

APPETIZERS

Prawn cocktail 🌿 Grilled prawns served with cocktail sauce	450
Homemade crab cakes and salsa Pan fried crab cakes served with mango salsa	480
Tenderloin Carpaccio 🌿 Tenderloin, rocket, fancy tomatoes, parmesan, lemon dressing	500
Soft shell crab Deep fried soft shell crab served with tartare sauce	500
Cheese and chorizo 🐷 (Ask Without black rice for Gluten-Free) Melted brie cheese, chorizo, toasted bread, honey	520
Tuna loin and watermelon 🍷 🌸 (Ask Without crispy shallot for Gluten-Free) Seared tuna loin, chaco grilled watermelon, pickles red and yellow beetroot, crispy shallot	520
Bone marrow (Ask Without black rice for Gluten-Free) Roasted bone marrow, vegetables pickled, herb & garlic butter, toasted bread	590
Beef tartare (Ask Without black rice for Gluten-Free) Hand cut tenderloin, anchovies, capers, bell peppers, cucumber pickles, mustard, tabasco, egg yolk, crispy black rice	670
Lobster roll Poached lobster, pickled fennel, cucumber foam, bisque mayonnaise	1900

SOUPS & SALADS

Homemade Caesar salad ✓ Add chicken (Extra +150) (Ask Without Bread for Gluten-Free)	350
Classic onion soup (Contain Beef stock) Served with croutons, melted Emmental cheese	350
Apple and blue cheese ✓ 🌿 Rocket, green apple, baby spinach, radish, blue cheese, honey lemon dressing	360
Clam chowder (Ask Without Bread for Gluten-Free) Served with toasted bread	380
Tomato & feta salad ✓ 🌿 (Ask Without cheese for Vegan) Heirloom tomatoes, red onion, oregano, roasted bell peppers, feta cheese	400
Lobster bisque 🌿 (Ask Without Bread for Gluten-Free) Served with garlic bread	490



Welcome to America's
playground. A intimate 1920s
Chicago style eatery against a
glittering city backdrop.

DESSERTS

Cheesecake ✓ Served with Homemade berries jam	300
Lemon tart ✓ Crispy Brick Pastry, Lemon Gel, Crumble	300
Apple strudel ✓ With Vanilla Ice cream	320
Lava cake ✓ With Rum and Pear Cream	350
Chocolate mousse ✓ 🌿 With Chilly, Crispy biscuits and Orange Sauce	350

FROM THE GRILL

BEEF	
Flank steak • 200 G/700	
Flat iron steak Black Angus MB 4 Australia • 250 G/850	
Skirt steak Black Anus MB 8/9 Australia • 200 G/890	
Picanha Black Angus MB 4/5 Australia • 200 G/900	
Strip-Loin Black Angus MB 4/5 Australia • 250 G/1,200 • 350 G/1,600	
Rib eye Black Angus MB 4/5 Australia • 250 G/1,150 • 350 G/1,550 • 500 G/2,150	
Tenderloin Black Angus MB 2/3 Australia • 250 G/1,200 • 350 G/1,700	
TO SHARE	
Chateaubriand Angus MB 2/3 Australia • 800 G/4,000	
Tomahawk Black Angus MB 4/5 Australia • 1.2 KG/4,000 (Included the bone)	

LAMB RACK	
• 600 G/2,100 • 1.2 KG/4,200	

PORK	
Pork Chop	690

CHICKEN	
Chicken breast	390

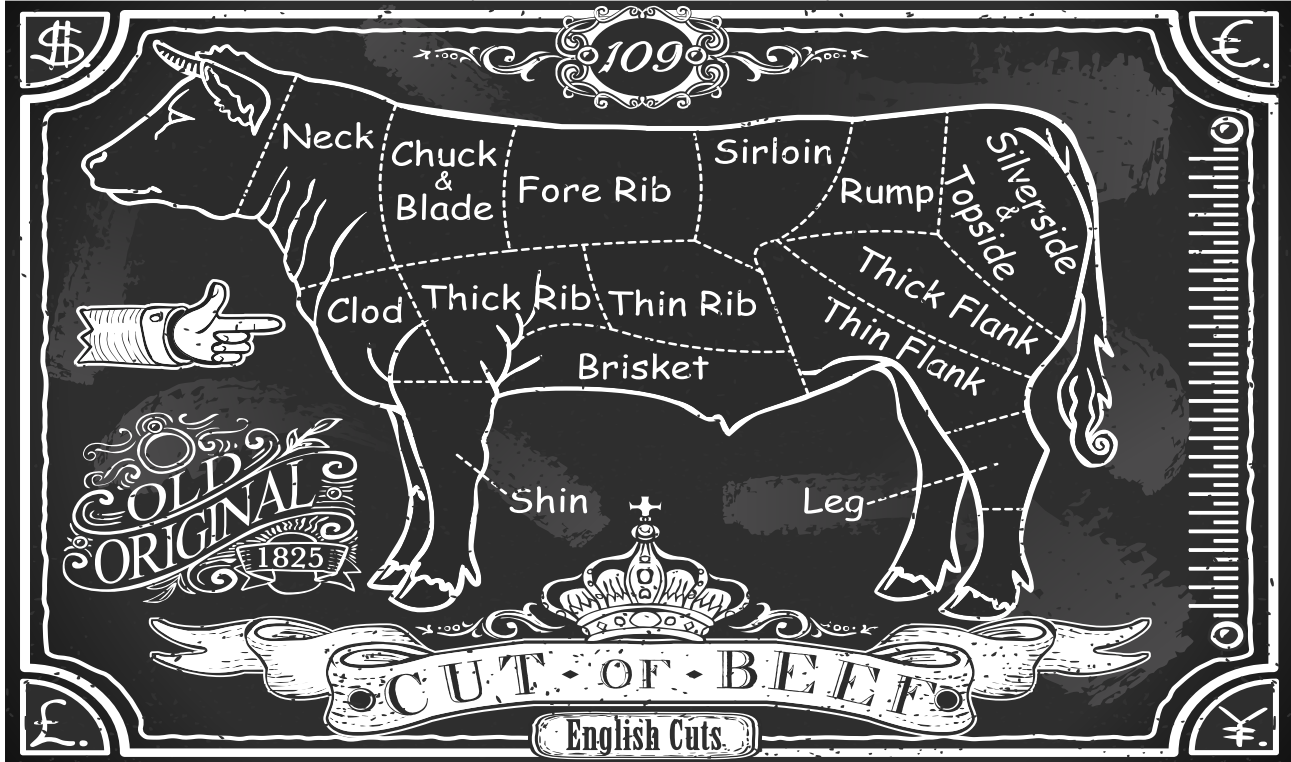
SEAFOOD	
Prawns	5 pieces/600
Tuna Loin	200 G/720
Salmon	250 G/700
Lobster	1,800

SAUCES SELECTION

Extra sauces +150	
• Red Wine Sauce (Contain Beef)	• Béarnaise Sauce ✓
• BBQ sauce VEGAN	• Chimichurri VEGAN
• Sriracha Mayo ✓	• Honey Mustard VEGAN
• Yogurt and Dill VEGAN	• Blue Cheese Sauce

SIDE DISHES

Extra sauces +200	
• Overload potatoes 🐷	• Mash potatoes ✓
• Roasted potatoes ✓	• Wedge fries VEGAN
• Roasted corn ✓	• Salad VEGAN
• Sauteed broccoli rabe ✓	
• Bacon & truffle mac & cheese 🐷	
• Butter glaze mix vegetables ✓	



Allow us to fulfil your needs – please let one of our wait staff know
if you have any special dietary requirements, food allergies or food intolerances

🍷 Chef's favorites 🌸 Inspired by Her 🐷 Contains pork ✓ Vegetarian VEGAN Vegan 🌿 Gluten-free
All prices are subject to a 10% service charge and any applicable taxes.