



Groups are kindly requested to choose one or more steaks from the below course for the whole table.  
Prices are per each guest.

## COURSE MENU

Septième Caesar Salad

Soupe du Jour

## STEAKS

**[CHAR GRILLED STEAK SERVED WITH MASHED POTATOES, CREAMED SPINACH & OUR "5S" STEAK SAUCE]**

Prime Pasture Fed NZ Filet {From 1 Guest}	-----	4500
Sizzling Prime Pasture Fed NZ Sirloin {From 2 Guests}	-----	4600
John Dee Long Grain Fed Australia Black Angus		
Skirt Steak {From 1 Guests}	-----	4000
Ribeye {From 2 Guests}	-----	5450
Dry Aged T-Bone {From 3 Guests}	-----	5650
Premium A3 Wagyu Sirloin {From 2 Guests}	-----	10500
<input type="checkbox"/> Add Foie Gras Sauté	-----	+1000 per Guest

Today's Dessert

Coffee or Tea

## PREMIUM DRINK PACKAGE

¥2500

{2 HOURS FREE FLOW}

Draught Beer | Wine (Red & White) | Sparkling Wine  
Whisky | Vodka | Gin | Cassis  
Soft Drinks | Orange Juice | Grapefruit Juice | Ginger Ale | Oolong Tea

All Prices Are Exclusives of Taxes.