

THE ROCK

TO START

Maryland Style Jumbo Lump Crab
Steak Tartar & Black Truffle
Seared Hokkaido Scallop & Beluga Caviar

HOT STARTER



Turkish Baklava Borek



MAIN COURSE SHARING

Black Onyx, Range Valley, Poterhouse MBS 3+
Or
Black Onyx, Range Valley, Angus T bone MBS 3+
Or
Black Onyx, Ranger Valley, Angus OP Rib MBS 3+
Or
Westholme Wagyu Tomahawk MBS 3+ (additional \$80++pp)
Or
Grilled Maldivian Lobster & Whole Baked Reef Fish

SIDE DISH

Lyonnais Potato
US Green Asparagus
Smoked Mushroom Risotto

SAUCE

Black Truffle Béarnaise
Green Pepper Corn
Tomato Basil Salsa, Lemon Butter Sauce
Seafood Cream Sauce



DESSERT

Mango Cheese Cake
Confit Mango , Coconut Ice Cream



PRALINES

350++ Food Only
750++ With Wine Pairing
PER PERSON

All our produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a team member for assistance.
All prices are in USD and are subject to 10% service charge and 16% GST.