THE STEAK HOUSE

REGENT HONG KONG

A LA CARTE

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STARTERS & SOUPS

King Crab Cake Tartar Sauce, Lemon	318
Beef Tenderloin Tartare Free Range Egg Yolk, Condiments	4oz 298 / 8oz 538
Carabinero Prawn Cocktail Oyster Leaf Salad, Citrus Pearls	448
Pan Seared Scallops Lemon Beurre Blanc, Wagyu Cecina, Roasted Celeriac	298
Sustainable Alaskan King Crab Salad & Avocado Taco Celeriac, Lemon Gel, Oscietra Caviar	398
Canadian Lobster Bisque XO Brandy, Dill Oil	268
Onion Soup Gruyere Cheese, Croutons	228
Salad Bar Indulge in an elaborate selection of fresh, organic seasonal green vegetables and mixed salads, along with premium mature cheese and charcuterie from France, Spain and Italy.	498
Add the garden fresh Salad Bar Add the garden fresh Salad Bar as the perfect prelude to your selection from Surf & Turf, Aside from Beef, From the Sea or the Curated Meat Collection.	298

ICE · KAVIARI CAVIAR SELECTION

	30G / 50G
Oscietra Prestige	30g 888 / 50g 1,388
Kristal	30g 988 / 50g 1,488
Beluga	30g 2,588 / 50g 3,988

All prices are in Hong Kong dollars and are subject to 10% service charge. Please advise our team of any particular dietary requirements.

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Formerly an importer of wild Iranian caviar, Kaviari now selects and matures the finest farmed caviars. Thanks to its expertise and devotion to preserve traditional know-how, the house of Kaviari now supplies many starred chefs in France and abroad.

ICE · OYSTER BAR

1PC / 6PCS / 12PCS

N°2 - Gillardeau	1pc 88 / 6pcs 480 / 12pcs 890
N°3 - Ronce David Herve	1pc 68 / 6pcs 398 / 12pcs 778

FIRE · ETHNIC STREET FLAVOURS

Grilled Eastern Royal Prawn — 398
Chorizo Sauce, Puffed Forbidden Rice, Burned Chive Oil

Grilled Foie Gras — 338
Medjool Date Chutney, Seasonal Citrus, Smoked Pistachio, Brioche

Grilled Spanish Octopus — 298
Topinambur, Black Truffle, Hazelnut, Argan Oil

Bone Marrow — 278
Uni, Parsley, Garlic, Shallots, Capers, Yuzu Kosho

Our chef's creations are inspired by local flavours from around the world – elevated with premium ingredients and refined grilling techniques.

FROM THE SEA

Sustainable New Zealand Ora King Salmon	8oz 498
Glacier 51 Patagonian Toothfish	8oz 528
Sustainable Boston Lobster Thermidor	21oz 788

FIRE · SURF & TURF

TO SHARE

Selection of Sauces and Two Side Dishes	1998

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FIRE · SURF & TURF · CONTINUED

Boston Sustainable Lobster Thermidor	21oz
Japan Kagoshima Sirloin or	8oz
USDA Rib Eye Super Prime	16oz

ASIDE FROM BEEF

New Zealand Duo of Lumina Lamb Saddle and Rack - Grass Fed	16oz 988
Grilled Jeju White LYD Pork Chop Grain Fed	14oz 788
Peri Peri Grilled Butterfly Spring Chicken Free Range	580

Our ethically sourced ingredients, selected from around the world, are prepared using cooking techniques inspired by fire and coal.

CURATED MEAT COLLECTION · MAZURA / POLAND

THE DIVINE BEEF

T-Bone	per oz 88
Bone-in Rib Eye	per oz 88

Each year, 16,800 Polish heifers are butchered, but only 10% qualify for the Mazura brand, with just 3% achieving its exceptional divine marbling. Raised in the Masurian Lake District in northeastern Poland. Experience the perfect pairing of our Poland steak with Antica Acetaia Luigi Cremonini's 50-year-aged Balsamic Vinegar.

CURATED MEAT COLLECTION · RUBIA GALLEGA BLONDA / SPAIN

RUBIA GALLEGA BLONDA

Tenderloin	8oz 858

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CURATED MEAT COLLECTION · RUBIA GALLEGA BLONDA / SPAIN · CONTINUED

Dry Aged Tomahawk	per oz 88

Rubia Gallega is internationally acclaimed as one of the best beef in world. Raised on small, traditional family farms in Galicia, Spain, these red-blonde cattle are fed a natural diet of forage and vegetables using ancestral methods. After low-stress local slaughter, carcasses are dry-aged for at least 50 days.

CURATED MEAT COLLECTION · MAYURA FARM / AUSTRALIA

FULL-BLOOD WAGYU M9+

Flat Iron	12oz 880
Striploin	12oz 1,300
Dry Aged Tomahawk	per oz 108

Established on South Australia's Limestone Coast in 1845, Mayura Station first imported Full-Blood Wagyu cattle in 1997. It is now one of the world's most elite Full-blood Wagyu breeding operations and the epicentre of outstanding Wagyu genetics outside of Japan.

CURATED MEAT COLLECTION · KAGOSHIMA / JAPAN

WAGYU A5 GRADE

Tenderloin	6oz 1,200
Sirloin	8oz 1,100

Kagoshima is currently Japan's No. 1 prefecture for the production of "black cattle" Wagyu. Beef from "Kagoshima Kuroushi" has a melt-in-your-mouth due to its marbled fat with a very low melting point known as unsaturated fatty acids.

CURATED MEAT COLLECTION · HANWOO / KOREA

NATIVE KOREA BREED 1++

Rib Eye	12oz 1,298

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CURATED MEAT COLLECTION · HANWOO / KOREA · CONTINUED

Striploin	12oz 1,380

Like Wagyu, the secret to the flavour of Hanwoo is the extent of the marbling or strands of fat that criss-cross the meat. This is achieved by a diet high in various grains and corn rather than grass, with added ingredients such as beer and, in some cases, fermented pine needle.

CURATED MEAT COLLECTION · USDA CERTIFIED SUPER PRIME BEEF / USA

BLACK ANGUS - 160 DAYS GRAIN-FED

Tenderloin	8oz 780
Rib Eye Cap	8oz 848
New York Strip	14oz 900
Rib Eye	16oz 1,080
Chateaubriand	20oz 1,780

ADDITIONS TO THE STEAK

Blue Cheese	78
Grilled Foie Gras	168
Bone Marrow	208
Eastern Royal Prawn	138

SAUCES

Béarnaise

Chimichurri

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SAUCES · CONTINUED

Red Wine

Morel

Miyazaki Green Peppercorn

Black Truffle Aioli

Classic BBQ

SEASONAL SIDE DISHES 118

Brussels Sprouts & Apple Smoked Bacon

Black Truffle Mashed Potatoes

Sautéed Portobello Mushrooms

Sautéed Broccolini with Apple Smoked Bacon & Garlic

Black Truffle Golden Crispy Potato

HERITAGE SIDE DISHES 118

Charred Asparagus with Black Garlic & Chives Emulsions

Beef Dripping Triple-Cooked Fries

Lobster Macaroni

Cheese Macaroni

Mashed Potatoes

Creamy Baby Spinach

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HERITAGE SIDE DISHES · CONTINUED

Fried Onion Rings

SOMMELIER FAVOURITE

Sommelier Favourite 598
3 Glasses

0.0% Steak Harmony 388
3 Glasses

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