



A LA CARTE

CURED MEAT & PATÉ

duck rillettes <i>seasoned slow cooked duck served cold with cornichons & quince compote</i>	250
chorizo bellota P <i>100 grams spicy spanish sausage</i>	450
parma ham P <i>100 grams 24 months cured Italian ham</i>	450
jamon iberico bellota P <i>100 grams 36 months Spanish cured pata negra ham</i>	950

BEST SHARED FOR 2

CHARcuterie board P <i>Parma ham, jamon iberico, foie gras parfait, chorizo, duck rillettes, pickles, breads</i>	900
CHARcuterie & cheese board P <i>Parma ham, jamon iberico, foie gras parfait, chorizo, duck rillettes, pickles, breads, cheese selection</i>	1300

FROM THE SEA

freshly shucked oysters <i>tamarind & lime sauce, sour cream & fish caviar, shallot & red vinegar</i>	100/pc
local river prawn <i>250 grams lemon beurre blanc or spicy tamarind sauce</i>	590/pc
Norwegian salmon steak <i>200 grams lemon beurre blanc or spicy tamarind sauce</i>	680
North Pacific black cod steak <i>200 grams lemon beurre blanc or spicy tamarind sauce</i>	710
moules & frites A <i>Bouchot mussel pot, white wine sauce, mesclun salad, frites</i>	790
lobster ravioli <i>open ravioli, ricotta cheese, uni & arrabiata sauce</i>	1020
grilled whole Maine lobster <i>500 to 600 grams pico de gallo, rocket salad</i>	2200

OUR BEEF PRODUCERS THIS MONTH

Darling Downs Wagyu "DDW"

One of Australia's most prestigious beef brands, DDW contains the highly desirable level of marbling.

tomahawk wagyu marble score 5 <i>a.k.a côte de boeuf - minimum order 1 kg. (please ask for available size)</i>	560/100 grams
tenderloin wagyu marble score 4 <i>180 grams</i>	1580

Kobe Cuisine Wagyu

Widely regarded as the perfection of wagyu beef, master kobe is suited to those who expect nothing but the world's best beef.

rump steak wagyu marble score 9 <i>300 grams</i>	1250
N.Y - strip steak wagyu marble score 6 <i>200 grams</i>	2790

1824 Premium Beef Black Angus 100 Days' Grain Fed

This beef has been prepared with care and aged to perfection to deliver maximum eating satisfaction: "appreciate the difference".

hanger steak <i>300 grams</i>	1100
rib eye steak 100 days' grain fed <i>300 grams</i>	1180

CHEF'S SPECIALS

flank steak wagyu <i>marble score 4 200 grams</i>	800
rib eye steak wagyu <i>marble score 4 200 grams</i>	1200
<i>300 grams</i>	1800
<i>500 grams</i>	3000

sauces	40
<i>Béarnaise A</i>	
<i>black peppercorn A</i>	
<i>creamy mushroom A</i>	
<i>Nam jaew A</i>	

add on	400
<i>lobster tail</i>	
<i>foie gras ballontine A</i>	
<i>truffle slice /gram</i>	

ON THE SIDE

cajun steak fries V	120
truffle mashed potatoes V	
mac & cheese V	
creamed spinach V	
grilled asparagus V	
sautéed mushroom V	

green salad V <i>mesclun & house vinaigrette</i>	180
steakhouse salad V <i>tomatoes, red onion, blue cheese, herbs</i>	220
beetroot salad V <i>charcoaled beetroot, pumpkin seeds, goat cheese</i>	230
rocket salad V <i>rocket, pine nuts, grilled pear, shaved parmesan</i>	290

A : Contains Alcohol • P : Contains Pork • V : Vegetarian

All prices are subject to 10% service charge and 7% VAT.

MENU

TO START

TABLE SNACKS

crispy homemade pork crackling P <i>Chiang Mai dip</i>	210
tuna tartar <i>yellow-fin tuna, guacamole, pickled apple, crostini</i>	280
smoked beef tartar <i>Charolais beef tenderloin, fruit mustard, crostini</i>	280

COLD APPETIZERS

heirloom tomato eggplant caviar & grilled peppers tian V <i>smoked burrata cheese, pistachio</i>	290
CHAR prawn cocktail A	380
Chef's foie gras ballotine A <i>60 grams</i> <i>green apple compote, pain brioché</i>	730

SOUP

wild mushroom soup AV <i>organic mushroom, truffle cappuccino</i>	290
French onion soup AP <i>grilled country bread, gruyere & parmesan gratin</i>	300
lemongrass infused lobster bisque A <i>lobster medallion, clams, scallop & lime cream</i>	390

HOT APPETIZERS

charcoal grilled octopus <i>fried confit potatoes, smoked paprika, roasted chili peppers sauce, black garlic</i>	470
seared Hokkaido scallops <i>mango & Chiang Mai tomato concassé</i>	560

SALADS

chop house salad V <i>hearth of lettuce, endive, tomatoes, radicchio, cucumber, goat cheese</i>	280
burrata meet heirloom V <i>rocket, truffle burrata, watercress, pepper grissini, aged modena balsamic</i>	310
caesar salad P <i>cos lettuce, poached egg, bacon bits, parmesan, croutons, anchovy caesar dressing</i>	330
salmon gravlax & endive salad <i>cured Norwegian salmon, endives, orange chipotle</i>	390

AND THE REST

vegetarian ravioli V <i>open ravioli, ricotta cheese, basil & arrabiata sauce, extra virgin olive oil</i>	450
Charolais beef burger P <i>charcoal sesame brioche bun, heirloom tomato, crispy bacon, pickles, chopped salad, frites</i>	460
Kurobuta pork chop (black hog) P <i>250 grams</i>	540
duck confit <i>sautéed roots, tomato compote, hearth of lettuce</i>	590
Australian lamb rack <i>250 grams</i>	1080

DESSERTS

lemon tart <i>lemon cream and meringue</i>	235
hot chocolate fondant <i>passionfruit cream, chocolate crumble, crispy hazelnut, vanilla parfait</i>	260
tiramisu deconstructed A <i>coffee sponge, mascarpone foam</i>	280
warm apple Tatin Tart <i>homemade praline ice cream, coconuttuile</i>	280
CHAR sweet platter <i>caramel-strawberry choux, chocolate fondant, banana cheesecake, lemon tart, CHAR macaron</i>	280/5 types
banana cheese cake (best shared for 2) <i>lime cream and berry compote</i>	310
ice cream	90/scoop

CHEESES

selection of artisanal cheeses wild honey, grapes, quince paste Comté 24 months, Camembert, Manchego, goat cheese, Brie, Fourme d'Ambert	
selection of 2	280
selection of 3	460
selection of 5	650