

STEAK TARTARE

USDA prime Black Angus, Kristal caviar cured egg yolk emulsion

HENRY'S FRIED CHICKEN

butter lettuce, spicy mayonnaise, mint & coriander

MARYLAND CRAB CAKE

watercress & red radish salad, tartar sauce (supplement charge 118 / pc)

SMOKED POTATO SOUP

Iberico ham broth, sweet green peas, burnt leek olive oil

GRILLED BOSTON LOBSTER

Café de Paris butter, burnt lemon

or

SURF & TURF

44 Farms, USDA prime, tenderloin, grilled jumbo prawn, shellfish cream sauce

or

DELMONICO RIBEYE

signature whisky flambé Muse, Tasmania, full blood wagyu, M7 (supplement 298 for two person)

SIDE DISHES

BBQ BABY CORN

SMOKED MASHED POTATO

NEW YORK CHEESECAKE

sour cream, strawberry, peach, blueberry jam

or

PROFITEROLE

whisky ice cream, fudge chocolate sauce

1, 288 PER PERSON

(for complete table only)

3 GLASSES WINE PAIRING 448 4 GLASSES WINE PAIRING 568 (100 ml per glass)