

Starters

RAW BAR

BLACK BEAN WAGYU MB 11 TATAKI  

950

TRUFFLE PONZU AND GARLIC CRISPS

TUNA & OBA LEAF   

599

TUNA TARTARE | CAVIAR | SOY SESAME CHILLI DRESSING

BEEF TARTARE  

680

CURED EGG | CAPERS
MUSTARD | TAPIOCA CRISP

SMOKED SALMON 

620

HOUSE-CURED SALMON | PICKLED CUCUMBER
HORSERADISH MAYONNAISE | APPLE GEL | SALMON ROE

HOT

TEMPURA SOFT SHELL CRAB    

500

SOFT SHELL CRAB
THAI DIPPING SAUCE | WASABI MAYONNAISE

HONEY GLAZED CHICKEN BITES  

500

CRISPY CHICKEN | WILD HONEY | RICE VINEGAR
LIGHT SOY | FRESH GARLIC | GINGER | SESAME SEEDS

FOREST MUSHROOM SOUP  

420

ASSORTED MUSHROOMS

HOKKAIDO SEA SCALLOPS  

770

FRESH TRUFFLE | JERUSALEM ARTICHOKE

COLD

BURRATA PANZANELLA SALAD   

550

CREAMY BURRATA | FOCACCIA CROUTONS
MARINATED OLIVES | SHALLOTS | MIXED CHERRY TOMATOES | BASIL

CRAB SALAD GAZPACHO  

600

CRAB MEAT | SPANISH TOMATO SOUP | TOMATO GEL



VEGETARIAN



DAIRY



NUTS



GLUTEN



SEAFOOD



CHILLI



CHEF'S SIGNATURE

WAGYU

SIZZLING CHEF'S SPECIAL



OKAYAMA BLACK BEAN SIGNATURE TENDERLOIN STEAK A5



BACON & FIG JAM | SWEET POTATO PUREE | FOIE GRAS

300 GRAMS **6200**

150 GRAMS **3500**

GOLDEN JAPANESE WAGYU INDULGENCE

WAGYU GRAIN FED MIN. 20 MONTHS

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

AUSTRALIAN ELEGANCE

PURE BRED WAGYU GRAIN FED MIN. 400 DAYS

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

BLACK ANGUS GRAIN FED 270 DAYS

RIB EYE MB 5 300 GRAMS **2500**

BLACK ANGUS TOMAHAWK MB 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**

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



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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

BAKED SALMON 1250 🌿 🍷 🌶️

SCALLIONS | GARLIC | SOY SAUCE | OYSTER SAUCE

JUMBO TIGER PRAWNS (5 PCS) 1750 🍷

LIVE LOBSTER

LOBSTER THERMIDOR

TENDER LOBSTER MEAT SAUTÉED IN A FRAGRANT SHALLOT AND
VERMOUTH REDUCTION, ENVELOPED IN A SILKY WHITE WINE SAUCE
DELICATELY INFUSED WITH TARRAGON, CHIVES, PARSLEY, CHERVIL
AND PARMIGIANO REGGIANO CHEESE GRATIN

(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
BARRAMUNDI | LOCAL SNAPPER
(800-1000 GRAMS)

2300



Sizzle Seafood Tower

5900

FINE DE CLAIRE OYSTER N°2

PHUKET SLIPPER LOBSTER

TIGER PRAWNS

OCTOPUS TENTACLE

KING CRAB LEGS

SMOKED SALMON

FROM THE LAND

BBQ PORK SHORT RIBS : CORN ON THE COB 🌶️

1200

MUSTARD BABY CHICKEN 🍷

FREE-RANGE ORGANIC BABY CHICKEN
MUSTARD-CHICKEN REDUCTION | FRESH TRUFFLE

1200 HALF

NEW ZEALAND LAMB RACK (400 GRAMS)

2100

SECRETO IBÉRICO 🍷 🌿 🌶️

2400

IBERIAN PORK | ROMESCO SAUCE



VEGETARIAN



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CHEF'S SIGNATURE

Sizzle Signature Sides

(199 EACH)

MAPLE GLAZED BABY CARROTS  
WHIPPED FETA CHEESE

BROCCOLINI STIR FRY IN TERIYAKI SAUCE  

ASPARAGUS WITH BALSAMIC GLAZE 

FRENCH FRIES  

TRUFFLE POTATO PUREE  

MIXED SALAD 

SAUCES

(85 EACH)



BLUE CHEESE GORGONZOLA / MUSHROOM SAUCE
PEPPER JUS / BÉARNAISE / BORDELAISE

DESSERTS

SKILLET COOKIE  

360

CHOCOLATE CHIPS | VANILLA ICE CREAM

STICKY TOFFEE PUDDING   

350

DATE PUDDING | TOFFEE SAUCE

TIRAMISU (TABLESIDE)   

390

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

BURNT BASQUE CHEESECAKE 

320

AUTHENTIC ITALIAN GELATO / SORBET

(3 SCOOPS) 290

ASK OUR SERVER FOR TODAY'S FLAVOURS

GRAND FINALE   

(GOOD FOR 2 PEOPLE) 799

CHOCOLATE BROWNIE | CHEESECAKE | KEY LIME TART
RASPBERRY SORBET | TROPICAL FRUITS
TIRAMISU | COOKIE

THAI COCONUT ICE CREAM   

300

CINNAMON ROASTED PINEAPPLE | HAZELNUT



VEGETARIAN



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