

STEAK SELECTION OF THE MONTH

FLANK 300g <i>Darling Downs, Wagyu, marbel score 4, AUS</i>	1,140	RIB EYE 300g <i>Ranger Valley, Wagyu, marbel score 4, AUS</i>	2,220
TENDERLOIN 250g <i>Darling Downs, Wagyu, marbel score 7, AUS</i>	2,300	45-DAY DRY AGED PICCANA 250g <i>Robin Island, Wagyu, grass fed, marbel score 7, TAS</i>	2,300
BEEF CHEEK 300g <i>Darling Downs, Wagyu, AUS</i>	800	45-DAY DRY AGED TRI TIP 250g <i>Robin Island, Wagyu, grass fed, marbel score 7, TAS</i>	2,500
HANGER 300g <i>1824, Black Angus, 100 days grain fed, AUS</i>	1,440	NEW YORK STRIPLOIN 300g <i>Snake River Farm, Wagyu, marbel score 7, USA</i>	2,970
STRIPLOIN 300g <i>Acres, Hereford + Angus, organic, grass fed, AUS</i>	1,200	BONE-IN RIB EYE 500g <i>Caviness, Angus, grain fed, dairy cow, USA</i>	2,000

CUTS FOR TWO

TOMAHAWK RIB EYE CHOP (1kg MINIMUM) <i>Ocean Black Angus, grain fed, AUS</i>	280/100g
<i>Darling Downs Wagyu, marbel score 5, AUS</i>	550/100g
T-BONE 1kg <i>Cape Grim, Black Angus, grain fed, AUS</i>	450/100g
SURF & TURF <i>1kg AUS tomahawk rib eye chop & a whole Maine lobster (700g)</i>	7,900

CHEF'S STYLE

A SELECTION OF CHEF'S FAVORITE CUTS OF BEEF (1KG IN TOTAL)
includes all sauces and sides **8,500**

SIDES

(200 per side)

fried green bean, soy-sake, bonito flake
confit carrots, pickled dates
brussel sprouts, fish sauce caramel
mac n' cheese, bacon, cheddar
roasted beetroot, parmesan, herbs
mushrooms, garlic, balsamic
potato puree, truffle, butter
beef fat fries, pickled jalapeno special sauce
cauliflower gratin, béchamel, spicy tomato
creamed spinach, white cheddar, smoked salt

* all steaks include one complementary sauce

* sides make life better

SAUCE & BUTTER

(70 per sauce/ 200 for all)

<i>nam jaew</i>	<i>aji-feta sauce</i>
<i>chimichurri</i>	<i>red wine bordelaise</i>
<i>steak sauce</i>	<i>beef fat butter</i>
<i>mushroom cream</i>	<i>mustard demi glace</i>

ON TOP

<i>farm egg</i>	50
<i>blue cheese</i>	100
<i>anchovy & olives</i>	100
<i>lobster tail</i>	1000
<i>foie gras</i>	560

OTHER MAINS

KING MUSHROOM PAPPARDELLE V <i>grilled tomato, garlic-chili pesto, black mint</i>	650
CHAR BURGER <i>45-day dry aged Rangers Wagyu beef, marbel score 7 aged white cheddar, housemade brioche bun</i>	850
GRILLED SPRING CHICKEN <i>roasted potatoes, cilantro, aji-feta sauce</i>	560
WHITE PEPPER LAMB RACK <i>grilled apples, dates, coconut curry dressing</i>	1050
GRILLED IBERICO PORK CHOP P <i>tamarind, cauliflower salad, almond sauce</i>	950

FROM THE SEA

MARINATED NORTH PACIFIC BLACK COD <i>grilled tomatoes, mango relish, sweet & spicy sauce</i>	810
BARBECUED TASMANIAN SALMON <i>chilled pressed potato, Japanese BBQ sauce, yuzu aioli</i>	760
SEARED HOKKAIDO SCALLOPS P <i>butternut squash succotash, chilled corn broth, crispy ham</i>	1,100
PERUVIAN FRIED RICE PAELLA-STYLE <i>scallop, mussels, shrimps, squid, salsa crilloa</i>	950
LOBSTER SPAGHETTI AGLIO E OLIO <i>half of a Maine lobster, homemade pasta, uni butter</i>	1,250
GRILLED WHOLE SPANISH SEA BASS <i>sun dried chili "tare", pineapple, cilantro</i>	1,100
WHOLE LOBSTER GRILLED "CALI-STREET STYLE" <i>chili, garlic, grilled corn, parmesan, lime</i>	2,100

A : Contains Alcohol • P : Contains Pork • V : Vegetarian

All prices are subject to 10% service charge and 7% VAT.

TO START

COLD APPETIZERS

OYSTERS <i>Europe and America</i>	100/pc
EGGPLANT TERRINE JAR V <i>potato mousse, avocado, purple olive aioli, tumeric flatbread</i>	350
SPANISH SEA BASS CEVICHE <i>crispy baby calamari, amarillo leche de tigre, sweet potato</i>	660
SPICY TUNA TARTARE <i>avocado relish, fermented chili paste, soy sauce</i>	550
LETTUCE CUPS <i>Wagyu beef tartare, miso, cured ikura, fried onions</i>	700

SOUP & SALADS

SOUP OF THE DAY V <i>please ask your server</i>	350
CHAR'S LOBSTER CHOWDER <i>lemongrass, country fried mussels, potato crisps</i>	430
AVOCADO SALAD V <i>shaved broccoli, soft egg, walnut dressing, za'atar flat bread</i>	450
WHOLE BURRATA P <i>grilled pumpkin, crispy pork skin, jalapeno dressing</i>	600
CHAR CAESAR <i>romaine hearts, parmesan, grilled shrimps, olive oil crouton, roasted garlic dressing</i>	450
FRIED CHICKEN SALAD P <i>avocado, cos, bacon, blue cheese crumbles, buttermilk dressing</i>	450

HOT APPETIZERS

STIR FRIED ASPARAGUS V <i>raw hazelnuts, chashu quail eggs, celery, nori</i>	420
EMBER SEARED HOKKAIDO SCALLOPS <i>smoked garlic puree, "volcano" sauce, ponzu</i>	500
CRAB CAKES <i>roasted fennel, pomelo, avocado</i>	690
ROASTED FOIE GRAS P <i>chicken liver pancake, grilled cabbage, fish sauce bordelaise</i>	650
ROASTED PORK BELLY P <i>'XO' brussel sprouts, pear, nam phrik</i>	475
SMOKED BONE MARROW <i>wagyu short rib jam, chimichurri, grilled sourdough</i>	550

CURED MEATS

FOIE GRAS TORCHON <i>Chinese 5 spice drop cake, pickled berries</i>	650
SALAMI P <i>Italian red wine sausage</i>	450
CHORIZO BELLOTA P <i>sweet & spicy Spanish sausage</i>	450
PARMA HAM 100g P <i>24-month cured Italian ham</i>	450
IBERICO JAMON BELLOTA 100g P <i>36-month Spanish cured Pata Negra ham</i>	950

SHARING IS CARING

CHARCUTERIE BOARD P <i>Parma ham, jamon Iberico, foie gras torchon, chorizo, pickles, mustard, grilled bread</i>	900
CHARCUTERIE & CHEESE BOARD P <i>Parma ham, jamon Iberico, foie gras torchon, chorizo, pickles, mustard, honey, selection of cheese, grilled bread</i>	1,390

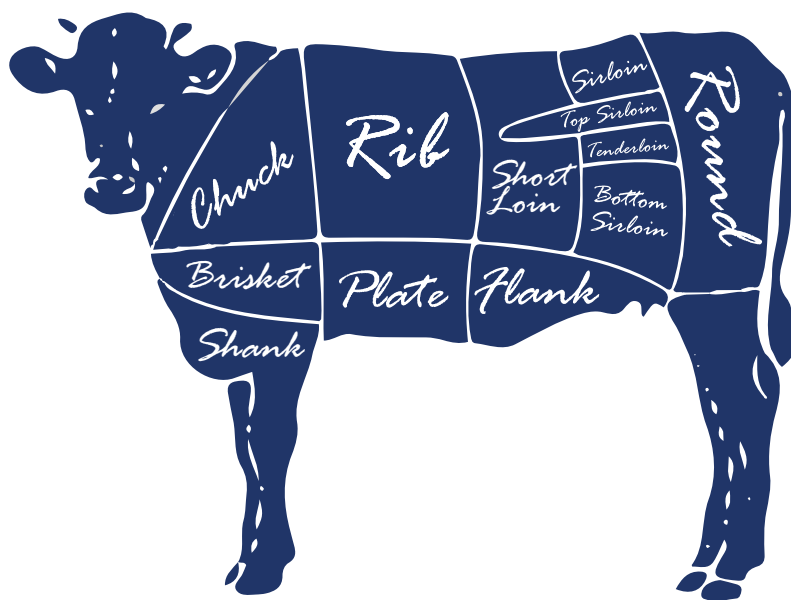
CHEESES

SELECTION OF ARTISANAL CHEESES <i>wild honey, grapes, apple, pickled peppers, crostini</i>	
selection of 2	280
selection of 3	460
selection of 5	650

A GOOD FINISH

SWEETS

CHOCOLATE MOUSSE CAKE <i>hazelnut sponge cake, chocolate sorbet, gold</i>	420
CHAR SIGNATURE CHESSECAKE <i>banana, brown butter, banana bread crisp</i>	350
NEW YORK CRACKERJACK SUNDAE <i>popcorn ice cream, candied peanuts, salted caramel</i>	275
MEXICAN APPLE PIE <i>cinnamon-sugar doughnut, caramel ice cream</i>	300
LAYERS OF PASSION <i>passion fruit, crispy puff pastry, vanilla ice cream</i>	375



A New Culinary Journey Begins

Discover untold stories through flavor. Awaken your senses at CHAR.