



THE BEEF LOVER

195.⁰⁰

This chef has assembled a menu to tantalise Beef lovers, culminating with a pairing of grass-fed tenderloin with a mid-range Full Blood Wagyu AA5+. If you love your wagyu, then why not upgrade to 2GR AA9+ or Japanese Wagyu 5 regarded as the very **BEST WAGYU IN THE WORLD**.

Upgrade your Wagyu sirloin AA5+ to **AUSTRALIAN FULL-BLOOD WAGYU SIRLOIN AA9+** 40.⁰⁰

Upgrade your Wagyu sirloin AA5+ to **JAPANESE WAGYU GRADE 5** 105.⁰⁰

Flaming no 1 special

*crab salad with an avocado heart wrapped in Hiramasa kingfish,
flamed with our secret sauce*

Wagyu tataki

*Wagyu AA9+ topside with a salt and pepper coat, charred to rare, chilled, then sliced thinly
and served rare with a garlic ginger tataki sauce*

Hot mushroom salad

*posy of shimeji, enoki, and button mushrooms, sautéed in garlic and seaweed butter, served over
mixed leaves drizzled with house-made soy dressing*

Foie gras

*poached French foie gras cooked on the teppan and stacked with daikon, shitake mushroom,
asparagus and nomono sauce, with shaved Spanish black truffle and a touch of gold*

Yuzu sorbet

Aromatic yuzu lemon sorbet to cleanse the palate

Duo of tenderloin and Australian full-blood Wagyu AA5+ ([see available upgrades](#))

all Wagyu is cooked MEDIUM RARE unless you request differently!

*grass-fed tenderloin (approx 150gm) and Australian full-blood Wagyu sirloin AA5+
(approx 150gm), served with grilled asparagus, baby spinach and bean sprouts*

Garlic or steamed rice

Red and white miso soup

Crepe au banana et chocolat

*butter seared banana wrapped in a non-alcoholic beer crêpe, drizzled in orange sauce, and
flambéed with grand marnier, finished with vanilla bean ice cream and chocolate*