

Ox club

CONTEMPORARY CUISINE

APPETIZERS

BURRATTA 12.95\$ (N)(V)

Rocket salad, marinated tomato, pesto, pomegranate reduction

FOIE GRAS 19\$ (V)

Pan seared foie gras, brioche, cherry jus

SCALLOP 16\$ (V)

Pan seared scallop, pumpkin, chorizo jus

COBB SALAD 15\$ (V)

Chicken, lettuce, tomato, bacon, avocado

SALMON SALAD 15\$

Mesclun salad, beets, avocado, Togarashi mayo

CARPACCIO 16\$

Black angus filet, truffle dressing, rocket, caper & parmesan

PRAWN CEVICHE 15\$

Half cooked blue prawn, mango, coriander

OYSTERS (S)

Half dozen 6pcs or one dozen 12pcs

(Please check with your waiter for the price)

SOUPS

ORGANIC CORN 10\$ (V)

Roasted corn, corn velouté, mud crab

DASHI CONSOMME 15\$ (S)

Blue prawn, beans, shitake, crispy shallot

VINTAGE BEEF COLLECTION

*** Our Grill serves a unique combination of both a grill and an oven that cooks the food.
The secret behind the enhanced flavors is the oven captures the natural moisture and quality of taste.

SELECTION FOR TWO

1000G- Wagyu Tomahawk MB5 175\$

650G- Angus Chateaubriand 98\$

200G – BLACK ANGUS TENDERLOIN

Australia, certified black angus MB 2, chilled 28\$

300G – GRASS FED RIBEYE

USA, black angus certified, 35\$

200G- MB5+ WAGYU TENDERLOIN

Australia, grain fed for 500days, distinctive marbling and flavor 45\$

All beef dishes are accompanied by a sauce and a side dish of your choice.

SIDES \$5

Side salad (V)

Mixed wild mushrooms (V)

Sautéed bok choy (V)

Potato purée (V)

Steak fries (V)

SAUCES \$2

Sauce au poivre

Chili dips

Red wine bordelaise

Khmer pepper dip (V)

(V) VEGETARIAN (S) SEAFOOD (N) NUTS

Please inform our staff if you have any food allergy or dietary restrictions.

All prices are in US Dollars (USD) subjected to 7% service charge and 10% prevailing government tax

MAIN COURSES

CARNAROLI RISSOTO 15.95\$ (S)

Mixed wild mushroom, smoked duck, truffle, parmesan foam

SEABASS 22\$(S)

Pan seared seabass, blue prawn, bell pepper ragout, beurre noisette

WHITE PYRENEES LAMB 35\$(S)

Potato puree, rosemary jus, organic vegetables

OC BURGER 30\$(S)

Truffle aioli, caramelized onion, cheddar cheese

FETTUCINI 14.5\$ (V)

Bolognese, basil, parmesan cheese,

OC CARBONARA 14.5\$ (V)

Spaghetti, truffle sauce, parmesan cheese

AGNOLOTTI 15\$ (V)

Taleggio, truffle butter, parmesan cheese,

MB5+ WAGYU TOURNEDOS 85 \$

Tenderloin, foie gras, truffle potato, Spinach, Vintage wine jus

DESSERT

COCONUT & MANGO TEXTURE 10\$ (N) (V)

Coconut mousse, mango chutney, mango sorbet and almond toile

CHOCOLATE TART 12 \$ (N) (V)

Chocolate ganache, raspberry sorbet, raspberry gelee, melon salt

BLUEBERRY CHEESE CAKE 10\$ (N) (V)

Bake cheese cake, blueberry sorbet, wild berries, popcorn,