

RIB ROOM AND BAR

CHEF'S RECOMMENDATION

SURF & TURF LOBSTER TAIL Black Oynx Tenderloin & Lobster tails from Australia served with beef jus and crustacean oil.	2,400
MATSUSAKA BEEF A5 SIRLOIN 200g 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.	5,900

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 semi-dried tomatoes, green apple, Montasio cheese and balsamic vinegar	450
RIB ROOM CAESAR SALAD prepared at your table side	520
BURRATA & MARINATED CHERRY TOMATO wild rocket salad, pesto oil	690
CHARCUTERIE culatello ham, bellota chorizo, pork rilette, chicken pate	600
PAN-FRIED FOIE GRAS roasted shallot, champignon salad and berries sauce	1,250
SEARED SEA SCALLOP "Tarbais" white bean in Vermouth sauce, pancetta	1,200
ALASKAN KING CRAB seared crab leg & Virginia crab cake	1,250
ESCARGOTS baked in garlic & butter sauce	490
BLACK MUSSEL baked with white wine & shallot served in cocotte	650
LOBSTER BISQUE with lobster remoulade	490
PORCINI MUSHROOM CREAM SOUP black truffle oil and mushroom ravioli	450
"GRATINEE À L'OIGNON" ONION SOUP traditional French style soup gratinated with aged "Comté" cheese	450

MAIN COURSES

SLOW COOKED CHICKEN BREAST soubise puree, roasted shallots	1,100
SAUTÉED PORK TENDERLOIN AND SLOW COOKED PORK BELLY soft polenta, apple and celery salad, roasted pork jus	1,300
CHUCK RIBS slow cooked served with celery puree and roast potatoes	1,200
ROASTED AUSTRALIAN LAMB SHORT LOIN artichoke, glazed baby carrot	1,600
SURF & TURF grilled Australian 120 days grain fed tenderloin, half Maine lobster	2,400

SEAFOOD

PAN SEARED ON THE SKIN SALMON TROUT cauliflower couscous & puree, belota chorizo, tomato & preserve lemon relish	1,150
SNOW FISH FILLET white miso paste, pistachio, pea puree and seaweed hash	1,400
MAINE LOBSTER TAGLIOLINI homemade tagliolini with Newburg sauce	1,450
MAINE LOBSTER THERMIDOR with spinach and Dijon mustard gratin	2,500
GRILLED SEAFOOD PLATTER grilled half Maine lobster, tiger prawns, Alaskan crab legs and Fine de Claire oysters Rockefeller	2,900

STEAKHOUSE SIGNATURES

BEEF TARTARE prepared at your table served with French fries, tossed salad and rye bread toast	1,500
STEAK AU POIVRE A LA CRÈME prepared at your table beef tenderloin with cream pepper sauce	2,000
STEAK DIANE prepared at your table beef tenderloin with brandy and mushroom sauce	2,000
TOURNEDOS ROSSINI Australian beef tenderloin, pan-fried duck liver on Anna potato served with truffle, Madeira sauce	2,300
T-BONE 580g tenderloin and sirloin served on the bone for more flavor	2,900
BLACK ONYX AUSTRALIAN TOMAHAWK RIB 270 days grain fed, 1,500g (portion for two)	6,200
DRY AGED BLACK ANGUS weeks dry aged black angus rib eye	2,200

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		