



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

APPETIZERS

Prawn cocktail 🌿	450
Grilled prawns served with cocktail sauce	
Homemade crab cakes and salsa	480
Pan fried crab cakes served with mango salsa	
Tenderloin carpaccio 2.0 🌿	550
Tenderloin, wild rocket cream, fancy tomatoes jelly, parmesan cream, balsamic pearls, powder oil	
Cheese and chorizo 🐷	400
( Ask without Bread for Gluten free ) Melted brie cheese, chorizo, toasted bread, honey	
Tartare on the bone	750
Thai beef tartare, roasted bone marrow, aromatic butter, pickles, sour dough bread	
Lobster roll	1,900
Poached lobster, pickled fennel, cucumber foam, bisque mayonnaise	
Spring rolls in the Mediterranean	500
Lamb cooked in spices, wrapped in phyllo pastry, served with tzatziki sauce	
Soft shell bun	550
Steamed bun, fried soft shall crab, coleslaw, chipotle mayo	
Seared scallops and lardo 🌿	700
Hokkaido scallop, lardo, cucumber gel, crispy cucumber, cucumber lemon gazpacho	

SOUPS & SALADS

Homemade Caesar salad 🌿	350
Add chicken (Extra +150) ( Ask without Bread for Gluten free )	
Classic onion soup	350
( Contain Beef stock ) Served with croutons, melted Emmental cheese	
Clam chowder	400
( Ask without Bread for Gluten free ) Served with toasted bread	
Lobster bisque 🌿	500
( Ask without Bread for Gluten free ) Served with garlic bread	
Waldorf salad 🌿 VEGAN 🌿	350
Apple, grape, walnuts, celery, lettuce, mayonnaise dressing	
Ranch salad 🌿	400
Iceberg, anchovies, fancy tomatoes, cucumber, olives, quail eggs, pears, blue cheese, ranch sauce	
Asian salad in Greenland 🌿 VEGAN 🌿	550
Selection of 40 leaf, microgreen, flowers, nuts, served in pomegranate dressing	

FROM THE GRILL

BEEF	
Flank steak	• 200 G/700
Flat iron steak Black Angus MB 4 Australia	• 250 G/850
Picanha Black Angus MB 4/5 Australia	• 200 G/900
Skirt steak Black Angus MB 8/9 Australia	• 200 G/1,000
Strip-Loin Black Angus MB 4/5 Australia	• 250 G/1,200 • 350 G/1,600
Striploin Angus Hereford Argentina	• 250 G/1,400
Striploin Oguma wagyu Japanese A3	• 250 G/1,900
Rib eye Black Angus MB 4/5 Australia	• 250 G/1,350 • 350 G/1,900
Rib eye Angus Hereford Argentina	• 250 G/1,500 • 350 G/2,100
Rib eye wagyu mrb 5/6 Australia	• 250 G/1,900 • 350 G/2,400
Tenderloin Black Angus MB 2/3 Australia	• 250 G/1,400 • 350 G/1,900
Tenderloin wagyu mrb 6/7 Australia	• 250 G/2,100 • 350 G/3,100
USDA Prime rib eye	• 250 G/2,200 • 350 G/2,800
TO SHARE	
Chateaubriand Black Angus MB 2/3 Australia	• 800 G/4,800
Tomahawk Black Angus MB 4/5 Australia	• 1.2 KG/4,000 ( Included the bone )

OTHER LAND	
LAMB RACK	• 600 G/2,100 • 1.2 KG/4,200
PORK CHOP	690
CHICKEN BREAST	390
SEAFOOD	
Prawns	7 pieces/600
Tuna Loin	200 G/700
Salmon	250 G/700
Lobster	1,800

SIDE DISHES +150

• Mash potatoes 🌿	• Roasted potatoes 🌿
• Wedge fries VEGAN	• Roasted corn 🌿
• Salad VEGAN	• Sauteed broccoli rabe 🌿
• Brussels sprouts	• Onion rings
• Butter glaze mix vegetables	300
• Overload potatoes 🐷	350
• Bacon & truffle mac & cheese 🐷	

SAUCES SELECTION

Extra sauces +100	
• Red wine sauce ( Contain Beef )	• Béarnaise sauce 🌿
• BBQ sauce VEGAN	• Chimichurri VEGAN
• Sriracha mayo 🌿	• Honey mustard VEGAN
• Yogurt and Dill	• Blue cheese sauce
• Tartare sauce	• Peppercorn sauce
• Beurre blanc	• Peppers sauce

MAIN DISHES

Surf & turf with lobster 🌿	3,000
Tenderloin, whole main lobster, truffle mash potatoes, beef jus, lobster sauce	
Cordon blue	850
Chicken stuffed with smoked paris ham, comte cheese , served with mushroom sauce and mash potatoes	
Lamb rack 🌿	2,400
Grilled lamb rack, grilled vegetables, lamb jus	
Pork chop cutlet 🐷	1,200
Crumbed and fried bone in pork chop stuffed with apple, mustard, honey served with sweet and sour cabbage	
French dip sandwich	990
Toasted brioche bread served with grilled 200g Australian black angus rib eye, beef jus, cheese fondue, beef consommé	
Salmon 🌿	500
Seared salmon, butter glazed peas and carrots, hollandaise dill sauce	
Peking beef back rib	1,600
Sous vide back rib, served with pekin toppings, pickles , forbidden sauce	
Baby back ribs on the great wall 🌿	850
Pork ribs steamed with spices, gazed in wok with orange, soy, chili, scallion, served with mash potatoes	

DESSERTS

Cheesecake 🌿	250
Served with homemade berries jam	
Lemon tart 🌿	300
Crispy brick pastry, lemon gel, crumble	
Lava cake 🌿	300
With rum and pear cream	
Chocolate mousse 🌿 🌿	250
With chilli, crispy biscuits and orange sauce	
Coconut passion 🌿 🌿	350
Lychee rose 🌿	350

👨🍳 Chef's favorites   🌸 Inspired by Her   🐷 Contains pork  
🌿 Vegetarian   VEGAN Vegan   🌿 Gluten-free

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

MENU CREATED BY EXECUTIVE CHEF SIMONE BIANCHI