 40.00

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



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** (171.00 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
- 25% Off Any Bottled Wine Of Your Choice

221.00

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

The Master's Collection - 176.00

A5 Japanese Wagyu 120g, Tenderloin 150g, Ribeye 150g, Hanger 200g, and Striploin 150g (Good for 3-4 pax)



The Grand Quartet - 148.00

A5 Japanese Wagyu 120g, Tenderloin 150g, Ribeye 150g, and Hanger 200g (Good for 2-3 pax)



The Butcher's Selection - 118.00

A5 Japanese Wagyu 120g, Ribeye 150g, and Striploin 200g (Good for 2 pax)



Optional Add-on: 25g Bone Marrow Butter - 7.00 (Free For Porterhouse)

Ala Carte

Japanese Wagyu - 70.00

120g Japanese Wagyu

Ribeye Steak - 31.00

150g Ribeye Steak

Striploin Steak - 28.00

150g Striploin Steak

Tenderloin Steak - 41.00

150g Tenderloin Steak

Black Angus Hanger Steak - 29.00

200g Hanger Steak

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

We source from multiple farms across Australia, Brazil, New Zealand and Japan to bring you the best cuts each week. Prices vary slightly depending on cut and availability of supply.

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

Sautéed tiger prawns with garlic, herbs and chili padi, served with spaghetti and italian baby spinach in a butter emulsion, finished with shaved grana padano.

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.

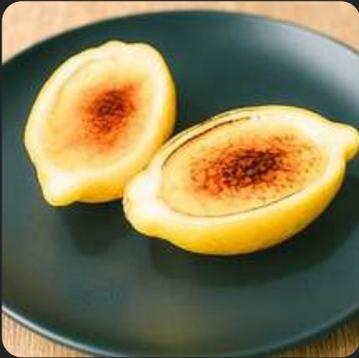
Pan-Seared Sea Bass - 22.00

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 - 12.90

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 - 12.90

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.



Warm Chocolate Fudge Brownie & Vanilla Ice Cream - 12.90

Rich chocolate brownie served warm with a scoop of 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 - 5.00

Coke
Coke Zero
7-UP
Ginger Ale
Ice Cream Soda

Water

Glass (Warm / Iced) - 0.50
San Pellgrino - 5.00 (Iced)
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

Tiger - 9.90

Heineken - 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 22.90 | Bottle: 92.00

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 19.90 | Bottle: 80.00

Bergerac, France. Deep ruby with garnet hues. Ripe red fruits layered with subtle spice. Predominantly Merlot with a touch of Cabernet Franc, offering refined tannins and a smooth, balanced finish. Approachable yet full of character.

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.