



✧ SALADS ✧

LOBSTER AVOCADO (S) 56

Canadian Lobster, Yuzu, Avocado

SALMON SALAD (S) 25

Mixed Salad, Cured Salmon, Honey Mustard

CHICKEN COBB SALAD 18

Bacon, Lettuce, Avocado

OX SALAD (V) 15

Mesclun Salad, Papaya, Shoyu Vinaigrette

BURRATTA (V) 16

Tomato, Pesto, Pomegranate

✧ APPETISERS ✧

CAVIAR & PRAWN (S) 42

Pomelo, Coconut, Yuzu Dressing

BEEF CARPACCIO 25

Black Angus Filet, Truffle Dressing, Parmesan

HAMACHI (S) 26

Citrus, Mango, Caviar

TRUFFLE & SCALLOP (S) 40

Hokkaido Scallop, King Oyster Mushroom, Miso

ROUGIE FOIE GRAS (N) 27

Blueberry, Walnut, Madeira Jus

HOKKAIDO SCALLOP (S) 35

Seaweed, Grapes, Beurre Blanc

✧ SOUP ✧

MINESTRONE 15

Wagyu Cheek Agnolotti, Carrot, Ox-broth

QUAIL CONSOMME 15

Quail breast, Garden Vegetable, Quail Egg

LOBSTER BISQUE (S) 19

Poached seafood, Brioche, Garden Pea

VICHYSOISE (S) 19

Oscietra Caviar, Smoked Salmon, Potato

TRUFFLE MUSHROOM (N) 19

Smoked chicken, Wild mushroom, Pistachio

✧ SMALL BITES ✧

UNI & TRUFFLE (S) 45

Sea Urchin, Foie Gras Mousse, Brioche

WAGYU & UNI (S) 40

Wagyu Striploin, Sea Urchin, Yuzu

TRUFFLE FRIES (V) 16

Truffle, Parsley, Parmesan

TUNA & CAVIAR (S) 40

Oscietra Caviar, Tuna, Brioche

UNAGI & FOIE GRAS (S) 40

Foie Gras Brûlée, Nori, Grilled Eel

VINTAGE BEEF COLLECTION

✧ JAPANESE WAGYU ✧

Kagoshima Full Blood Wagyu Beef

Wagyu Tenderloin A5, 200 grams 150

✧ US PRIME BLACK ANGUS ✧

Premium Certified Black Angus Beef, Corn Fed 120 days

Tenderloin, 200 grams 38

Ribeye, 300 grams 45

✧ AUSTRALIAN WAGYU ✧

Grain Fed For 500days, Distinctive Marbling & Flavor

Wagyu Tenderloin MB5, 200 grams 80

Wagyu Ribeye MB5, 300 grams 85

✧ SELECTION TO SHARE ✧

Featuring Tajima Wagyu and Prime Black Angus from East Coast Australia with distinct marbling

Wagyu Tomahawk

MB5, 1500 grams 175

MB9, 1500 grams 235

Wagyu Chateaubriand, 650 grams 175

Prime Black Angus Chateaubriand, 650 grams 95

Cote de Boeuf, 1000 grams 130

SIDES 5

Green salad (V)

Grilled mixed vegetables (V)

Truffle Mac & Cheese (V)

Mixed wild mushrooms (V)

Grilled asparagus with hollandaise

Potato purée (V)

Steak fries (V)

Creamy spinach (V)

SAUCES 3

Signature steak sauce

Sauce au poivre

Sauce diane

Bearnaise

Chimichurri

Red wine bordelaise

Khmer pepper dip (V)

ADDITIONAL

Caviar (market price)

Hokkaido Uni (market price)

Half tail main lobster 39

Pan Seared Foie Gras 19

Roasted Bone Marrow 25

Fresh Italian Truffle 30

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

✧ ON ICE ✧

OSCIETRA CAVIAR (S) (30 grams 126, 50 grams 210)

served with traditional condiments

FRESH OYSTER Half dozen or One dozen (S) (check with server for availability)

Served with our signature dressing

OC SIGNATURE OYSTER PLATTER (S) 102

Topped with signature dressing, sea urchin, caviar & more

COLD SEAFOOD PLATER (S) (Large 110, Small 65)

Canadian lobster, oyster, blue prawn, hamachi and other seafood of the day

✧ PASTA & RISOTTO ✧

CARNAROLI RISSOTO (S) 35

Seafood, Edamame Beans, Parsley

SCALLOP TAGLIOLINI (S) 35

Hokkaido Scallop, Tomato, Basil

AGNOLOTTI (V) 22

Taleggio, Truffle Butter, Parmesan Foam

QUEEN LOBSTER PASTA (S) 135

Hokkaido Uni, Caviar, White Sauce

SPICY SEAFOOD FETTUCCINE (S) 55

Chili, Canadian Lobster, Clams

OC CARBONARA 20

Guanciale, Egg Yolk, Truffle Cream

✧ MAINS ✧

OC SURF & TURF BOARD (S) 150

for two

Wagyu MB5 tenderloin, Lobster, Foie gras, Bone Marrow

MB5 WAGYU Tournedos 85

Tenderloin, Foie gras, Truffle Potato

HARVEY STRIPLOIN BEEF 29

Truffle Potato, Asparagus, Sauce Au Poivre

SEABASS (S) 38

Miso, Asparagus, Beurre Blanc

HALIBUT (S) 55

Sunchoke, Oscietra Caviar, Black Garlic

WHITE PYRENEES LAMB 39

Potato Puree, Rosemary Jus, Organic Vegetables

WAGYU SHORT RIB 35

Burned Onion Purée, Potato Anglaise, Beet Jus

OX CHICKEN 35

Chicken Breast, Foie gras, Cherry Jus

OC WAGYU GOLD BURGER 55

Truffle Aioli, Gruyere Cheese, Caramelized onions

(S) Seafoods, (V) Vegetarian, (N) Nuts
Please inform our staff if you have any food allergy or dietary restrictions.

All prices are in US dollars subjected to 7% service charge & 10% government tax