

Starters

RAW BAR

 **BLACK BEAN WAGYU MB 11 TATAKI**  

950

TRUFFLE PONZU AND GARLIC CRISPS

BEEF TARTARE   

680

CURED EGG | CAPERS | MUSTARD | TRUFFLE OIL
TAPIOCA CRISP

SALMON TIRADITO  

549

AVOCADO | AMARILLO SAUCE | NAMA SHICHIMI

TUNA & OBA LEAF   

599



TUNA TARTARE | CAVIAR | SOY SESAME CHILLI DRESSING

HOT

FOREST MUSHROOM SOUP  

420

BLACK TRUFFLE ESSENCE | ASSORTED MUSHROOMS
CREAM CHEESE

HOKKAIDO SEA SCALLOPS  

770

BLACK TRUFFLE | JERUSALEM ARTICHOKES

TEMPURA WASABI SHRIMP   

699

HONEY AND WASABI MAYO

FRESH MUSSELS

420

Served with Brioche

CHOOSE YOUR SAUCE

- **SIZZLE SIGNATURE LOUISIANA SAUCE**    
- **CHILI, GARLIC, CORIANDER AND WINE**    

COLD

BURRATA & HEIRLOOM TOMATOES   

550

TAGGIASCA OLIVES | VANILLA & CHILI JAM

CHAR-GRILLED BABY GEM    

420

ROASTED PECAN NUTS | POMEGRANATE
BURNT CAMEMBERT CHEESE

SIZZLE DIPS & FLAT BREAD    

420

HUMMUS | SUN-DRIED TOMATOES BLACK OLIVE RICOTTA
BABA GHANOUJ

WAGYU

SIZZLING CHEF'S SPECIAL



OKAYAMA BLACK BEAN SIGNATURE TENDERLOIN STEAK A5



BACON & FIG JAM | SWEET POTATO & TRUFFLE CREAM | FOIE GRAS

300 GRAMS **6200**

150 GRAMS **3500**

GOLDEN JAPANESE WAGYU INDULGENCE

WAGYU GRAIN FED, MIN. 20 MONTHS

WAGYU STRIPLOIN MB 12 A5 350 GMS **5500**

AUSTRALIAN WAGYU ELEGANCE

PURE BRED WAGYU GRAIN FED MIN. 400 DAYS

RIB EYE MB 6/7 300 GRAMS **2877**

TOMAHAWK MB 4/5 1400 GRAMS **6999**

GOOD FOR 2 TO 3 PEOPLE, PREPARATION TIME 30 MINUTES

CROSSBRED WAGYU GRAIN FED MIN. 300 DAYS

TENDERLOIN MB 6/7 220 GRAMS **2300**

WAGYU T-BONE MB 4/5 800 GRAMS **5100**

GOOD FOR 2 TO 3 PEOPLE, PREPARATION TIME 30 MINUTES

ADD ON : FOIE GRAS 50 GRAM **495**



VEGETARIAN



DAIRY



NUTS



GLUTEN



SEAFOOD



CHILLI



CHEF'S SPECIAL

Seafood




LIVE OYSTERS

FINE DE CLAIRE N°2




949 (HALF-DOZEN) / 1699 (DOZEN)

SERVED WITH LEMON WEDGES, CHIMICHURRI,
THAI DRESSING, YUZU KOSHO MIGNONETTE

FROM THE SEA

LEMON SOLE 3600   
LEMON CAPER BUTTER SAUCE



BAKED SALMON 920   
SCALLIONS | GARLIC | SOY SAUCE | OYSTER SAUCE

JUMBO TIGER PRAWNS (5 PCS) 1750 

LIVE LOBSTER

(700 - 800 GRAMS)

4999



SUSTAINABLE FISH

SAVOUR ECO-FRIENDLY FRESH DINING WITH 100% SUSTAINABLE FISH FROM OUR LIVE SEAFOOD TANKS. OUR FISH ARE SOURCED LOCALLY AND RAISED WITHOUT HARMING THE OCEAN, THANKS TO INNOVATIVE FEEDING METHODS. THEY'RE HEALTHY, DELICIOUS, AND ENVIRONMENTALLY RESPONSIBLE, ENSURING A GUILT-FREE DINING EXPERIENCE.

CATCH OF THE DAY

SEA BASS (800-1000 GRAMS)
GROUPE (500-700 GRAMS)

2300



VEGETARIAN



DAIRY



NUTS



GLUTEN



SEAFOOD



CHILLI



CHEF'S SPECIAL



Sizzle Seafood Tower

5900

FINE DE CLAIRE OYSTER N°2 - 4 PCS

PHUKET SLIPPER LOBSTER

LANGOUSTINE

RIVER PRAWNS

OCTOPUS TENTACLE

KING CRAB LEGS

SMOKED SALMON

C R A B

EUROPEAN BROWN CRAB

(800 - 1000 GRAM)

3100

SIGNATURE LOUISIANA HOT SEAFOOD SAUCE



FROM THE LAND

BBQ PORK SHORT RIBS : CORN ON THE COB

1200

TRUFFLE BUTTER ORGANIC BABY CHICKEN :

CHANTERELLE AND PORCINI CREAM

1199 HALF

NEW ZEALAND LAMB RACK (400 GRAMS)

2100



VEGETARIAN



DAIRY



NUTS



GLUTEN



SEAFOOD






CHILLI




CHEF'S SPECIAL

Sizzle Signature Sides

(199 EACH)

MAPLE GLAZED BABY CARROTS   
WHIPPED FETA CHEESE

BROCCOLINI STIR FRY IN TERIYAKI SAUCE  

WILD ASSORTED MUSHROOMS  

ASPARAGUS WITH SERRANO HAM
& BALSAMIC GLAZE

FRENCH FRIES 

TRUFFLE POTATO PUREE  

MIXED SALAD  




SAUCES

(85 EACH)

MUSHROOM / PEPPER
CHIMICHURRI / BLUE CHEESE GORGONZOLA
BÉARNAISE / BORDELAISE




DESSERT

CHURROS   
310

HAZELNUT SPREAD | CINNAMON SUGAR | VANILLA ICE CREAM

TIRAMISU (TABLESIDE)   
390

OUR AUTHENTIC ITALIAN RECIPE MADE AT THE TABLE WITH
A DASH OF AMARETTO LIQUEUR




BURNT BASQUE CHEESECAKE   
320

AUTHENTIC ITALIAN GELATO / SORBET
(3 SCOOPS) 290

ASK OUR SERVER FOR THE FLAVOURS

SIZZLE CHOCOLATE LAVA CAKE   
350

VANILLA BEAN ICE CREAM

GRAND FINALE   
(GOOD FOR 2 PEOPLE) 799

CRÈME BRÛLÉE | CHEESECAKE | KEY LIME TART
RASPBERRY SORBET | TROPICAL FRUITS
MANGO-PASSION FRUIT PANNA COTTA | CHURROS