



INDIVIDUAL CUTS – FOR THE STEAK CONNOISSEUR

Rib Eye MB 7 | 200 g 850

Generously marbled and deeply succulent, aromatically finished with garlic and rosemary, wood-fire grilled to achieve an elegant smoky depth
Chef's Signature

Wagyu Tenderloin MB 9 | 250 g 995

Naturally lean with a silky, buttery mouthfeel, gently cooked over a wood fire to preserve its intrinsic tenderness

Wagyu Striploin MB 7 | 250 g 950

A precise balance of richness and texture, wood-fire grilled to accentuate its bold, beef-forward character

SIGNATURE CUT

Wagyu Beef Flank MB 7 | 250 g 850

Lightly marinated to enhance natural umami, open-flame grilled, rested and thinly sliced, recommended medium-rare



FOR SHARING

OP Ribs | 1 kg

1650

Patently braised until yielding and tender, finished over a charcoal grill for a refined, caramelized crust

ACCOMPANIMENTS

Carbohydrates

- Smashed potatoes with velvety hummus
- Potato terrine, delicately layered with aged Parmesan
- Truffle fries with black garlic aioli

Garden Sides

- Seasonal garden greens with lemon dressing
- Char-grilled broccolini with peanut curry

Sauces

- Black pepper jus
- Classic Béarnaise
- House BBQ Sauce
- Fresh Chimichurry