

Tuesday's Steak tasting

FIRESIDE

ART OF OPEN-FIRE DINING

Indulge in the world's finest beef cuts every Tuesday with our exquisite dry-aged selection. Our carefully curated collection features five premium cuts from cows around the globe, each one hand-selected for its exceptional flavour and texture.

Argentinian patagonia **Angus** 500gr

John Stone Irish **Hereford** 450gr

Italian 24 months-old **Pezzata Rossa** beef 480gr

Spanish 9 years old cow **Rubia Gallega** 500gr

Australian m9+ **Wagyu** Stone Axe 320gr

Served with padron peppers, kale salad and smashed potato on the side. Lemon sorbet as a finish.

\$1188 per person

Terms&Conditions

- Promotion for tables of 4 people. All the food is for sharing.
- Based on availability, items may vary, we don't reserve any steak menu for walk-in.

Sustainable Purified Sparkling or Still water by Waterlogic \$18 per person free flow
Price are in Hong Kong Dollars and subject to 10% service charge