

AZUR EXCLUSIVE PRODUCTS

MAYURA STATION

Located on the Limestone Coast of South Australia. This pristine environment is ideal for producing the ultimate quality. They were awarded the Champion of Full Blood Wagyu in 2019. Unrivalled fine texture, buttery flavor, envious juiciness and tenderness

MAYURA WAGYU FULL-BLOOD GRADE 9 SIRLOIN **1,500**
300g | Char Grilled

MAYURA WAGYU FULL-BLOOD GRADE 9 RIBEYE **1,500**
300g | Char Grilled

MAYURA WAGYU FULL-BLOOD GRADE 9 TOMAHAWK **3,600**
1,500g | Char Grilled

M5 WAGYU LE FIORENTINA (SHARING) **2,588**
1,500g | Char Grilled | Confit Garlic | Lemon

La Fiorentina is a typical cut of T-bone steak containing both Tenderloin and Sirloin

All steaks served with seasonal garnitures (vegetables and potato) and beef Jus

CAVIAR BY KALUGA QUEEN

Amur Sturgeon 30g **888**
Russian Sturgeon 50g **1,888**

JAMON DE BELLOTA IBERICO HAM

5J Black Label Iberico Ham 100% Acorn Fed, served with Chef's specialty tomato relish and char-grilled garlic toast **598**

LIVE LOBSTER (SHARING)

8 Years Sturgeon Caviar | Sea Urchin | Pasta | Puttanesca

Rose Lobster (min 900g from Mozambique) **2,088**

Ornate Lobster (min 1,000g from Tasmania) **2,188**

Brittany Blue Lobster (min 800g from France) **2,388**

Rock Lobster (min 1,000g from New Zealand) **3,588**

If you are allergic to certain food ingredients, please advise our service colleagues.
All prices are in RMB and are inclusive of 10% service charge and 6% government taxes.

TO START WITH

BURATTA (Sharing) **228**

Color Tomato | 15 years Aged Balsamic | Basil Sorbet | Garlic Toast

FOIE GRAS **228**

Pan Seared | Cherry | Port Wine Onion | Brioche

SCALLOP **228**

XXXL | Smoke | Fish Bone Sauce

SALMON **258**

Sturgeon Caviar | Millefeuille | Buck Wheat Crepe | Courgette Flower

TIGER PRAWN **328**

4 Head | Herbs Salad | Color Beetroot | Seafood Vinaigrette

OYSTER ON ICE

Giillardeau | Jerome Miet | Moana **418 (3pcs) / 798 (6pcs)**

Please note that we serve only the freshest air flown oysters and therefore, we may not be able to have the availability at all times. Thank you for understanding.

ALASKA KING CRAB **518**

Sturgeon Caviar | Sea Urchin | Yuzu Coconut Sauce

SOUPS

MUSHROOM **198**

Red Wine Egg | Bamboo Fungus | Portobello Mushroom | Truffle

OXTAIL **268**

Consommé | Potato and Carrot | Crispy Onion Chips

MAIN

TURBOT **418**

Poached | Burnt Tinkerbelle Peppers | Red Pepper Sauce

JAPANESE SEA PERCH **498**

Charcoal Grilled | Shoots | Morel Fava Beans | Fish Bone Sauce

COD **498**

Fava Bean | Baby Navet | Baby Leeks | Mussel | En Papillote

M7 RANGER VALLEY FARM RIBEYE **798**

300g | Char Grilled

M7 RANGER VALLEY FARM TENDERLOIN **888**

200g | Char Grilled

The above steaks served with seasonal garnitures (vegetables and potato) and beef Jus

M7 RANGER VALLEY FARM ROSSINI (For Two) **2,188**

400g | Cognac | Truffle | Foie Gras | Mash Potato

DESSERT

TRUFFLE Valrhona Dark Chocolate 70% Hazelnut Madagascar Vanilla	108
MILLEFEUILLE Gula Melaka Parfait Coconut Crisp Vanilla Ice Cream	108
SOUFFLE Banana Madagascar Vanilla Rum Raisin Ice Cream	108
WARM TIRAMISU 'AFFOGATO' Mascarpone Espresso Vanilla Ice Cream	108



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