

Vodkas

Stolichnaya	6
Belvedere	9
Grey Goose	10
Sir Dam Amsterdam	8.5
Ketel One	8.5
Kauffman	12.5
Stolichnaya Elit	15
Beluga Gold Line	20

Cognacs

Armagnac V.S.O.P.	7.5
Armagnac Vaghi Bas 1977	32.5
Calvados Boulard V.S.O.P.	7.5
Calvados Lauriston 1992	20
Remy Martin V.S.O.P.	8.5
Hennessy V.S.O.P.	10
Remy Martin X.O.	38
Hennessy X.O.	40
Meukow Extra	42.5
Hennessy Paradis	149.5
Louis XIII	249.5

Liqueurs

Amaretto di Disaronno	6.5
Baileys	6.5
D.O.M. Bénédictine	6.5
Drambuie	6.5
Sambuca	6.5
Frangelico	6.5
Limoncello	6.5
Licor 43	6.5
Ramazotti	6.5
Tia Maria	6.5
Grand Marnier Rough	6.5
Grand Marnier Cent Cinquantenaire	37.5

Bitters

Averna	6.5
Fernet - Branca	6.5
Jägermeister	6
Campari	6
Aperol Spritz	8.5

PSV

Martini Bianco, Rosso or Extra Dry	6
Sherry Medium or Dry	6
White Port	7.5
Taylor's 10 Yr Tawny	10.5
Graham's 20 Yr Reserva	21.5

Grappas

Grappa Poli	7.5
Grappa Acqua di Giori	12.5
Grappa Adagio	30

All served as 35ml

Grilled Quality Steaks

Our beef is exclusively imported for you, TDQ Steaks' valued guests

We offer a variety of world class 100% pure beef from Argentina, Canada, Japan, Scotland and New Zealand. Our steaks are seasoned with exclusive extra virgin olive oil and sea salt. We use carefully selected 100% pure organic ingredients to create your favorite taste. Choose from our selection.

Argentinian Premium Black Label

Savor delicious grass-fed, 100% top quality beef (pure, freshly chilled & not frozen) that contains healthy Omega 3 fatty acids and does not contribute to raising cholesterol in humans. This free-range beef is imported from the fertile pastures of the Pampas where it enjoyed living a tranquil and relaxed lifestyle. The beef is wonderfully tender, boasting great health benefits such as being rich in Omega 3 and 6. When TDQ Steaks' preparation process is combined to the already incredible Argentinian beef, it is guaranteed that the finish will be special. The flavours will linger in your mind for long.

Canadian Heritage Free-range Angus

Coming from the small ranches resided in Alberta, the Heritage Angus beef carries an essential balance between agriculture and the Canadian nature. The land's pastures and forests nurture the finest Angus cattle as farmers pride themselves on raising cattle the "old fashioned way", i.e. without the use of hormones, antibiotics, and/or any animal by-products.

Canadian Rangeland Bison

Nowadays, a growing number of people are experiencing the richness in flavours of bison meat. It is a choice for those who want the fabulous taste with superior nutrition in one incredibly tender, nutrient, dense and lean red meat. Fully flavoured, it has a richer, sweeter taste and a much lower rate of saturated fat than regular beef. Treat your body well with Bison steaks that serve up a daily dose of lean protein, iron and zinc. Grill your way to a healthy heart and happy taste buds.

Certified Japanese Kobe Wagyu

We are proud to serve the most delicious and exclusive beef on earth, "The Emperor's Beef". Our exclusive brand, Royal Wagyu BMS 8-9 and Top Royal Wagyu BMS 10-11-12 (imported directly from Japan), is an up-market luxurious product that is sold in sets. Each set has a unique passport with its original identity and marbling grade. TDQ Steaks takes great pride in serving this exceptional meat as the epitome of excellence.

Scottish Mathers Black Gold

Mathers Black Gold is a premium quality beef from cattle raised on the lush pastures of Aberdeenshire and the North East of Scotland. Only the very best cattle from traceable herds of genuine Scottish origin are eligible. All grass-fed beef is wet aged and matured on the bone for 28 days, giving it an enhanced flavour, consistent tenderness and succulence, making it a unique eating experience. Wet aging is the "old method" of aging meat and has become rare due to the expense. Instead of letting meat sit in a vacuum-sealed bag, the meat is hung for a month in a controlled, closely watched, refrigerated environment. The temperature, humidity and air flow need to be perfect. Mathers Black Gold beef can be found in luxury hotels and restaurants around the world. TDQ Steaks is delighted to offer a comprehensive range of Mathers Black Gold beef cuts at the most realistic price levels.

New Zealand Prime Steer

With New Zealand's perfect mild climate, abundance of land suitable for pastoral farming, large grassy pastures with lush grass and clear waters, this Prime Steer beef is raised on a natural diet of freshness. We have chosen Prime Steer raised in the best conditions for a premium, full-bodied and finely marbled beef.



the fine art of grilling



Whiskeys

Bushmills 10 Yr	6.5
Connemara	8
Jameson	6.5
Four Roses	6.5
Jack Daniel's	6.5
Wild Turkey 8 Yr	7.5
Canadian Club 12 Yr	9
Crown Royal	7.5
Aberlour 10 Yr	7.5
Aberlour 16 Yr	13.5
Aberlour A'bunadh	16.5
Ballantine's	6.5
Balvenie 14 Yr	16.5
Chivas Regal 12 Yr	7.5
Chivas Regal 18 Yr	14.5
Chivas Regal 21 Yr	29
Chivas Regal 25 Yr	55
Dalmore 12 Yr	10.5
Dimple	8
Royal Lochnagar	9.5
The Famous Grouse	6.5
Glenfiddich 12 Yr	8.5
Glenfiddich 18 Yr	21
Glenfiddich 21 Yr	41
Glenmorangie 18 Yr	22.5
Highland Park 18 Yr	30.5
Johnnie Walker Green Label	10
Johnnie Walker Gold Label	10.5
Johnnie Walker Blue Label	39.5
King George V	94.5
Lagavulin 16 Yr	14.5
Macallan Gold	11.5
Hakushu	22.5
Yamazaki 12 Yr	42.5
Yamazaki 18 Yr	145

Internationals

Jonge / Oude Jenever	5
Nicholson Gin	6.5
Bombay Sapphire Gin	7.5
Tanqueray Gin	8.5
Hendrick's Gin	9.5
Sharish Blue Magic Gin	11.5
Pernod	6.5
Jose Cuervo Silver	6.5
Jose Cuervo Especial Gold	7.5
Don Julio 1942	29.5
Patrón Reposado	15
Patrón Gran Platinum	40

Rums

Bacardi	6
Malibu	6
Captain Morgan	7
Havana Club 7 Yr	7.5
Zacapa Centenario X.O.	25

All served as 35ml



## Appetizers

<b>Pomodori Soup *</b> Pomodori tomato soup with basil & ricotta <i>Served with crostini</i>	8
<b>Lobster Bisque *</b> Creamy lobster soup with myoga, Cashmere saffron, water pepper, chives & citrus caviar <i>Served with crostini</i>	12.5
<b>Shrimp Crostini</b> Black tiger shrimp on crunchy crostini topped with creamy cheese, citrus caviar & avocado-wasabi cream <i>Size 16-20, 3 pieces, peeled &amp; deveined</i>	17.5
<b>Fillet Tartare Shiso 80g **</b> Various raw ground fillets with shallots, cornichons, yuzukosho, shiso, cilantro & seasonings <i>Scottish Mathers Black Gold, Argentinian Premium Black Label Angus, New Zealand Prime Steer &amp; Certified Canadian Heritage Angus</i>	18
<b>Fillet Mignon Yakitori 3 x 30g *</b> Grilled fillet mignon, soya, mirin, sake, daikon, scallions & capers with mustard-horseradish cream <i>Japanese Full-blooded Wagyu A5 BMS8+, Canadian Rangeland Bison &amp; Scottish Mathers Black Gold</i>	32.5
<b>Tuna Saku 4 x 25g</b> Premium quality mild, moist & meaty sashimi blocks with basil oil, olive soil, bloomed mustard seeds & micro celery	22.5
<b>Crispy Crab Cakes 150g</b> Served with mango, jalapeño, cilantro, scallions, pomegranate, sansho & horseradish sauce	19.5
<b>Half Shell Oysters *</b> Dutch Creuses or French Gillardeau oysters (size 2 or 4) with Japanese seaweed, chilli, cilantro & citrus caviar <i>Minimum of 2 pieces (price per piece)</i>	4 / 5
<b>Otoro Tuna Tartar 80g *</b> Bluefin tuna tartare with benitade, avocado, leek sprouts, tomato, mango, pickled ginger, caviar & wonton	29.5
<b>Kobe Cubes 3 x 30g **</b> Kobe striploin cubes <i>Japanese Kobe Wagyu A5 BMS11+ (Grain Fed &amp; Fully Marbled)</i>	69
<b>Savory Japanese Sea Scallops *</b> Pan-seared scallops served with exotic asparagus, avocado, kiwi, shallots, cilantro, caviar & red yuzu dressing <i>3 pieces</i>	18.5
<b>Lobster Salad 100g *</b> Caribbean Sea lobster tail, tarragon, shallot, scallion, celery, Hanahojiso, sliced avocado, sea salt, pepper & oshinko	24
<b>Jamon de Kobe Crostini *</b> Crispy polenta crostini with aromatic ricotta topped with dried Kobe beef slices & fresh arugula <i>3 pieces</i>	25
<b>TDQ's Carpaccio 100g **</b> Nutrient & organic native North American Bison meat with olive oil, citrus caviar, wasabi, urchin, caviar & arugula <i>Canadian Rangeland Bison (Grass-Fed, Lean, Flavorful &amp; Low in Saturated Fat)</i>	35
<b>TDQ's Carpaccio 100g **</b> An applauded mouth-melting striploin served with olive oil, citrus caviar, wasabi, urchin, caviar & arugula <i>Japanese Wagyu Ito A5 BMS12+ (Grain Fed &amp; Fully Marbled)</i>	45
<i>*Available in Halal      * Gluten free upon request</i>	

## Side Dishes

*Choose the perfect companions*

<b>Emperor's Bread *</b> 100% natural bread served with olive tapenade & garlic herbal butter	3.5
<b>Baked Potato</b> Served with spicy sour cream <i>Extra bacon or cheese - 1.5</i>	4.5
<b>Organic Dutch Mash</b> Organic potatoes, carrots & onions mash garnished with freshly roasted almond slices	5.5
<b>Parmesan Fries</b> Topped with fresh parsley <i>Fries without parmesan available upon request</i>	5.5
<b>Shichimi Crinkle-cut Fries</b> Spicy Japanese fries flavored with shichimi togarashi	5.5
<b>Mushrooms &amp; Shallots</b> Pan-fried mushrooms with wild Cashmere guchchi, shallots & garlic; prepared with Japanese sake	6
<b>Spicy Edamame</b> Perfect mix of peppery spiced soya beans with aromatic garlic to excite your palate, leaving you wanting more <i>(non-spicy edamame with sea salt available upon request)</i>	5
<b>Fresh Wild Spinach</b> Wild spinach topped with white smoked sesame, garlic pepper & crushed Dijon mustard	5
<b>Broccoli &amp; Cauliflower</b> Creamy blanched combo of broccoli & cauliflower in shiso dressing	5
<b>Exotic Asparagus</b> Asparagus topped with parmesan & served with spicy mustard	6
<i>* Gluten free upon reques</i>	

## Salads

<b>Heritage Tomato Salad</b> Kumato, Tiger, Coeur de boeuf tomatoes, tarragon, minced chives, basil, capers, red onion & togarashi <i>Includes mozzarella di Bufala 25g</i>	9.5
<b>Rucola Green Salad</b> Lettuce, arugula, cucumber, avocado, red onion, pomegranate, sliced almonds, balsamic vinegar, furikake & olive oil <i>Includes goat cheese 20g</i>	7.5

## Steaks Tasting

*Quality Tender Fillets*

*Combine irresistible bites to your taste buds*

*Each bite is 100g (3,53oz) Quality Tender Fillet (minimum 2 cuts)*

<b>Canadian Angus *</b> Certified Canadian Heritage Angus <i>Grass-Fed, Grain Finished</i>	21
<b>Scottish Black Gold</b> Scottish wet aged Mathers Black Gold <i>Grass-Fed, "Matured" (2-4 weeks on bones) &amp; Full of Natural Flavours</i>	20.5
<b>New Zealand *</b> Organic Prime Steer <i>Grass-Fed</i>	14.5
<b>Argentinian</b> Premium Black Label Angus <i>Grass-Fed</i>	15.5
<b>Bison</b> Canadian Rangeland <i>Grass-Fed, free-range roaming environment &amp; absolute no use of growth hormones</i>	33.5
<b>Royal Wagyu **</b> Japanese full-blooded Kobe Wagyu A5 BMS8+ <i>900 days Grain Fed</i>	79
<b>Top Royal Wagyu **</b> Japanese full-blooded Kobe Wagyu A5 BMS11+ <i>900 days Grain Fed</i>	101.5
<b>Top Royal Wagyu **</b> Japanese full-blooded Kobe Wagyu A5 BMS12+ <i>900 days Grain Fed</i>	Market Price



## TDQ Steaks Speciality

*Steak lovers section*

Quality Rib-Eye	250g (8.82oz)	350g (12.35oz)	500g (17.64oz)	
Canadian Angus * Certified Canadian Heritage Angus Grass-Fed, Grain Finished	35.5	49.5	67.5	
Quality Fillet	180g (6.35oz)	250g (8.82oz)	350g (12.35oz)	500g (17.64oz)
Canadian Angus * Certified Canadian Heritage Angus Grass-Fed, Grain Finished	38	50	70	92
Scottish Black Gold Scottish wet aged Mathers Black Gold Grass-Fed, "Matured" (2-4 weeks on bone) & Full of Natural Flavours	37.5	49.5	69.5	91.5
New Zealand * Organic Prime Steer Grass-Fed	26	35	47.5	64.5
Argentinian Premium Black Label Angus Grass-Fed	27.5	37.5	49.5	67.5
Bison Canadian Rangeland Grass-Fed, Free-range roaming environment. Absolute no use of growth hormones	60	77.5	107.5	145.5
Quality Striploin	250g (8.82oz)	350g (12.35oz)	500g (17.64oz)	
Argentinian Premium Black Label Angus Grass-Fed	27.5	37.5	47.5	
Quality Kobe Wagyu	180g (6.35oz)	250g (8.82oz)		
Top Royal Wagyu Striploin ** Japanese full-blooded Kobe Wagyu A5 BMS11+ 900 days Grain-Fed	141	190		
Royal Wagyu Fillet ** Japanese full-blooded Kobe Wagyu A5 BMS8+ 900 days Grain-Fed	142	191		
Top Royal Wagyu Fillet ** Japanese full-blooded Kobe Wagyu A5 BMS11+ 900 days Grain-Fed	182.5	245		
Top Royal Wagyu Fillet ** Japanese full-blooded Kobe Wagyu A5 BMS12+ 900 days Grain-Fed	Market Price			
* Available in Halal      * Please ask staff for availability				

## TDQ Special Combinations

*Served with one side dish of your choice*

<b>Surf &amp; Turf 2 x 90g</b> A "perfect marriage" between a centre cut fillet & half a lobster tail <i>Argentinian Premium Black Label Angus &amp; New Zealand Prime Steer (without hormones or antibiotics)</i>	52.5
<b>Toro's Try-Out 2 x 100g</b> Explore the continental diversity on a single plate <i>Canadian Bison &amp; Japanese Full-blooded Wagyu A5 BMS8+</i>	109.5
<b>Rack of Lamb 375g *</b> From Maori Lake (New Zealand) with Dijon mustard crust, olive oil, garlic & rosemary	35
<b>"En Brochette" Fillet Mignon 4 x 50g</b> A tasteful quality skewer of various fillets <i>Scottish Black Gold, Argentinian Premium Black Label Angus, Certified Canadian Heritage Angus &amp; New Zealand Prime Steer</i>	29
<b>Vegan Burger 150g *</b> Vegan burger created from various types of beans (soybeans, tofu, nuts, grains, seeds or lentils)	17.5
<b>TDQ Steak's Fillet Burger 180g</b> Extra bacon, onion or cheese - 1.5 Quality burger composed of various fillets, served with buns & raw greens <i>Scottish Mathers Black Gold, Argentinian Premium Black Label Angus, Certified Canadian Heritage Angus, Canadian Rangeland Bison &amp; New Zealand Prime Steer (without hormones or antibiotics)</i>	23
<i>* Available in Halal</i>	

## Premium Toppings

*Delicious toppings to make your dinner more favorable*

<b>Lamb Rib 100g *</b> New Zealand	9.5
<b>Crab Cake 100g</b>	7.5
<b>Half a Lobster Tail 85g</b> Caribbean Sea	12.5
<b>Scallops</b> France <i>3 pieces</i>	7.5
<b>Black Tiger Shrimp Skewer</b> Bangladesh <i>size 16-20, 3 pieces peeled &amp; deveined</i>	12
<b>Homemade Herbal Garlic Butter</b>	1.5
<b>Chopped Bacon 25g</b>	1.5
<i>* Available in Halal</i>	

## Fresh Seafood

*Served with one side dish of your choice*

<b>Grilled Blue Diamond Prawns</b> Incomparably tasteful & 100% naturally fed blue prawns with soft & slightly sweet texture from crystal clear waters <i>6 pieces, size 21-30 New Caledonia</i>	29
<b>Black Cod 200g</b> Spicy miso-yuzu marinated sweet & savory black cod <i>24-hour marinated Alaska</i>	35
<b>Grilled Wild Salmon 200g</b> Grilled sockeye wild salmon fillet Alaska	30
<b>Akami Bluefin 200g</b> Japan	39.5

## Fresh Pastas

*Choose your favorite pasta from vegetarian, sea fruit to meat*

*Served with crostini*

<b>Arrabbiata</b> Fresh Tagliatelle with spicy tomato & garlic sauce	21.5
<b>Vegetarian</b> Fresh Tagliatelle with zucchini, bell pepper, onion, tomato, leek & kohlrabi	21.5
<b>Seafood 100g</b> Fresh Tagliatelle with sea fruit, yellowfin tuna, shrimp, crayfish & salmon	24.5
<b>Fillet Mignon 100g *</b> Fresh Tagliatelle with tender fillet slices, onion, garlic, jalapeno, tomato, oregano & basil	24.5
<b>Kobe Pasta 100g *</b> Classic Italian Tonnarelli with Royal Kobe Wagyu fillet A5 BMS8+, urchin, mussels, saffron, white truffle & gold leaves	99
<i>* Available in Halal</i>	
<b>Peppercorn / Béarnaise / Truffle / Blue Cheese</b>	3.5
<b>Chimichurri * / BBQ Salsa / Creamy Wasabi-Avocado *</b>	3.5
<b>Mint-Pesto * / Red Yuzu Kosho * / Shiso *</b>	3.5
<b>Fresh Wasabi Mayonnaise * / Yuzu Pepper Wasabi *</b>	3.5
<i>* Gluten free upon request</i>	

## Mineral Waters

<b>Aqua Panna 750ml</b> Still	7.5
<b>Voss 375ml / 800ml</b> Fizzy / Still	5 / 10

## Sweet Stimulations

<b>Crème Brûlée *</b> Served with fresh fruits <i>DRINK RECOMMENDATIONS: Yalumba Museum Muscat or Black Coffee</i>	9.5
<b>Mochi Ice *</b> Traditional Japanese Mochi ice-cream with a soft & silky texture <i>DRINK RECOMMENDATIONS: Viu Manent Late Harvest Sémillon or Fresh Mint Tea / Tea</i>	9.5
<b>Creamy Strawberry *</b> Creamed mascarpone, fresh strawberries topped with almond flakes <i>DRINK RECOMMENDATIONS: Viu Manent Chardonnay Gran Reserva</i>	9.5
<b>Mango Yoghurt *</b> Sweet mango in Greek yoghurt topped with almond flakes <i>DRINK RECOMMENDATIONS: Viu Manent Late Harvest Sémillon</i>	10
<b>Macallan Cheesecake</b> <i>Macallan Gold Double Cask</i> Creamy vanilla cheesecake with a fine touch of raisin, apple, cinnamon & fresh strawberries <i>DRINK RECOMMENDATIONS: Macallan Gold Double Cask, M.I.P. Premium Rosé or Coffee/Tea</i>	12.5
<b>Montagna d'oro *</b> Xocoline chocolate cake of bitter chocolate filled with yuzu jelly, swaddled in gold flakes & cacao powder <i>DRINK RECOMMENDATIONS: White Port or Espresso / Tea</i>	14.5
<b>Reypenaer Plateau *</b> Original Dutch Reypenaer cheese platter of De Affiné (1/2 Year), De Reypenaer (1 Year), De Chevre (Goat Cheese, 4 months) & De V.S.O.P. (2 Years) <i>DRINK RECOMMENDATIONS: Taylor's 10 Port for De Af né &amp; De Chevre Graham's 20 Port for De Reypenaer &amp; De V.S.O.P</i>	14.5
<i>* Gluten free upon request</i>	

## Hot Drinks

<b>Coffee</b> Decaf available	3.5
<b>Espresso / Ristretto</b>	3.5
<b>Cappuccino</b>	4.5
<b>Café Latte</b>	5
<b>Tea</b>	3.5
<b>Fresh Mint Tea / Fresh Ginger Tea</b>	5
<b>Flavored Coffee and whipped cream</b> With Jameson, Amaretto Disaronno, Grand Marnier, Licor 43, Baileys or Kahlúa	9.5

## Cold Drinks

<b>Sparkling Rose Lemonade</b>	5
<b>Coca Cola / Coca Cola Zero / Coca Cola Diet / Sprite / Fanta</b>	3.5
<b>Ice Tea / Apple Juice / Orange Juice / Cranberry Juice</b>	3.5
<b>Tonic / Ginger Ale</b>	4.5

## Beers

<b>Heineken 35cl / 50cl</b> From the tap	5 / 7
<b>Neck Oil 33cl</b> From the tap	7.5
<b>Old Mout 50cl</b>	6.5
<b>Orchard Pioneers 33cl</b>	6.5
<b>Brewdog Punk IPA 33cl</b>	7.5
<b>Sol 33cl</b>	6
<b>Amstel 33cl</b>	6
<b>Heineken 0.0 33cl</b>	5

## House Wines

White	Glass	Bottle
<b>France Montgravet</b> Sauvignon Blanc	6	29
<b>Chile Viu Manent</b> Chardonnay Gran Reserva	7.5	35
<b>France William Fèvre</b> Chablis	12.5	52
<b>Italy Elena Walch</b> Pinot Grigio	12.5	52
Red	Glass	Bottle
<b>Chile Viu Manent</b> Merlot Reserva	6	29
<b>France Nicolas Perrin</b> Syrah - Viognier	8.5	40
<b>Argentina Trapiche Broquel</b> Malbec	10	44.5
<b>Spain Baron de Ley Monasterio</b> Reserva Rioja	17.5	70
Rosé	Glass	Bottle
<b>France Made in Provence</b> Syrah (60%) - Grenache (30%) - Rolle (10%)	12.5	52
<i>Check Our Exclusive Bottle Wine List</i>		