























LUXURY SEAFOOD

1. Oyster ·  
2. King prawns · 
3. King prawn cocktail ·   
4. Alaskan snow crab ·  
5. Rock Lobster tail (130gr) ·  
8. Seafood tower ·     
9. Premium seafood tower ·     













APPETISERS

11. Crab cake ·      
12. Split pea soup ·    
13. Scallops 'salsa verde' ·  
14. Picana tartare with mustard and pear, prepared at your table ·     
15. Maple syrup bacon and sautéed mushrooms · 
16. Brisket and bone marrow over toast ·    
17. St. Luis smoked BBQ pork ribs ·   
18. Burrata with mixed tomatoes and onion · 
19. Cesar salad table side ·     
20. Roasted, herbed cauliflower ·  
21. Cesar salad table side

MAINS

24. Grilled rock lobster tail (470gr) ·  
25. Fillet of grouper with prawns ·     
26. Broiler cheeseburger with caramelised onion · 
27. País de Quercus Iberian pork chop ·    
28. Louisiana lemon pepper half chicken ·   
29. Smoked brisket burger ·    
30. Mushroom and truffle risotto ·  
31. Vegan burger ·  

LUXURY SIDES

- 35.- Prawn mac and cheese ·   
- 36.- Truffle mac and cheese · 
- 37.- Spinach gratin · 
- 38.- Brussel sprouts with tomato jam and bacon · 
- 39.- Garlic mushrooms · 
- 40.- Two fried eggs · 
- 41.- Dauphinoise potatoes · 
- 42.- Chunky chips · 
- 43.- Skinny fries with ketchup · 
- 44.- House garden salad · 

PRIME CUTS • DRY AGED PREMIUM CUTS



All our meats are cooked in our Southbend broiler, which helps creates a perfect crust from an infrared turbaned gas flame that cooks at 700 degrees.

All of our sides are served separately unless stated otherwise.

Off the bone, certified young Angus

- 48.- Fillet steak 250g ·
- 49.- Lady fillet 200g ·
- 50.- Sliced picanha 300g ·
- 51.- Angus ribeye 350g ·









OUR HOUSE SPECIALTIES

52. New York strip loin ·
53. Cajun herb crusted roasted prime rib ·  

SHARING DISHES FOR TWO

54. Angus prime cowboy ribeye steak · 900g ·
55. Grilled Angus porterhouse for two · 900g ·
56. Swinging Goya tomahawk for two · 1,3kg ·

STEAK ENHANCEMENTS

- 62.- Beef talon and bone marrow butter · 
- 63.- Mustard butter ·  
- 64.- Cajun rub · 
- 65.- Bourbon pepper sauce ·  
- 66.- Mushroom sauce ·  
- 67.- Mustard jue · 