

# RIB ROOM AND BAR

## CHEF'S RECOMMENDATION

### CAFÉ DE PARIS STEAK 1,990

Dry aged beef rib eye served with café de paris sauce, French fries and walnuts salad

### MATSUSAKA BEEF A5 SIRLOIN 200g 5,900

Matsusaka Beef has balance of good fats, extremely smooth texture and juicy flavor spreads out in the mouth. Japanese marbling grade A5 which is the highest score.

## STARTERS

### 6 PCS. FINE DE CLAIRE OYSTERS

**COLD:** Shucked and served on ice with condiments 1,400

**HOT :** Rockefeller, Florentine or Porcini mushroom 1,400

### WILD ROCKET SALAD 450

semi-dried tomatoes, green apple, Montasio cheese and balsamic vinegar

### RIB ROOM CAESAR SALAD 520

prepared at your table side

### BURRATA & MARINATED CHERRY TOMATO 690

wild rocket salad, pesto oil

### CHARCUTERIE 600

culatello ham, bellota chorizo, pork rilette, chicken pate

### PAN-FRIED FOIE GRAS 1,250

roasted shallot, champignon salad and berries sauce

### SEARED SEA SCALLOP 1,200

"Tarbais" white bean in Vermouth sauce, pancetta

### ALASKAN KING CRAB 1,250

seared crab leg & Virginia crab cake

### ESCARGOTS 490

baked in garlic & butter sauce

### BLACK MUSSEL 650

baked with white wine & shallot served in cocotte

### LOBSTER BISQUE 490

with lobster remoulade

### PORCINI MUSHROOM CREAM SOUP 450

black truffle oil and mushroom ravioli

### "GRATINEE À L'OIGNON" ONION SOUP 450

traditional French style soup gratinated with aged "Comté" cheese

## MAIN COURSES

### SLOW COOKED CHICKEN BREAST 1,100

soubise puree, roasted shallots

### SAUTÉED PORK TENDERLOIN AND SLOW COOKED PORK BELLY 1,300

soft polenta, apple and celery salad, roasted pork jus

### DRY AGED ORGANIC MUSCOVY DUCK 1,200

fennel, citrus flavor and bee pollen, duck Leg confit on "rocket" salad

### ROASTED AUSTRALIAN LAMB SHORT LOIN 1,600

artichoke, glazed baby carrot

### SURF & TURF 2,400

grilled Australian 120 days grain fed tenderloin, half Maine lobster

## SEAFOOD

### PAN SEARED ON THE SKIN SALMON TROUT 1,150

cauliflower couscous & puree, belota chorizo, tomato & preserve lemon relish

### SNOW FISH FILLET 1,400

white miso paste, pistachio, pea puree and seaweed hash

### MAINE LOBSTER TAGLIOLINI 1,450

homemade tagliolini with Newburg sauce

### MAINE LOBSTER THERMIDOR 2,500

with spinach and Dijon mustard gratin

### GRILLED SEAFOOD PLATTER 2,900

grilled half Maine lobster, tiger prawns, Alaskan crab legs and Fine de Claire oysters Rockefeller

## STEAKHOUSE SIGNATURES

### BEEF TARTARE 1,500

prepared at your table served with French fries, tossed salad and rye bread toast

### STEAK AU POIVRE A LA CRÈME 2,000

prepared at your table beef tenderloin with cream pepper sauce

### STEAK DIANE 2,000

prepared at your table beef tenderloin with brandy and mushroom sauce

### TOURNEDOS ROSSINI 2,300

Australian beef tenderloin, pan-fried duck liver on Anna potato served with truffle, Madeira sauce

### T-BONE 580g 2,900

tenderloin and sirloin served on the bone for more flavor

### BLACK ONYX AUSTRALIAN TOMAHAWK RIB 6,200

270 days grain fed, 1,500g (portion for two)

### DRY AGED BLACK ANGUS 2,200

weeks dry aged black angus rib eye

## SELECTIONS OF PREMIUM BEEF

Recommended by Chef Philippe Gaudal



### WAGYU BEEF "F1 STOCKYARD BLACK LABEL" THE BEST OF SOUTHERN AUSTRALIA

Tenderloin 200g 3,400

Rib Eye 250g 3,400



### AUSTRALIAN WAGYU BEEF 400 DAYS GRAIN FED

Tenderloin 200g 2,550

Rib Eye 250g 1,950



### AUSTRALIAN ANGUS BEEF 120 DAYS GRAIN FED

Tenderloin 200g 1,600

Rib Eye 250g 1,500



### USDA PRIME BLACK ANGUS BEEF

Tenderloin 200g 2,300

Sirloin 250g 2,100

### ALL GRILLED ITEMS COME WITH ONE KIND OF SAUCE 130

Peppercorn sauce Mushroom cream sauce Red wine sauce

Béarnaise sauce Red wine & shallot sauce Beurre café de Paris

Stilton blue cheese Albufera sauce

### SIDE DISHES: 180

Baked potato Baby mixed salad Asparagus spears

French fries Big broccoli heads Baby carrots

Smooth mash potato Creamed spinach Onion rings

Gratin dauphinois Sautéed spinach Sautéed mushrooms

Home-made wedges Black truffle mash potato

### COOKING TEMPERATURES:

**RARE** cool, red center **MEDIUM RARE** warm, red center

**MEDIUM** hot, pink center **MEDIUM WELL** lasting pink

**WELL DONE** not pink but great