

Ox club

CONTEMPORARY CUISINE

SALAD

SALMON SALAD 25\$

Mixed Lettuce, Cured Salmon, Lemon Dressing

LOBSTER SALAD 56\$

Lobster, Caviar, Avocado, Yuzu Mayo, Potato, Chive, Shallot

OX SALAD 15\$

Mesclun Salad, Blue Cheese, Papaya, Shoyu Vinaigrette

CHICKEN COBB SALAD 18 \$

Chicken, Lettuce, Avocado, Bacon, Tomato, Vinaigrette

STARTER

HOKKAIDO SCALLOP 36\$

Pumpkin, Pickling Grape, Cauliflower, Ponzu Beurre Blanc

WAGYU TARTARE 45\$

MB5 Tenderloin, Caviar, Ponzu Gelee, Pome Frite, Herb Oil, Curred Yolk

ROUGIE FOIE GRAS 30\$

Pan Seared, Cherry Puree, Madeira Jus, Brioche, Pistachio

COLD ANGEL HAIR 48\$

Angel Hair, Uni, Marinated Scallop, Truffle Dressing

CARPACCIO 25\$

Black Angus filet, Truffle Dressing, Parmesan

ON ICE

OSCIETRA CAVIAR (Market Price)

Served with traditional condiments

30 grams

50 grams

FRESH OYSTER (Ask server for availability)

Half Dozen

One Dozen

OC SIGNATURE OYSTER PLATTER 102\$

COLD SEAFOOD PLATER

Canadian Lobster, Oyster, Blue Prawn, Hamachi and Other

Seafood of the day

Small 65\$

Large 110\$

SOUP

MINISTRONE 15\$

Cheek Agnolotti, Basil, Bean, Ox-Broth

TRUFFLE MUSHROOM 19\$

Smoked Chicken, Wild Mushroom, Pistachio

LOBSTER BISQUE 19\$

Poached Seafood, Baked Brioche, Garden Pea

QUAIL CONSOMME 15\$

Quail Breast, Garden Vegetable, Sous Vide Egg

SMALL BITES

SEA URCHIN 45\$

Fresh Uni, Foie Gras Mousse, Truffle Chive

TRUFFLE FRIES 16\$

Truffle, Parsley, Parmesan

HAMACHI & UNI 40\$

Hamachi, Salmon Roe, Uni, Mayo, Shallot

WAGYU & UNI 40\$

Teriyaki Wagyu, Fresh Uni, Chive, Yuzu Gelee

TUNA & CAVIAR 40\$

Tuna Tartare, Fresh, Oscietra Caviar

UNAGI & FOIE GRAS 40\$

Foie Gras, Brulee, Nori, Grilled Eel

TRUFFLE & PARMESAN TACOS 35\$

Wagyu, Fresh Truffle, Chive, Risotto

VINTAGE BEEF

JAPANESE BEEF

200G-A5 WAGYU TENDERLOIN 150\$

Kagoshima Full Blood Wagyu Beef

AUSTRALAIN BEEF

200G-WAGYU MB5 TENDERLOIN AUSTRALIA 80\$

Grain Fed for 400days, Distinctive Marbling and Flavor

USA BEEF

200G-BLACK ANGUS TENDERLOIN USA 38\$

Prime Black Angus Beef Corn Fed 120days

300G-WAGYU MB5 RIBEYE AUSTRALIA 85\$

Grain Fed for 400days, Distinctive Marbling and Flavor

300G-ANGUS RIBEYE USA 45\$

Certified Angus Beef, Chilled

SELECT CUTS FOR TWO

650G-WAGYU CHATEAUBRIAND AUSTRALIA 175\$

Grain Fed for 500days, Distinctive Marbling and Flavor

650G- ANGUS CHATEAUBRIAND AUSTRALIA 95\$

Prime Black Angus Beef Corn Fed 120days

1000G-BEEF TOMAHAWK AUSTRALIA

Wagyu Tajima MB5, Chilled 175\$

Wagyu Tajima MB9, Chilled 235\$

800G-LAMB RACK AUSTRALIA 135\$

White Pyrenees Pature Fed Lamb

SIDES 5\$

Grilled Vegetable(V)

Green Salad (V)

Mixed Wild Mushrooms (V)

Grilled Asparagus With Hollandaise

Truffle Potato Purée (V)

Steak Fries (V)

Truffle Mac & Cheese(V)

Spice Honey Carrot(V)

SUPPLEMENT

CAVIAR (Market price)

UNI (Market price)

LOBSTER 45\$

FOIE GRAS 30\$

BONE MARROW 25\$

FRESH TRUFFLE (Market price)

SAUCES 3\$

BBQ Sauce

Signature Steak Sauce (V)

Sauce au Poivre

Béarnaise

Red wine Bordelaise

Kompot Pepper Dip (V)

Chimichurri (V)

Blue Cheese Sauce

Sauce Diane

PASTA

SPICY LOBSTER 55\$

Half Tail Lobster, Clams, Mushroom, Chilli Tomato, Parsley

SQUID INK FETTUCCINE 38\$

Hokkaido Scallop, Rose Sauce, Parsely

LOSTER TAGLIOLINI 45\$

Maine Lobster, Pasta, Tomato, Basil

AGNOLOTTI 22\$

Taleggio, Mushroom, Truffle Butter, Parmesan Foam

OC CARBONARA 20\$

Truffle sSauce, Bacon, Crispy Bacon, Egg Yolk

TORTELLINI 28\$

Wagyu Cheek, Smoked Corn, Truffle Broth

QUEEN LOBSTER PASTA 135\$

Half Tail Lobster, Fresh Uni, Caviar, Tomato, Basil, Parsley Oil

MAIN COURSE

MB5 WAGYU Tournedos 72 \$

Tenderloin, Foie gras, Truffle Potato, Vintage Wine Jus

SEABASS 38\$

Miso, Cauliflower Puree, Asparagus, Beurre Blanc

48hrs WAGYU CHEEK 40\$

Wagyu MB5 Cheek, Wild Mushroom, Beets Jus, Potato Anglaise

OC GOLD BURGER 55\$

Truffle Aioli, Cruyere Cheese, Caramelised Onions

CARNAROLI RISSOTO 35\$

Seafood, Edamame Bean, Parsley

ROUGIE DUCK BREAST 35\$

Sous Vide Duck Breast, Asparagus, Honey Carrot, Spice Jus

WHITE PYRENEES LAMB 39\$

Olive & Tomato Potato, Rosemary Jus, Organic Vegetable

HALIBUT 55\$

Sunchoke, Osceitra Caviar, Garden Pea, Black Garlic

OC SURF & TURF BOARD 150\$

Wagyu MB5 Tenderloin, Full Tall Lobster, Foie Gras, Bone Marrow, Vintage Wine Jus

DOVER SOLE 75\$

Salmon Roe, Cauliflower Puree, Asparagus, Ponzu Beurre Blanc

WILD SALMON 35\$

Cured Salmon, Clams, Leak potato, Grape Pickl, Salmon Roe, Lemon Beurre Blanc

MAINE LOSTER 115\$

Caviar, Romanasco, Potato, Sunchoke, Saffron Sauce

If you are allergic to nuts or any other forms of food allergies, please inform your order-taker, who will be able to advise on alternative choice.

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