

# Lounge...

## **Mini Wagyu Beef “Sliders”**

Brioche Buns, Jalapeño Shallot Marmalade, Sweet Pickles  
*“Impossible” Plant Based Vegetarian Sliders, 3 Piece*

## **Foie Gras “Toast”**

Toasted Brioche, Foie Mousse, Cherry Jam, Pistachio

## **Char Siew Pork Belly Buns**

Scallion, Coriander

## **Vietnamese Steak Sandwich “Bánh Tiêu”**

Coriander, Holy Basil, Hoisin, Lime

## **USDA Prime Beef Steak Sandwich**

Smoked Gouda, Pickled Chili, Mushroom, House Made Steak Sauce

## **Buttermilk Chicken Biscuits**

Jalapeño Aioli, Wildflower Honey

## **Steak & Frites**

U.S.D.A. Prime Sirloin, Broccolini, French Fries

## **Caviar**

Kaluga Queen 30g | 50g Neuvic Oscietra  
Traditional Accompaniment

## **Tuna Tartare “Sandwiches”**

Wasabi, Japanese Cucumber, Togarashi “Toast”

## **Chilled Oysters**

Fine de Claire-Marenne, France | Tsarskaya-Cancale, France  
3pcs | 6pcs

## **Tempura Onion Rings**

Saffron Aioli

## **Prawn “Cocktail”**

Wasabi Panna Cotta, Celery Salt, Avocado Mousse, Calamansi

\*All menu items are subject to change according to seasonality and availability.