

Oriental Spoon Grill

Australian Wagyu Beef Marbling 7/9

Tenderloin 6oz / 8oz **1,890 / 2,520**

Rib Eye 8oz / 10oz **2,490 / 2,990**

Australian Angus Beef, Long Grain Fed, 240 days

Tenderloin 6oz / 8oz **1,060 / 1,410**

Striploin 8oz **1,050**

Rib Eye 8oz / 10oz **1,110 / 1,320**

All seared pieces of beef are accompanied by sauteed potatoes, baked vine tomatoes and your choice of bearnaise, peppercorn, mushroom or thai spicy "Jim Jeow" sauces.

Lamb and Poultry

Australian Lamb Rack, 3 chops 10oz **1,100**

Rougie French Duck Breast 10oz **960**

Dombes Red Label Half Chicken 12oz **700**

All seared pieces of lamb and poultry are accompanied by sauteed potatoes, baked vine tomatoes and your choice of mint jelly, mixed berries reduction or spicy "Jim Jeow" sauces.

Fresh Flown-In Seafood and Fish

Live Whole Boston Lobster 20oz **2,250**

Yellow Fin Tuna 8oz **670**

Scottish Salmon 8oz **500**

All seared seafood and fishes are accompanied by boiled potatoes or jasmine rice with chives and lemon butter sauce.

Specialty

Boston Lobster Salad **980**

Australian Angus Beef Tartar 6oz **1,060**

Surf and Turf, Half Boston Lobster & Tenderloin of Australian Angus Beef 4oz **1,780**

Sides

Steamed Broccoli **190**

Sauteed Mushrooms, Cepes, Chanterelles and Paris Mushrooms **350**

Sauteed Spinach with shallots and nutmeg **220**

Broiled Garlic Head simmered with Olive Oil **170**

Cooking Guidelines

Rare: Cool, Red Centre

Medium Rare: Warm, Red Centre

Medium: Hot, Pink Centre

Medium Well: Losing Pink, but Juicy

Well Done: Grey-brown through / Tough Texture

Weight Guidelines

6 Oz: 180 Grams

8 Oz: 240 Grams

10 Oz: 300 Grams

12 Oz: 360 Grams

14 Oz: 420 Grams

16 Oz: 480 Grams

20 Oz: 600 Grams



All prices are subject to service charge and applicable government tax.