



the fine art of grilling



TPDQ Steaks
Amsterdam • London



YOUNG LOVE

Starter

Crab Cakes

Served with mango, jalapeno, cilantro, scallion, pomegranate, sansho & horseradish sauce
or

Sea Scallops

Scallops served with exotic asparagus, avocado, kiwi, shallot, cilantro, caviar & red yuzu dressing
or

Fillet Tartare

Various raw ground fillets with shallot, cornichon, yuzukosho, shiso, cilantro & seasonings

Mains

Chateaubriand Premium Black Label Angus Argentinian 450g

Accompanied With A Choice Of

Parmesan Fries / Dutch Mash/ Mushroom Shallots

Pepper Corn/ Bernaise

Desserts

Creamy Strawberry

Crème Brule

Macallan Cheesecake

A Special Lilly Cocktail On Us, To Share

150

with love for 2p.



If you have any allergies please make the waiting staff aware of your allergy.
Please be aware a discretionary Service Charge of 12.5% is added to your bill

PURE LOVE

Starter

Carpaccio

Served with Olive oil, citrus caviar, wasabi, urchin, caviar & arugula
or

4 Half Shell Oysters

French Gillardeau Oysters with Japanese seaweed, chilli, cilantro & citrus caviar
or

Tuna Saku

Premium quality mild, moist & meaty sashimi blocks with olive oil, bloomed mustard seeds & micro celery

Mains

Chateaubriand Canadian Rangeland Bison 450g

Accompanied With A Choice Of

Teriyaki Roasted Sweet Potatoes/ Fresh Wild Spinach/ Broccoli & Cauliflower

Pepper Corn/ Bernaise

Desserts

Creamy Strawberry

Crème Brule

Macallan Cheesecake

A Very Special Rose Cocktail On Us, To Share

175

with love for 2p.



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ROYAL COUPLE

Starter

Otoro Tuna Tartar

Bluefin Tuna Tartare With Benitade, Avocado, Leek Sprouts, Tomato, Mango, Pickled Ginger, Caviar & Wonton
or

Carpaccio

Served with Olive oil, citrus caviar, wasabi, urchin, caviar & arugula
or

Oscietra Caviar

Imperial caviar was so called because traditionally it was the very best eggs of the catch, served with salt and black pepper crackers, mixed olives and glass of Prosecco.

Mains

Chateaubriand Top Royal Wagyu Fillet 450g

Accompanied With A Choice Of

Truffle Fries / Exotic Asparagus/ Spicy Edamame

Pepper Corn/ Bernaise

Desserts

Creamy Strawberry

Crème Brule

Macallan Cheesecake

A Very, Very Special Tulip Cocktail On Us, To Share

500

with love for 2p.



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