

Starters & Salads

LIL' BRGS* (🐟)(🌿)(🥚)(🥚)(🥚)(🥚)

USDA beef - special sauce - sesame seeds bun 19

WAGYU TACOS (🌿)(🥚)(🥚)

sour cream - caramelized onion - jalapeño - yuzu 30

LIL' CHICK'N* (🐟)(🌿)(🥚)(🥚)(🥚)(🥚)

fried chicken - gherkin - honey mustard sauce
sesame seeds bun 19

CRISPY CALAMARI* (🐟)(🌿)(🥚)(🥚)(🥚)(🥚)

padron peppers - aioli - salsa cocktail 19

CAESAR SALAD (🌿)(🥚)(🥚)(🥚)(🥚)(🥚)

lettuce - parmesan - croutons 19

OCTOPUS (🐟)(🌿)(🥚)

potatoes millefeuille - chorizo - green sauce 22

SCALLOPS AU GRATIN* (🐟)(🌿)(🥚)(🥚)(🥚)(🥚)

shellfish bechamel - parmesan crust 21

BONE MARROW* (🌿)(🥚)

focaccia bread - lemon 19

Raw

OYSTERS 6pc/12pc (🐟)(🥚)

mignonette sauce 24/48

TUNA TARTARE* (🐟)(🌿)(🥚)

avocado - taro chips - soy dressing 22

LANGOUSTINES* (🌿)(🥚)(🥚)

citronette - pistachio 24

USDA TARTARE (🌿)(🥚)(🥚)

saffron alioli - black truffle 24

BEEF CARPACCIO* (🌿)(🥚)(🥚)

red prawns - tempura glasswort - lemon sour cream 26

Mains

CHICKEN BREAST (🥚)(🌿)(🥚)(🥚)

mashed potato - pumpkin - black truffle - demi glace 31

BRAISED BEEF* (🌿)(🥚)

fried polenta - caramelized onion - red wine sauce 34

SALMON* (🐟)(🌿)(🥚)

broccoli - saffron lemon butter sauce - cashews 32

BLACK COD* (🐟)(🌿)(🥚)

miso glazed - sauted pak choi - ginger - crispy shallot - shiso 39

CACIO & PEPE RAVIOLI* (🌿)(🥚)

black truffle - pecorino cheese - black pepper 33

WAGYU TAGLIATELLE*

A5 kagoshima wagyu ragu - 24 month parmesan sauce 34

Sides 11 each

TRIPLE COOKED CHIPS bacon jalapeño fry sauce (🌿)(🥚)(🥚)(🥚)

PARMESAN & TRUFFLE FRENCH FRIES* (🌿)(🥚)(🥚)

ASPARAGUS

MASHED POTATOES (🌿)(🥚)

add crispy bacon 2 | add black truffle 8

CREAMED SPINACH (🌿)

SAUTED MUSHROOMS (🌿)

MARKET VEG

Mac & Cheese (🌿)(🥚)(🥚)

CLASSIC 11 | TRUFFLE 19 | BACON 15

STK
M I L A N

Grill*

Our steaks are from the best brand of USDA Prime, premium Australian and European beef. All cut in house by our master butcher. We broil our meat American style. All our beef is fed on grain for a least 120 days giving richness and a unique flavor profile. We also have a selection of amazing speciality steaks available for your discovery.

SMALL (🌿)

FILLET 200G 46

NEW YORK STRIP 200G 31

SKIRT 250G 34

MEDIUM (🌿)

RIBEYE 350G 64

FILLET 300G 59

SIRLOIN 400G 58

LARGE (🌿)

PORTERHOUSE 1KG 115

TOMAHAWK 1.2KG 135

Wagyu

JAPANESE RIB EYE 300G 149

JAPANESE SIRLOIN 200G 99

JAPANESE FILLET 200G 115

Surf & Turf

FILLET 200G & LOBSTER TAIL 66 (🌿)

FILLET 200G & PRAWNS 56 (🌿)

TOPPINGS

STK RUB 3

PEPPER CORN CRUST 3

FOIE GRAS* 10

BACON & BLUE CHEESE 6 (🌿)

SAUCES 2 each

STK (🌿)(🥚)

STK SPICY (🌿)(🥚)(🥚)

BÉARNAISE (🌿)(🥚)

RED WINE (🥚)

CHIMICHURRI (🥚)

PEPPERCORN (🌿)(🥚)

SIGNATURE BUTTERS 5 each

WAGYU BUTTER (🌿)

ROSEMARY & SAGE BUTTER (🌿)

TRUFFLE BUTTER (🌿)

BLACK GARLIC BUTTER (🌿)

Desserts 11 each

CHOCOLATE CAKE (🌿)(🥚)(🥚)(🥚)(🥚)

caramel sauce - chocolate ice cream

NY CHEESECAKE* (🌿)(🥚)(🥚)

raspberries coulis

YANKEE APPLE PIE (🌿)(🥚)(🥚)(🥚)

pecans nuts - vanilla ice cream

STK ICE (🌿)(🥚)(🥚)(🥚)(🥚)

chocolate - vanilla - lemon - strawberry

LEGEND:



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition. We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of the staff if you have any particular dietary requirements (allergen sheet at your disposal). Meat and fish bought in fresh by us, for market reasons and for the preparation of raw dishes, undergoes a preventive vacuum and -20°C blast chiller treatment in conformity with regulation (CE) 853/2004, attachment III, section VII, chapter 3, letter D, point 3. The information about the presence of substances or products which may cause allergies or intolerances are available by asking the staff.

Prices include VAT. In case of allergies please consult our staff. Our raw, marinated, cold smoked fish and fresh stuffed pasta are blast chilled to -20°C according to the European regulation (CE 853/2004) v1.

* Frozen product