

# KING OF CUTS

## a la carte selection

**4 sep – 1 nov**

available all day

**grilled kurobuta pork tomahawk chop** 1kg  
snake river farms, idaho, usa  
*sweet potato, apple vanilla chutney, chorizo jus*  
\$190

**crown roast of lamb** 1kg  
maimoa lamb, new zealand  
*couscous, browned garlic, rocket, thyme jus*  
\$205

**grilled black angus porterhouse** 800g  
grainge beef, gippsland, australia  
*vegetable stew, red wine jus*  
\$220

**signature black angus beef tomahawk** 1.5kg  
stockyard beef, queensland, australia  
*sauce and sides according to your choice*  
\$280

## **cabernet sauvignon – king of grapes**

<b>coonawarra – 2014, parker estate (magnum)</b>	\$198 (U.P. \$260)
<b>tasmania – 2013, domaine a, “petit a”</b>	\$148 (U.P. \$180)
<b>barossa – 2015, david franz “georgie’s walk”</b>	\$158 (U.P. \$188)
<b>margaret river – 2018, l.a.s. vino</b>	\$168 (U.P. \$218)

# 皇室盛宴

## 精选肉品分享盘

4/9 至 1/11

全天供应

### 黑豚战斧猪扒 1kg

srf 極, 爱达荷州, 美国

番薯, 香草苹果酱, 西班牙香肠酱

\$190

### 草饲皇冠羔羊 1kg

maimoa, 新西兰

北非小米, 焦蒜, 芝麻菜, 百里香酱

\$205

### 黑安格斯红屋牛扒 800g

grainge, 吉普斯兰, 澳大利亚

炖菜, 红酒酱

\$220

### 招牌黑安格斯战斧肋眼牛排 1.5kg

stockyard, 昆士兰, 澳大利亚

自选酱料

\$280

## cabernet sauvignon – king of grapes

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