

OUR LUNCH MENUS

MILANO
 Soup of the day
 or
 Eggplant parmigiana
 •
HOMEMADE TAGLIOLINI
 Candied egg, pine nuts, green asparagus
 •
 Tiramisu
 or
 Lemon & thyme cake
 \$320 two courses \$390 three courses

PARIS
 Soup of the day
 or
 Traditional beef tartare
 “bistro style”
 •
PAN FRIED KING PRAWNS
 Aubergine & miso sauce
 •
 Tiramisu
 or
 Lemon & thyme cake
 \$350 two courses \$420 three courses

CHICAGO
 Soup of the day
 or
 Kale salad
 •
50/50 KOBE ANGUS BURGER
 Walnuts & mustard sauce
 •
 Tiramisu
 or
 Lemon & thyme cake
 \$380 two courses \$450 three courses

SYDNEY
 Soup of the day
 or
 Seabass ceviche, saffron
 fennel & mandarin
 •
AUSTRALIAN WAGYU HANGING TENDER
 Caramelized shallots
 •
 Tiramisu
 or
 Lemon & thyme cake
 \$440 two courses \$510 three courses

TOKYO
 Soup of the day
 or
 Hokkaido scallop carpaccio,
 ponzu sauce
 •
KAGOSHIMA
 Rib-eye
 •
 Tiramisu
 or
 Lemon & thyme cake
 \$540 two courses \$610 three courses

Monday to friday, except saturday and public holiday

STREET FOOD

TARTARE

Milk-fed veal filet, tarragon & praline 250

CARPACCIO

Black Angus filet, pistachios & parmesan cheese 250

MINI BURGER

- Black Angus beef, mild jalapeño sauce 100
- Kobe beef, paprika, sesame seeds sauce 180

CECINA

Spanish smoked beef ham & garlic bread 260

JAMON DE BUEY DE KOBE

Raised in Japan & cured in Spain, worldwide exclusivity, 50g 490

PATA NEGRA HAM

48 months Simon Martin Bellota 280

CEVICHE

Langoustine, mango & avocado 330

CRUNCHY TACOS

- Scallop, white miso 180
- Tuna & avocado 220

KALE SALAD

Avocado, parmesan cheese & lemon zests 160

SOUP OF THE DAY

Please ask our team 120

OUR GREAT MEATS

PRIME BLACK ANGUS BEEF

USA. CORN FED FOR 120 DAYS.

Bone-in rib-eye, minimum 1200g (±) 100g / 140
 French bavette, 200g 290

Filet, 200g 600
 Rib-eye cap, 200g 600

BLACK MARKET

BLACK ANGUS BEEF, AUSTRALIA.
 GRAIN FED FOR 270 DAYS.

Short rib, 200g 450
 Boneless rib-eye, 500g 880
 Filet on the bone, 500g 880

Porterhouse, minimum 1500g (±) 100g / 160

WX WAGYU BEEF

CROSSBRED, AUSTRALIA.
 GRAIN FED FOR 350 DAYS.

Filet, 200g 750
 Bone-in strip, 600g 750
 Rib-eye round, 300g 940

SHORT HORN BEEF

KOREA. DRIED PASTURE & GRASS FED.

Filet, 100g / 520
 Striploin, 400g (±) 100g / 380

CERTIFIED KOBE BEEF

HYOGO TAJIMA, JAPAN. DRIED PASTURE & GRASS FED.

Filet, 100g / 880
 Chuck roll, 100g / 450
 Signature Kobe burger 380

SAUCES

horseradish tartare, red onion & port, chimichurri, black pepper

Prices are in Hong Kong dollars and subject to 10% service charge

Executive Chef: Andrea Spagoni • Culinary Director: Thierry Paludetto • Architects: Emil Humbert & Christophe Poyet

ASIDE FROM BEEF

Japanese pork belly, 200g 290
 T-bone colorado lamb, 500g 580
 Grilled mediterranean red prawn 490

SIDES

HOMEMADE POTATO CREAM

Natural 80
 Jalapeño chili 80
 Porcini mushrooms 80
 Comté cheese 80

VEGETABLES

Classic french fries 80
 Pak choi, soya sauce 80
 Grilled vegetables 80
 Creamy spinach 80

DESSERTS

Tiramisu 80
 Fresh fruit salad 80
 Lemon & thyme cake 80
 Cheese platter 190