

SALTY SNACKS

Levantine Olives, Rose Harissa, Fennel, Bell Pepper	80
Edamame, Chinese Chili Jam, Gruyere	80
Maple & Chili Chimney Smoked Nuts	90
Smoky Beef Tongue Fritters, Gribiche Puree	120
Red Wine Glazed Chorizo On Sourdough	120
Angus Tsukune, Sesame, Lime Kosho, Shitake Tare	110
Crispy Fried T-Hawk Rib Meat, Tiger Bite Sauce	140

FOR STARTERS

ACCESSORIES: *10g Imported Sterlet Caviar 160K*

Beets & Gorgonzola Mousse	160
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Velvety gorgonzola mousse, quinoa praline, kalamata tuile, pickled beets, and salt-baked beet medley

Tortellini al Formaggio Fresco	160
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Handcrafted young cheese tortellini, drizzled with burnt butter, raisins, walnuts, pink peppercorns, and sultanas, finished with pickled Meyer lemon

Enhance with three tiger prawns for 60k++

Wagyu Short Rib Pâté	190
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Coarse-cut wagyu pâté paired with pumpkin piccalilli, crisped Saltlick bacon, seeded harvest crackers, and tender gem hearts

Josper-Roasted Lamb Rump	190
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Succulent Dorper lamb rump roast served with grilled smashed new potatoes, minted chimichurri, and silky toum

Wood-Fired Scallops	280
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Imported USA sea scallops kissed by the wood fire, complemented by fire roasted pineapple, sage, Saltlick chorizo, and almond tarator

Beef & Bone Marrow Tartare	290
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Exquisite Kiwami purebred wagyu rump (MB9+) paired with bone marrow, capers, shallots, honey-cured yolk, pickled shimeji mushrooms, mushroom ketchup, and Parmigiano

CAVIAR, CURED & GRAIN

STURGEON

Accompanied by crème fraîche, buckwheat blini, fresh chives, and tangy caper berries for a refined pairing

Russian Sturgeon 28g 1300

Experience the luxurious allure of Russian sturgeon caviar, celebrated for its smooth, creamy texture and refined flavor. Subtly nutty with a soft, lingering finish, it offers a truly sophisticated indulgence

Beluga 28g 2000

The pinnacle of caviar excellence, Beluga caviar enchants with its large, tender pearls and rich, opulent taste. This rare delicacy delivers an exquisite flavor profile that captivates connoisseurs and elevates any culinary experience

INGREDIENTS: CAVIAR, SALT. NO GMOS. NO PRESERVATIVES

ARTISINAL BREADS & COMPOUND BUTTERS 70K FOR CHOICE OF TWO

Ask your server for our freshly baked options.

Gorgonzola Butter | Merlot & Caramelized Shallot Butter
Spicy Rose Harissa Butter | 4 Garlic Butter

HOUSE HUNG MEATS

Served with your choice of breads and butter

45g Angus Bresaola 230

AUS, Stockyard topside, traditional red wine method, 45 days house hung

45g Wagyu Bresaola 360

AUS, Carara, MB 6-7, eye of round, traditional red wine method, 70 days house hung

45g Spicy Dry Aged Chorizo 200

DK, house ground pork, 12 days house hung

30g Pancetta Tesa 190

DK, Danish crown pork, fennel seed and orange peel, 38 days house hung

30g Iberico Capicola 250

ESP, Pork collar, 100% Iberian, acorn fed, 90 days house hung

30g Serrano Ham 260

ESP, Pork shoulder, monte nevado, grain fed, 24 months hung

J O S P E R | P A R I L L A

WOODFIRED SEAFOOD

Served with : garlic aioli, sake glaze, wakame seaweed, caramelized lemon

Freshly Caught Line Fish 230

Reeled in fresh: Direct from the boat, thanks to our exclusive fishermen partnership

Jumbo Prawn Platter 8pcs 400

Elevate your seafood game with our succulent farmed prawns! Not only are they more sustainable, but they're also bred for superior taste and texture. 16pcs 720

Ocean Mixed Grill 650

Confit Octopus, Cold water Japanese Sea Scallops, Jumbo Tiger Prawns, Line Caught Fish
Savor the rich, velvety smoothness of smokey coffee wood infused seafood

AGED XXL ON THE BONE

Please consult your server for available sizes

PER HECTOGRAM (100g) Hg

31day T-bone Black Angus 1 290

Stockyard, Tallow age finished AUS, 200+ days grain fed

31day New York Strip Black Angus 1 290

Stockyard, Tallow age finished, AUS, 200+ days grain fed

21day Tomahawk Citrus Fed Wagyu 1 320

Sir Harry, AUS, MB 6-7, 400+ days citrus fed

31day Porterhouse Black Angus 1 320

Stockyard, Tallow age finished, AUS, 200+ days grain fed

J O S P E R | P A R I L L A

UNORTHODOX STEAKS

PER HECTOGRAM (100g)	Hg	
Assado De Tira Black Angus	1	220
<i>Pure black, rib chop steak, AUS, MB 5+, 200+ days barley fed</i>	2	390
	3	530
Pillow Steak, Pureblood Wagyu	1.5	600
<i>Kiwami pureblood, AUS, MB 9+, 400+ days grain fed</i>	2	800
	2.5	1000

PRIME BEEF STEAKS

PER HECTOGRAM (100g)	Hg	
Centre Cut Fillet Wagyu	2	900
<i>Carrara 640, AUS, MB3-4, 300+ days grain fed</i>		
Chateaubriand Wagyu	5	1800
<i>Carrara 640, AUS, MB3-4, 300+ days grain fed</i>	6	2300
	7	2700
	8	3000
Striploin Black Angus	2	480
<i>Wanderer, AUS, MB4, 200+ day barley fed</i>	4	920
Ribeye Black Angus	3	900
<i>Pure black, AUS, MB3-4, 200+ day barley fed</i>		
Rump Fillet Purebred Wagyu	1	300
<i>Kiwami, AUS, MB 9+, 400+ days grain fed</i>	2	550
	3	780
	4	1100
Rump Cap Purebred Wagyu	1	480
<i>Kiwami, AUS, MB 9+, 400+ days grain fed</i>	2	900
	3	1200
	4	1500
Striploin Craft Wagyu	1	1000
<i>Miyazaki, JAP, purebred, A5, 600+ days grain fed</i>	2	1850
	3	2650
	4	3400

SIDEPIECE

Parmesan Creamed Sweetcorn	90
Belgium Fries, Beef Salt, Sauce Andalouse	100
Paris Mashed Potato, Butter Carotene, Parsley	90
Salted Caramel Potatoes with Prunes	110
Field Beans and Snap Peas, Parmesan Broth, Charred Lemon Salsa	80
Fire Roasted Vegetables, Chili-Basil Labneh	90
Gnocchi Parisienne, Soubise Espuma, Beurre Noisette, Sage	120
Summery Greens with Tamarind and Lime Dressing	80
Buttermilk Onion Rings, Chippy Sauce	80

ACCESSORIES

Stack your steak! for that fully loaded experience

Gorgonzola	50	Cheddar	40
House Hung Bacon	50	Fire Roasted Bone Marrow	80
Bourbon Skillet Onions	30	20g Imported Sterlet Caviar	280
Woodfired Garlic Mushrooms	30		

COMPLIMENTARY SAUCES

Please choose one

Cowboy Butter Sauce	Black Pepper Jus
Mushroom Ketchup	Smokey Tiger Bite Sauce
Creamy Green Peppercorn Sauce	Mushroom Diane
Chimichurri	

LAST LICK

Strawberries & Basil 100

A delightful harmony of strawberry and a cloud of pear, a naughty strawberry donut, and basil-infused frozen yogurt

Molten Pistachio Pudding 110

Warm, molten pistachio pudding paired with fire-roasted pineapple sorbet, pistachio tuile, and a dollop of clotted cream

Sweet Shareables 120

An enticing trio of iced Java cream macaron, chocolate caramel tacos, and artisanal pâte de fruits, the perfect sweets for sharing

Valrhona chocolates & Citrus 120

A refined medley of bitter, milk, and white Valrhona chocolates paired with limoncello, orange caviar, and a drizzle of blood orange syrup

Cheese on Caramel Brioche 240

An indulgent selection of imported fine cheeses complemented by honeycomb, sesame snaps, pecan nuts, nutmeg fruit, and fresh strawberries, served with caramel-kissed brioche

