

Prelude · A Journey Begins

WARM SAVORIES

Lobster & Black Truffle Puffs · 26
sweet lobster wrapped in flaky pastry, enriched with the earthy aroma of black truffle

Fire-Roasted Bone Marrow · 23
roasted beef marrow, velvety and rich, with deep, smoky undertones

Crispy Prawn Chips · 16
handcrafted prawn crisps, airy and crunchy with a delicate briny flavor

Grilled Mongolian Skewers · 15
skewered lamb grilled over charcoal, bold and smoky with hints of spice, 2pc

Golden Almond-Crusted Lamb · 26
tender lamb coated in toasted almonds, delivering a crisp bite and nutty warmth

House Roasted Lamb Rack · 25
succulent lamb rack, balanced with a savory, aromatic finish

Mongolian Meat Buns · 15
steamed buns filled with seasoned lamb, soft, hearty, and deeply savory

CHILLED DELIGHTS

Arugula Salad with Silken Tofu · 12
fresh arugula with soft tofu strips, crisp and clean with a nutty note

Jade Mushroom Roll · 19
seasonal mushrooms and greens, light and refreshing with a subtle umami note

Spiced Beef Tendon · 15
slow-braised tendon, chewy yet tender, infused with warming spice

Chili-Marinated Lamb Tripe · 18
thin lamb tripe in a chili marinade, tender with a bright, spicy kick

Cauldron · Essence of the Steppe

Majesty of Beef

- 76 Japanese A5 Wagyu Ribeye (4 oz)
- 50 Japanese A5 Wagyu Chuck Roll (4 oz)
- 40 Japanese A5 Wagyu Clod (4 oz)
- 28 Fresh-Cut American Wagyu Cubes
- 38 Premium Cut Beef Short Rib

Bone Marrow Essence

Wagyu Beef Bone Classic Marrow Broth

Wagyu Beef Tallow Spicy Marrow Broth

Golden Spicy Cabbage Marrow Broth

Hearty Tomato Marrow Broth

A silky broth enriched with marrow's golden essence.
Highly recommended for those seeking richness and depth in every sip.

28	30	38
Classic Single Pot	Signature Twin Pot	Artisan Trio Pot
Timeless Simplicity	A Harmony of Flavors	A Symphony of Tastes

Heritage of Lamb

- 25 Australia Banjo Lamb Shoulder
- 25 Wales Lamb Toro Sun Roll
- 25 Wales Marbled Lamb Shoulder
- 40 Australian King of Lamb Platter
- 45 Wales 'Wagyu' Lamb Chuck

Deluxe Beef & Lamb Combo · 45

Crafted platters showcasing the finest cuts – choose between lamb's purity or the duet of beef and lamb.

Harvest · Freshly Carved Selections

SEAFOOD

- *King Crab (M.P.)
- *Australian Lobster (M.P.)
- *Santa Barbara Spot Prawns (M.P.)
- *Largemouth Bass (M.P.)
- *Geoduck (M.P.)
- *Boston Lobster (M.P.)
- Black Fish Fillet · 18
- Head-on White Shrimp · 10

HOT POT SIDES

- Mushroom Platter · 22
- Vegetable Platter · 18
- Bean Curd Sheet Platter · 20
- Beef Tripe · 10
- Shredded Lamb Tripe · 15
- Hand-pulled Noodles · 8
- Rice · 5

SIGNATURE SHAREABLES

- House Prawns Paste · 20
- Hokkaido Octopus Carpaccio Style Slices · 28
- Giant Crispy Fried Crouton Stick · 15
- House Scallion Lamb Dumplings · 12

SWEETS

- Caramel Rice Cake à la mode · 10

*Live seafood, subject to availability; advance reservation recommended.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

序曲 · 开篇之味

WARM SAVORIES

龙虾黑松露酥 · 26

鲜甜龙虾包裹于酥脆酥皮，融合黑松露的醇厚幽香

炭火烤牛骨髓 · 23

牛骨髓经炭火烘烤，质地丰润绵密，伴随深沉烟熏底韵

香脆虾片 · 16

手工制虾片，入口轻盈酥脆，带有细腻的海味咸香

炭烤蒙古串 · 10

精心串制的羊肉，经炭火烤制，滋味浓烈，带有微微辛香

黄金杏仁羊肉 · 26

嫩羊肉裹以金黄烤杏仁，口感酥脆，坚果香温暖悠长

匠心羊排 · 25

汁润羊排，余韵咸香馥雅

蒙古肉包 · 10

松软蒸包内馅饱满鲜羊肉，丰厚多汁，咸香浓郁

CHILLED DELIGHTS

芝麻菜豆腐丝沙拉 · 12

新鲜芝麻菜搭配细嫩豆腐丝，清爽脆口，带有坚果香气

碧绿菌卷 · 19

时令菌菇与绿叶蔬菜，清新爽口，带有淡雅鲜味

馥郁牛筋 · 15

慢炖牛筋，软糯有嚼劲，渗透温暖香料风味

辣味羊肚丝 · 18

羊肚丝拌以辣汁，鲜嫩爽滑，伴随明亮辛香

鼎炉 · 草原滋味

牛之臻选

90
日本 A5 和牛肋眼 (4 oz)

60
日本 A5 和牛肩胛卷 (4 oz)

50
日本 A5 和牛肩胛心 (4 oz)

35
鲜切美国和牛粒

45
精选鲜切牛小排

骨髓精华汤底

和牛骨髓经典浓汤

和牛牛油香辣骨髓汤

黄金辣白菜骨髓汤

番茄骨髓汤

丝滑浓汤，融汇骨髓的黄金精华。特别推荐给追求浓郁与深邃滋味的食客。

28
经典单锅
简约永恒

30
招牌鸳鸯锅
双味和鸣

38
匠心三味锅
味觉交响

羊之臻味

25
快乐羊羔卷

25
嫩韧太阳卷

25
千层大片肋腹肉

40
黄金羊王

45
极品雪花和牛

豪华牛羊组合 · 45

精制拼盘：臻选肉品，可独享羊肉的纯粹，亦可品味牛羊双重乐章

丰味 · 精选臻品

海鲜

*帝王蟹 (时价)

*澳洲龙虾 (时价)

*圣塔芭芭拉牡丹虾 (时价)

*黑鲈 (时价)

*象拔蚌 (时价)

*波士顿龙虾 (时价)

黑鱼片 · 18

有头白虾 · 10

火锅配菜

蘑菇拼盘 · 22

蔬菜拼盘 · 18

豆皮拼盘 · 20

牛百叶 · 10

羊肚丝 · 15

手工拉面 · 8

米饭 · 5

招牌共享

手工虾滑 · 20

北海道章鱼薄切 · 28

巨型香脆油条 · 15

羊肉水饺 · 12

甜品

焦糖米糕佐冰淇淋 · 10

* 活海鲜依时供应，建议提前预订。

* 食用生或未完全熟制的肉类、禽类、海鲜、贝类或蛋类，可能增加食源性疾病风险，尤其是对某些有健康状况的客人。