

APPETIZERS

GRILLED OCTOPUS | \$98
MARINATED IN PANCA SERVED WITH POTATO PUREE

✂ GRILLED ASPARAGUS &
ARTISAN HALLOUMI CHEESE | \$88
HOMEMADE AVOCADO HOLLANDAISE, CHIMICHURRI

STUFFED CHICKEN LOLLIPOP | \$88
MOZZARELLA CHEESE & PORK, STUFFED CHICKEN

✂ WAGYU BEEF EMPANADAS | \$108
HOMEMADE BEEF FILLED PASTRIES (3 PIECES)

CALAMARI | \$88
LIGHTLY FRIED, HOMEMADE CHIPOTLE MAYO

MUSSELS | \$168
GARLIC, WHITE WINE, ROCOTO, AJI AMARILLO

SCOTCH EGG | \$78
ORGANIC SOFT YOLK EGG, PORK CHEEK, HARISSA SOUR CREAM

✂ WAGYU BEEF SLIDERS
2 PCS \$98 / 3 PCS \$138
MOZZARELLA, CHIPOTLE MAYO

BONE MARROW | \$138
WITH PORK LIVER TERRINE, TOASTED BREAD

ANTICUCHO (PERUVIAN SKEWERS
MARINATED IN PANCA)
2 PCS CHICKEN | \$88
2 PCS WAGYU BEEF | \$108

CHILLI CLAMS | \$168
GARLIC, CHILLI, TOMATO

SALADS

✂ PETE'S SALAD | \$138
MIXED GREENS, BUFFALO MOZZARELLA, PINE NUTS, BALSAMIC DRESSING, TOPPED WITH TOFU

WAGYU BEEF TATAKI SALAD | \$168
SLICED WAGYU BEEF TOPPED WITH CHIMICHURRI, GARDEN SALAD, CRISPY SWEET POTATO

CHICKEN ANTICUCHO SALAD | \$148
CHICKEN SKEWER, GARDEN SALAD, LEMON VINAIGRETTE

CAESAR | \$118
KALE, PARMA HAM, CROUTONS, HOMEMADE CAESAR DRESSING

QUINOA & ASPARAGUS SALAD | \$108
SUN-DRIED TOMATO, ONIONS, CHICKPEAS, KIDNEY BEANS, LEMON VINAIGRETTE

GRILLED AVOCADO SALAD | \$118
GARDEN SALAD, CORN SALSA, SWEET POTATO CRISP, LEMON VINAIGRETTE



WAGYU STEAKS



WAGYU SIRLOIN M5 | \$418
LEAN, WELL-FLAVOURED, MODERATELY TENDER
MIN 283G/100Z

WAGYU RIBEYE M5 | \$418
RICH, TENDER, JUICY AND FULL-FLAVOURED WITH
GENEROUS MARBLING
MIN 283G/100Z

WAGYU TENDERLOIN M5 | \$468
LEAN, LIMITED FAT YET SUCCULENT TEXTURE,
MELTS IN YOUR MOUTH
MIN 226G/100Z

WAGYU FILET MIGNON M5 | \$486
RICH, TENDER, SMOOTH, FULL-FLAVOURED WITH GENEROUS
MARBLING
MIN 226G/100Z

WAGYU T-BONE/TOMAHAWK
GREAT FOR SHARING,
FOR FAMILIES, AND FOR PARTIES
MIN 1KG = 360Z

PRICES VARY ACCORDING TO WEIGHT, ASK US FOR
TODAY'S SIZES AND CHEF STEAK SPECIALS



WAGYU NIGHT

WAGYU BEEF FAJITAS
SERVED WITH ONION, BELL PEPPER, LIME AND CHILLI

ROASTED WAGYU BEEF SANDWICH
MUSHROOMS, BELL PEPPERS IN TURKISH BREAD
SERVED WITH FRIES

PERUVIAN WAGYU BEEF STEW
SERVED WITH FRIES AND APPLE RAITA

WAGYU BEEF SPAGHETTI
SLICED BEEF, NDUJA TOMATO SAUCE

GRILLED TOGARASHI WAGYU
BEEF FILLET
SERVED WITH ROASTED MUSHROOM AND
BLACK PEPPER SAUCE

MON & TUES
\$168
AND 20% OFF ON
ALL WAGYU
STEAKS

OYSTER
WEDNESDAYS!
\$20/OYSTER
ALL NIGHT



TACO
THURSDAYS

\$50
MARGARITAS ALL NIGHT LONG!

Tacos / Quesadillas

ALL MADE WITH CHIPOTLE, CUMIN, AND OUR HOMEMADE TACO BLEND

CHICKEN \$48 / \$68
PULLED PORK \$48 / \$68
LAMB \$58 / \$78
WAGYU BEEF BRISKET \$68 / \$88
SEABASS \$58 / XX

Sides • Dessert

SALSA, GUAC & CHIPS \$50
CHARRED SWEET CORN \$40
JALAPENO POPPERS \$40
CHURROS \$40

TATAKI • CEVICHE



✂ TUNA TATAKI | \$98
AVOCADO, MANGO CHIMICHURRI, ORANGE TERIYAKI

SEABASS CARPACCIO | \$128
WHITE WINE VINEGAR, CHILLI, ONION

SEABASS CEVICHE | \$178
MANGO, LECHE DE TIGRE

MIXTO CEVICHE | \$178
SEABASS, PRAWN, TUNA, ROCOTO, LECHE DE TIGRE

SUBJECT TO 10% SERVICE CHARGE

MAINS

US BBQ RIBS | \$278
TENDER US RIBS, ASIAN-INSPIRED BBQ SAUCE, FRIES

✂ WILD WHITE COD | \$298
TRUFFLE MASH PUREE, SEAFOOD LAKSA SAUCE

AUS LAMB CHOPS | \$288
SERVED WITH A MEDITERRANEAN QUINOA SALAD

LAMB SHANK | \$218
SLOW-COOKED BRAISED LAMB, ROASTED BEETS, ASPARAGUS

ROASTED CHICKEN | \$198
PANCA MARINATED FRENCH CHICKEN, GARDEN SALAD

FRENCH DUCK LEG | \$268
MUSTARD RISOTTO, APPLE CHALAQUITA

PASTAS

WAGYU BEEF BOLOGNESE | \$198
GRANNY'S FAMOUS BOLOGNESE WITH WAGYU

✂ DUCK PAPPARDELLE | \$168
SHREDDED DUCK, SICHUAN TRUFFLE CREAM

✂ CHICKEN PESTO PASTA | \$148
PANCA CHICKEN SKEWER WITH OUR RICH KALE PESTO MIX

CARBONARA | \$148
CREAMY CARBONARA TOPPED WITH PARMA HAM

SEAFOOD
MUSSELS, CLAMS, PRAWNS, SCALLOPS
✂ PAELLA ALA NEGRO | \$188
SQUID INK RISOTTO
SEAFOOD PAPPARDELLE | \$188
VODKA, NDUJA CREAM
SEAFOOD AGLIO E OLIO | \$188
CHILLI, CHIMICHURRI

VEGETARIAN
PORTOBELLO RISOTTO | \$128
SICHUAN TRUFFLE, CREAM
MUSTARD LEAF RISOTTO | \$148
SAUTÉED GARLIC, SHALLOTS
PERUVIAN PASTA | \$128
AJI AMARILLO, ZUCCHINI, BABY SPINACH AND MUSHROOM

SIDES

FRIES | \$48
REGULAR • CHILLI GARLIC • TRUFFLE

POTATO PUREE • SAUTEED VEGETABLES •
BROCCOLI WITH CREAM | \$48



YOUR FAVOURITE FAMILY-RUN RESTAURANT
LATIN AMERICAN PERUVIAN FUSION CUISINE

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