

# The Best Steak Anywhere

### - KAGOSHIMA A5 WAGYU NEW YORK STRIP

BMS 6-7. 4oz Japanese Kagoshima Wagyu is finely textured and tender, with a well-balanced fat content.

S\$99

# - SRF BLACK CENTRE CUT NEW YORK STRIP

BMS 6–8. The 10oz American Wagyu is extremely tender, intensely flavorful, highly exclusive and healthy fatty acid profile.

S\$150

#### SRF BLACK CENTRE CUT FILET MIGNON

BMS 6-8. 10oz American Wagyu Beef boasts a unique flavor combining rich, buttery Japanese Wagyu marbling profile with a robust beefy flavor.

S\$160

## **SRF BLACK RIBEYE**

BMS 6-8. 14oz Ribeye from the Snake River Farms is rich with the high level of marbling that only comes from USDA Prime graded beef.

S\$150

Prices are subject to 10% service charge & 9% GST.