

### **3 Courses Lunch**

### **(Appetizer + Main Course + Daily Dessert)**

*NYC CHOPPED SALAD*  
Yuzi & Lemon Dressing

*JET FRESH FRENCH OYSTER +58per pc*  
Please ask server for details

*SALMON TATAKI +\$38*  
Fennel & Chili Lemon

*SCALLOP & SQUID CAKE +\$68*  
Manila Clam Stew

*SOUP OF THE DAY*  
Please ask server for detail

*SIGNATURE BEEF TARTARE +\$88*  
Classic

*BOUILLABAISE +\$98*

*SIGNATURE MINI CRAB CREPE +\$108*  
Champagne Vinegar

#### **Main Course**

*SPANISH PORK NECK \$348*  
Honey Mustard

*SPANISH RED PRAWN RISOTTO \$688*  
Jumbo Size

*ITALIAN COULOTTE \$468*  
Garlic Confit

*WAYGU BEEF CHEEK \$438*  
Foie Gras & Vegetables

*AUST. 180DAYS TENDERLOIN \$488*  
Crab Bearnaise

*USDA PRIME RIBEYE \$568*  
Cold Pepper & Tosazu

#### **\*Our Signature Charcoal Grilled Steak For Two\***

*ITALIAN DRY AGED 30 DAYS T-BONE \$2888*  
*\*Strong Meaty\**

*AUSTRALIAN M9 FULL BLOOD T-BONE \$2488*  
*\*Best T-Bone in Town\**

*AUSTRALIAN BONE IN SIRLOIN \$1788*  
*\*Best Sirloin\**

*SPANISH GALACIA CHATEAUBRIAND \$2688*  
*\*Very Rare Part\**

*USDA PRIME BONE IN RIBEYE \$1688*  
*\*Beyond Expectation\**

*SPANISH GALACIA BEEF SHORT RIB \$1488*  
*\*Only at New York Cut\**

*All Steak For Two Served with Bearnaise*

#### **Side dish (Additional \$48)**

*French Fries      Truffle Mashed Potato      Asparagus      Onion Rings*  
*Creamy Corn*