

OUR LUNCH MENUS

<p><b>MILANO</b> Soup of the day or Burrata, cherry tomato, pistachio • <b>HOMEMADE RICOTTA RAVIOLI</b> Eggplant, candied tomato • Tiramisu or Strawberry meringue \$320 two courses \$390 three courses</p>	<p><b>PARIS</b> Soup of the day or Traditional beef tartare “bistro style” • <b>PAN FRIED CHILEAN COD</b> Mushroom stew • Tiramisu or Strawberry meringue \$350 two courses \$420 three courses</p>	<p><b>CHICAGO</b> Soup of the day or Kale salad • <b>50/50 KOBE ANGUS BURGER</b> Black truffle sauce • Tiramisu or Strawberry meringue \$380 two courses \$450 three courses</p>	<p><b>SYDNEY</b> Soup of the day or Amberjack, tomato jus &amp; candied lemon • <b>AUSTRALIAN WAGYU HANGING TENDER</b> Caramelized shallots • Tiramisu or Strawberry meringue \$440 two courses \$510 three courses</p>	<p><b>TOKYO</b> Soup of the day or Spot prawn, cauliflower &amp; oyster leaves • <b>KAGOSHIMA</b> Rib-eye • Tiramisu or Strawberry meringue \$540 two courses \$610 three courses</p>
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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  
Strawberry meringue 80  
Cheese platter 190