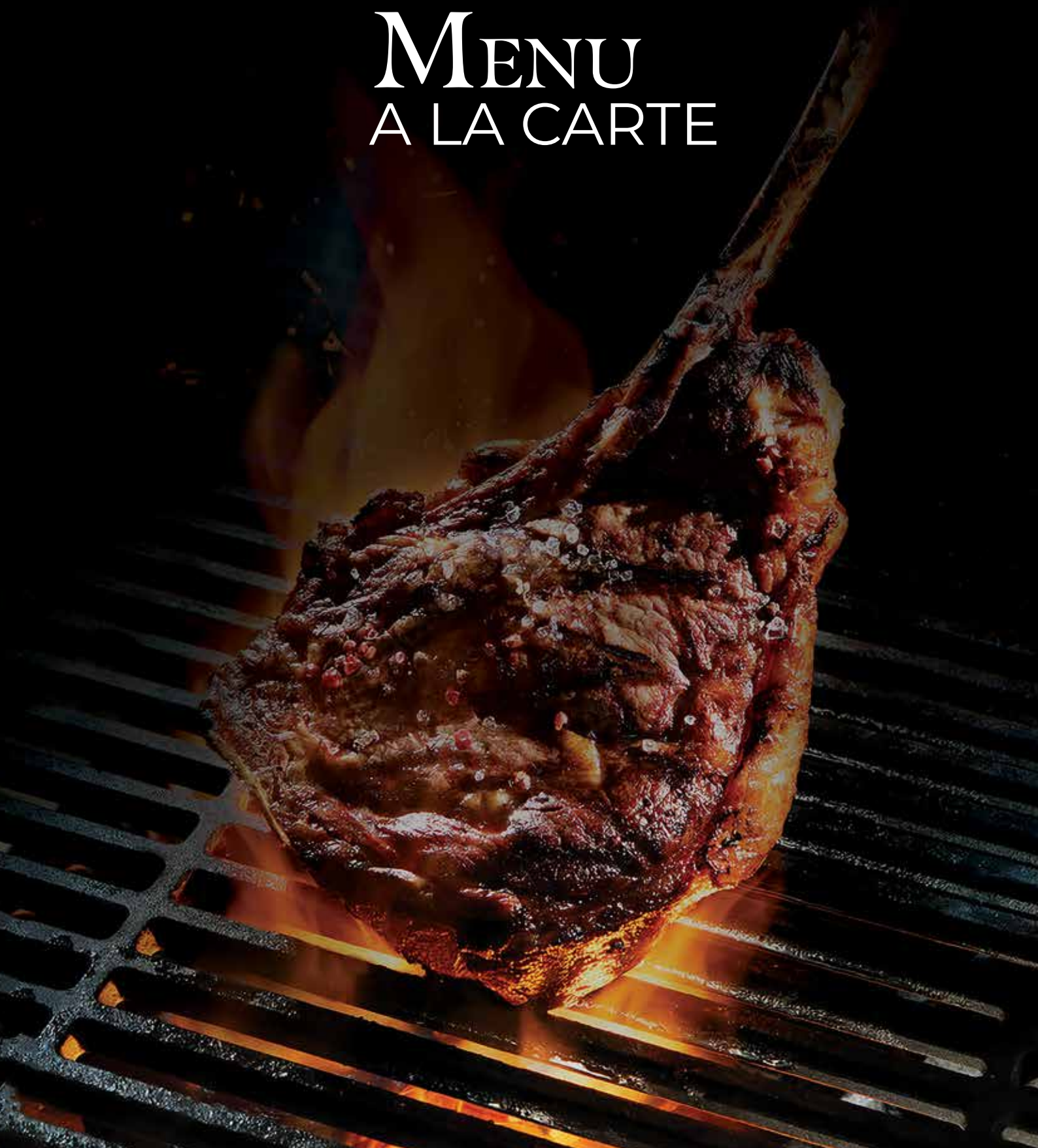




# MENU A LA CARTE



**1. Tenderloin 'grass A' 250g****1,380++**

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

**2. Striploin grain-fed 250g****1,280++**

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

**3. Ribeye 'grass A' 250g****1,300++****3B. Ribeye 'grass A' 400g****1,885++**

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.



6

**4. Fillet 'grass A' 250g****1,630++**

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

**5. Ribeye 'grain-fed' 250g****1,230++****5B. Ribeye 'grain-fed' 300g****1,590++**

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

**6. Picanha Steak 250g****1,480++**

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

**7. Tenderloin 'grain-fed 150 days' 250g** **1,665++**

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

**8. Ribeye 'grain-fed 240 days' 250g****1,390++****8B. Ribeye 'grain-fed 240 days' 300g****1,810++**

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

**9. Short Rib 'grain-fed 60 days' 300g****1,860++**

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.





## AUS BLACK ANGUS BEEF

SALAD BAR  
INCLUDED



### 10. Tenderloin 250g

1,750++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

### 11. Ribeye 250g

1,360++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

### 12. Striploin 250g

1,250++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.



14



### 13. Ribeye 'MS 4-6' 300g

2,700++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

### 14. Picanha Steak 'MS 6-7' 250g

1,800++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.



## AUSTRALIA WAGYU BEEF



### 15. Filet Mignon with bacon 250g

1,800++

Steak wrapped in bacon slices served with baked potato, baked garlic, broccoli, carrot and sauce.

### 16. Tenderloin 250g

1,600++

### 16B. Tenderloin 300g

2,080++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

### 17. Ribeye 300g

1,450++

### 17B. Ribeye 400g

1,885++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

### 18. Striploin 250g

1,200++

### 18B. Striploin 300g

1,560++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.



## NEW ZEALAND BEEF

15



\*++ 10% service and 7% VAT fees.



## THAI BLACK ANGUS BEEF

SALAD BAR  
INCLUDED

19



### 19. NY Steak bone-in 300g

1,450++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.



### 20. Ribeye 250g

1,360++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

### 21. Tenderloin 250g

1,630++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

24



### 22. Striploin 250g

1,260++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

### 23. Porterhouse 650g

2,650++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

### 24. T-Bone 500g

2,480++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.



## US PRIME BEEF



### 25. Prime Tenderloin 250g

2,100++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

### 26. Prime Ribeye 300g

1,800++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.



### 27. Prime T-Bone 500g

2,760++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

### 28. Prime Striploin 400g

1,950++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

25



\*++ 10% service and 7% VAT fees.

**29. Bife de Chorizo 400g**

2,300++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

**30. Bife Ancho 500g**

3,100++

**31. Bife Ancho 300g**

2,490++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.



32

**32. Bistec de Tapa 350g**

2,600++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

33

**33. Bistecca alla Fiorentina 1kg**

3,890++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

**34. Bife de Lomo 300g**

3,690++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

**35. Tapa de Cuadril 350g**

2,690++

Steak served with fries, grilled veggies and sauce.





## BUTCHERY SELECTION CUTS

SALAD BAR  
INCLUDED

36



**36. EL TORO Steak 1kg**

**4,890++**

**37. EL TORO Steak 400g**

**2,590++**

Australian Prime Rib steak MS 5-6.  
Served with baked potato, garlic, veggies and sauce.

**38. Wagyu T-Bone 500g**

**2,960++**

Australian Wagyu beef MS 6-7.  
Served with baked potato, garlic, veggies and sauce.

39



**39. Tomahawk Steak 1,2kg**

**5,800++**

**40. Half Tomahawk Steak 700g**

**3,100++**

Australian thick Ribeye on the rib bone, MS5-6.  
Served with baked potato, garlic, veggies and sauce.



## DRY AGED BEEF

**41. Ribeye 300g**

**2,960++**

Steak served fries, grilled tomato, baked garlic and sauce.

**42. Tenderloin 250g**

**3,800++**

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

**43. T-Bone Steak 500g**

**3,920++**

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

**44. NY Steak 400g**

**2,890++**

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

**45. Striploin 300g**

**2,200++**

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

41



44



\*++ 10% service and 7% VAT fees.



## SPECIALS

SALAD BAR  
INCLUDED

### 46. Cowboy Steak 600g

2,720++

US Rib Eye on the bone. Rich, juicy and very flavourful with a generous marbling throughout.

### 47. Entrecote 200g

1,400++

Thinly cut of prime Rib Eye cooked to perfection, sliced and served with a rich and aromatic wine sauce and fries.



### 48. Manhattan Fillet 200g

1,390++

Heart of Prime Striploin well marbled, served with mashed potato and peppercorn sauce.

### 49. Short Rib Burger 200g

1,100++

Juicy beef burger with the ideal meaty flavor and texture. Combined with fresh lettuce, tomato, pickles and crispy fries.

### 50. Fillet Tenderloin 250g

1,700++

Elegant and refined cut of tenderloin, well seasoned served with tasty peppercorn sauce and crispy fries.



## LAMB - NEW ZEALAND

### 51. Lamb Chops 250g

1,690++

Chops served with baked potato, baked garlic, broccoli, carrot and sauce.

### 52. Lamb chops '8 chops'

2,520++

Chops served with baked potato, baked garlic, broccoli, carrot and sauce.



\*++ 10% service and 7% VAT fees.



## FISH

### 53. Salmon Fillet 250g

Fillet served with sauteed vegetables, broccoli, carrot and sauce.

690++



53

### 54. Barramundi Fillet

Served with mashed potato, sauteed vegetables, broccoli carrot and sauce.

690++



## PORK



### 55. Pork Tomahawk

Served with baked potato, baked garlic, broccoli, carrot and sauce.

870++



55

### 56. Pork Neck 250g

Served with mashed potato, baked garlic, broccoli, carrot and wine sauce.

820++



57

### 57. Sausages '4 pieces'

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

620++

### 58. Pork Chop 300g

Served with baked potato, baked garlic, broccoli, carrot and sauce.

640++



58





## BURGER

59



### 59. Bacon Cheeseburger

600++

Beef burger, cheese, bacon strips and salad. Fries included.

### 60. Cheeseburger

490++

Beef burger, cheese and salad. Fries included.

61



### 61. Chef Burger

790++

Beef burger, cheese, chicken fillet, bacon strips, fried egg and salad. Fries included.

### 62. Super Hot Burger

690++

Beef burger with chopped fresh chilli, cheese and salad. Fries included.



## CHICKEN

### 63. Fillet Steak

630++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

### 64. Chicken wings BBQ '8 pieces'

520++

Grilled wings served with baked potato, baked garlic, broccoli, carrot and sauce.

63





## PASTAS



### 65. Linguine Carbonara

Bacon flavored linguine smothered in a cheesy egg sauce and a sprinkle of black pepper.

430++

### 66. Fettuccine mushroom

Fettuccine tossed with sauted mushroom and parsley.

400++

### 67. Linguine Striploin

Linguine tossed with garlic, olives, parsley, basil and served with grilled beef striploin slices.

720++

### 68. Spaghetti Pomodoro

Pomodoro sauce made of finely diced and crushed tomatoes giving it a very thick and creamy texture.

420++

### 69. Spaghetti seafood

Spaghetti tossed in a creamy tomato sauce, shrimp, squid and mussels.

660++

### 70. Fettuccine meat sauce

Fettuccine tossed in a meltingly tender and rich meat sauce made of pork and beef.

480++

\*++ 10% service and 7% VAT fees.



## EXTRA SIDES

### 71. Cheese bread 'pão de queijo'

Portion with 5 pieces.

320++



### 72. Fejoada

Brazilian style stew made of black beans and pork.

580++

### 73. Chef Salad

Lettuce, tomato, cucumber, red onion, grilled chicken fillet, boiled egg, ham and dressing.

520++

### 74. Fries

French fries.

160++



### 75. Salad Bar

Self-service salad bar.

1,100++

### 76. Baked potato

White potato with butter and sour cream.

80++



### 77. Mashed potato

Mashed potatoes with butter and cream.

120++

### 78. Bread

Small white bread baguette.

80++

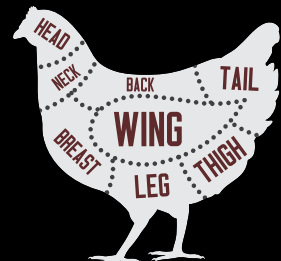
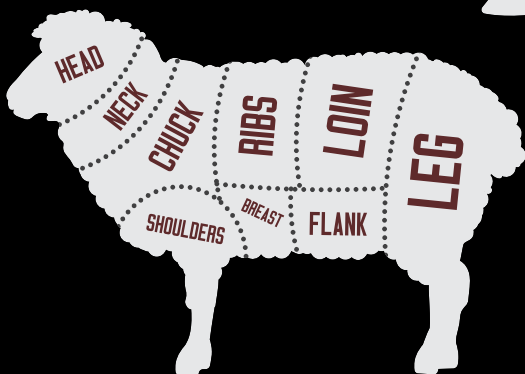
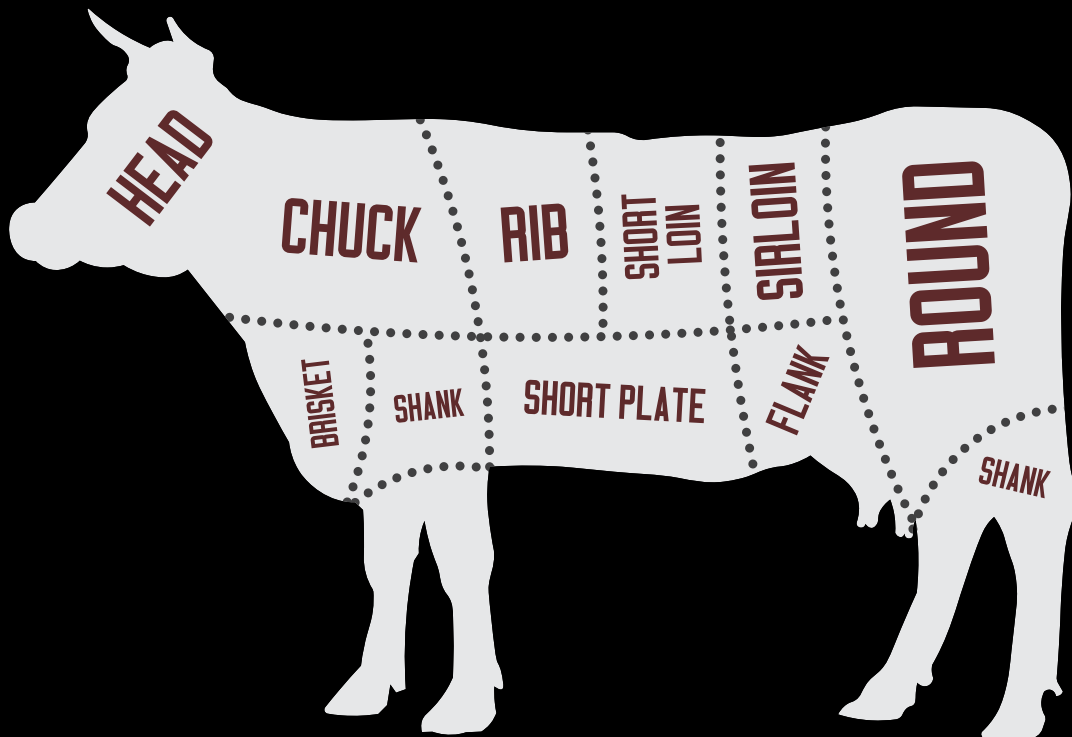
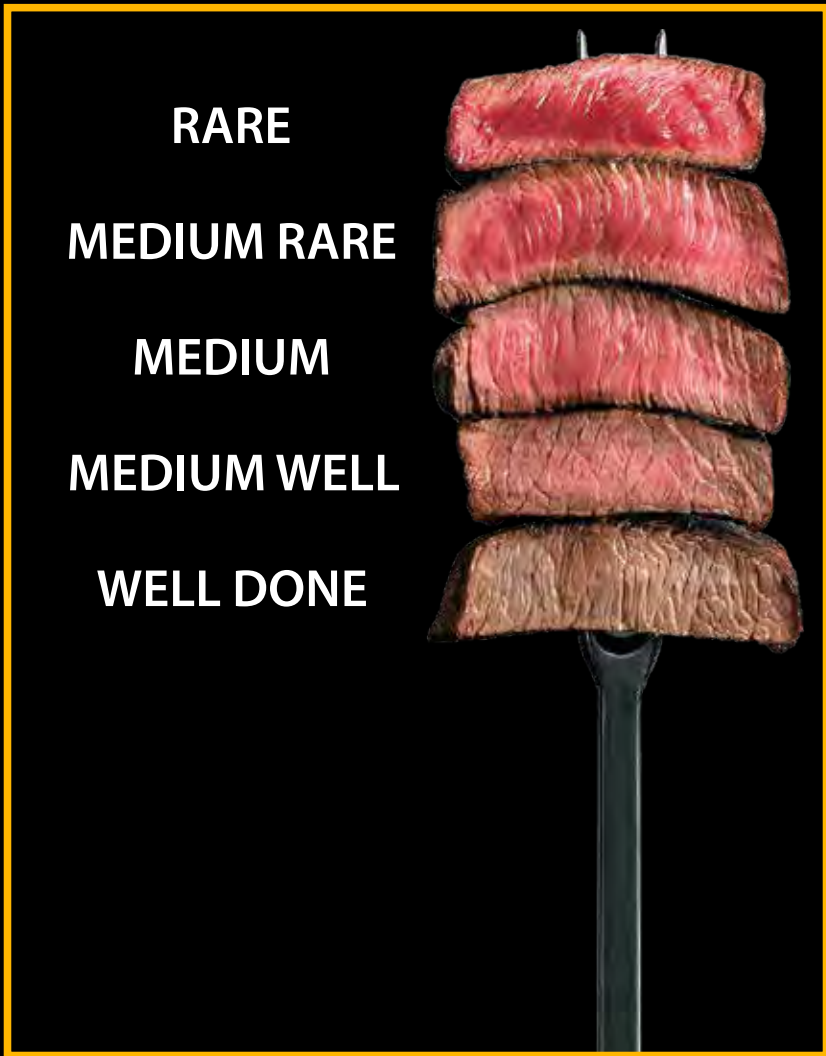
### 79. Rice

Steamed white rice.

50++



\*++ 10% service and 7% VAT fees.



## Picanha

The prime part of the sirloin seasoned with sea salt and served thin-sliced.



## Alcatra

Cut from the top sirloin with deep meaty flavor.



## Garlic steak

Sirloin beef seasoned with sea salt and garlic sauce.



## Leg of lamb

Fresh young NZ lamb well-seasoned sliced off the bone.



## Honey ham

Pork ham marinated in spices with a sweet clove flavor.



## Pork loin

Tender and lean pork loin marinated and slowly roasted.



## Garlic Bread

Soft bread grilled with a cheesy-garlic paste.



## Pork ribs

Pork ribs marinated and slowly roasted.



## Linguica

House-made Brazilian style pork sausage with several spices.



## Pork belly

Marinated and served thin-sliced.



## Chicken bacon

Tender chicken fillets marinated and wrapped in bacon.



## Chicken wings

Marinated wings slowly roasted to the right point.



## Chicken hearts

Marinated chicken hearts perfectly seasoned.



## Pineapple

Grilled sweet pineapple coated with cinnamon and brown sugar.



## CHURRASCO PRICES

Churrasco Rodizio ..... 1,980++

Children below 12 yrs ..... 1,260++

Children below 7yrs ... free of charge

UNLIMITED SERVINGS 2 HRS.

\*++ 10% service and 7% VAT fees.





# MENU BEVERAGES



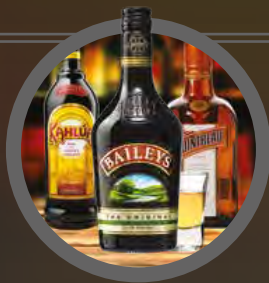


## DRAUGHT BEER

Singha 330ml	210++
Singha 500ml	340++
Asahi 330ml	210++
Asahi 500ml	325++
Heineken 250ml	210++
Heineken 500ml	320++
Peroni 300ml	280++
Peroni 500ml	390++

## BEER BOTTLE

Chang / Singha / Tinger	175++
Heineken	200++
Beer Lao	200++
Beer Lao Dark	210++
San Miguel Light	190++
Erdinger Wheat Beer	360++
Erdinger Dark	360++
Kirin	200++
Corona	200++
Peroni	200++



## DIGESTIFS/LIQUEURS

Fernet-Branca	280++
Licor 43	280++
Limoncello	250++
Amaretto	220++
Baileys	240++
Cointreau	260++
Jagermeister	260++
Kahlúa	220++
Grappa	260++
Sambuca	275++

\*++ 10 service and 7% VAT fees.



## WHISKY

		Bottle
Jack Daniel's	220++	4,000++
Black Label	220++	4,000++
Red Label	190++	3,200++
Gold Label	315++	4,800++
Chivas Regal 12 yrs	220++	2,800++
Chivas Regal 18 yrs	385++	4,900++
Ballantine's	190++	3,500++
Glendfiddich 12 yrs	295++	3,900++
Monkey Shoulder	295++	3,900++
Jameson	220++	2,300++
J&B	220++	2,800++
Glenmorangie	265++	3,600++
The Glenlivet	275++	3,900++
Swing	385++	6,000++



## SPIRITS

		Bottle
Absolut Vodka	220++	2,800++
Gilbey's Vodka	200++	2,300++
Ketel One Vodka	300++	2,300++
Bombay Sapphire Gin	220++	2,300++
Whitley Neill Gin	220++	2,100++
Tanqueray Gin	230++	2,800++
Gordon's Gin	230++	2,100++
Bacardi Black/White	220++	2,400++
Bacardi Carta Oro	220++	2,460++
Campari	220++	2,600++
Tequila Silver	220++	2,600++
Tequila Special	265++	3,000++
Rum Sixty Six	340++	2,900++
Cachaça	190++	2,960++
St-Rémy VSOP	240++	4,000++
St-Rémy XO	325++	5,600++
Rémy Martin VSOP	360++	5,600++

\*++ 10% Service and 7% VAT.



## COCKTAILS

### Caipirinha

Cachaça, lime and sugar.

300++



### Caipiroska

Vodka, lime and sugar.

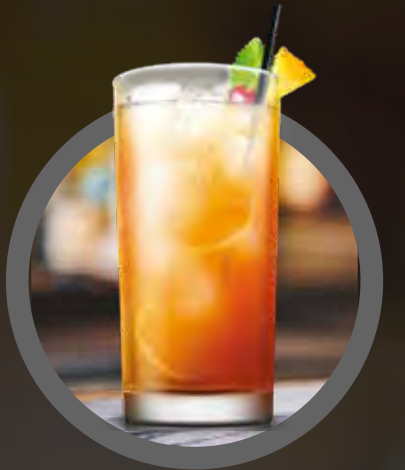
300++



### Mai Tai

White rum, black rum, lime juice, orange juice, cointreau and syrup.

350++



### Strawberry Margarita

Tequila, strawberry, syrup and lime juice.

375++



### Piña Colada

Malibu rum, pineapple juice, pineapple fruit and coconut milk.

375++



\*++10% service and 7% VAT fees.



## Cosmopolitan

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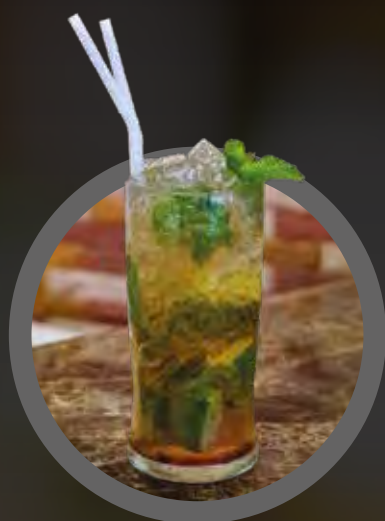
Vodka, triple sec, lime juice and cranberry juice.

375++

## Sangria

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Red wine, orange, apple, pineapple, grenadine, cointreau, cognac and syrup, 420++



## Mojito

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White rum, fresh mint, lime, sugar and soda water.

340++

## Frozen Margarita

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Tequila, cointreau and lime juice.

330++



## Bloody Mary

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Tomato juice, vodka, lime juice, spices, celery and ice.

420++



## Long Island Ice Tea

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Vodka, tequila, gin, cointreau, rum, lime juice and coke.

375++



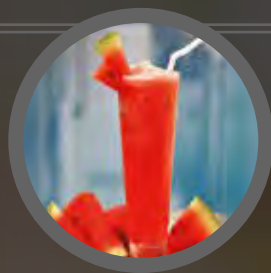
\*++ 10% Service and 7% VAT.



## SOFT DRINKS

Coke	95++
Coke Zero	95++
Sprite	95++
Ginger Ale	95++
Tonic Water Schweppes	95++
Mineral Water	75++
Soda Water	105++
San Pellegrino 500ml	210++
San Pellegrino 1l	410++
Soda Lemonade	150++
Lime Juice	110++
Orange Juice	95++
Apple Juice	95++
Tomato Juice	95++
Pineapple Juice	95++
Ice Tea Lemon	115++
Fresh Coconut	195++
Lemon Lime Angostura	170++

## SHAKES



Watermelon	180++
Melon	180++
Pineapple	180++
Banana	180++
Strawberry	180++
Coconut	195++
Lime	180++

\*++ 10% Service and 7% VAT fees.

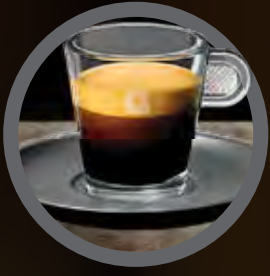
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## COFFEE/TEA

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### Espresso

Espresso coffee.

105++

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### Cappuccino

Coffee with foamed milk.

140++



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### Latte

Coffee with foamed milk.

140++



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### Tea

Green tea / Lipton / Peppermint  
Black tea / Chamomile / Earl Grey  
English Breakfast

75++



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### Americano

Americano coffee.

105++



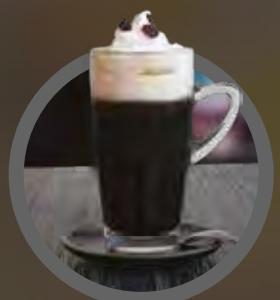
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### Irish Coffee

Fresh black coffee stirred with brown sugar,  
Irish whisky and topped up with a collar of  
whipped heavy cream.

550++



\*++ 10% Service and 7% VAT fees.



# MENU DESSERTS





## Affogato

320++

One scoop of vanilla ice cream, espresso coffee and top with dark chocolate. (optional 1 spoon of liqueur)

## Chocolate lava cake

195++

Hot chocolate cake served with vanilla ice cream.



## Banana flambe

210++

Banana fried on butter and brown sugar flambéed on bourbon and a dash of ground cinnamon.

## Panna Cotta

120++

Dessert of sweetened cream thickened with orange flavoured gelatin and molded.





## House Dessert

220++

Flamed banana served with vanilla ice cream and a dash of cinnamon powder.

## Papaya cream

185++

Sweet papaya fruit, vanilla ice cream and liqueur creme de cassis.



## Banana split

195++

Ice cream, banana, whipped cream and toppings.

## Ice cream

90++/per scoop

Vanilla / Chocolate /  
Strawberry / Coconut

