





During the dry-aging process the meat become more tender and flavourful. It is the depth of flavour and tenderness that creates value and sets dry-aged beef apart from what is found in the average grocery store.

The first major change that will occur to beef during dry-aging is tenderization. The enzymes that are naturally present in the meat will break down the tougher muscle fiber and connective tissue, resulting in a very tender piece of meat. In fact, a well-aged steak will be significantly more tender than a fresh steak.

The second noticeable change is to the flavour. This change is due to numerous bacterial and enzymatic processes that make the meat more flavourful. Properly dry-aged meat will develop beefy, nutty, and almost cheese-like aromas.

The third change that occurs to meat during the drying process is moisture loss. A dry-aged piece of beef can lose a third of its initial volume in water loss, which concentrates its flavour. Most of this moisture loss occurs in the outer layer of the meat, which is trimmed off after the drying process and for preparation before cooking.

FINE DRY AGED CUTS 45 DAYS

SHER WAGYU SIRLOIN B.M.S.7 200G 468

Sher Wagyu is the ultimate eating experience delicious, tender & juicy with superb flavour. Cattle are pasture fed until 18 months of age, then grain fed for 400 days to create product for you to enjoy.

ARGENTINIAN ANGUS RIBEYE 200G 260

Argentinian Angus Ribeye steak is a full-bodied beef flavour and aroma guaranteed by Argentine Quality Beef. It comes from cattle fed exclusively on grass, or grass fed, that graze in the vast grasslands of Argentina.

AUSTRALIAN BLACK ANGUS per 100G 72 **T-BONE STEAK FIORENTINA**

A Florentine T-Bone Steak is a normal T-Bone Steak sliced thick, into an enormous double portion weighing at least 800g - traditionally served rare - and designed to be shared.

**Kindly refer to our colleague for the steak portion of the day
Please allow thirty to forty-five minutes cooking time.*

WAGYU BONE IN PRIME RIB per 100G 98

A regular Prime Rib has a lot of flavour thanks to that large swath of fat around the eye, a characteristic that is turbo-charged in a Wagyu Prime Rib, with an intense boost of beef flavour and sublime tenderness.

**Kindly refer to our colleague for the steak portion of the day
Please allow thirty to forty-five minutes cooking time.*

MAKE YOUR STEAK SPECIAL

Special Steak Rubs 5

Spicy Harissa

Coffee

Mediterranean

Foie Gras 50G 76

Seasonal Truffle 1G

Price is subject to Season of Truffle

King Crab Leg 60G

Price is subject to Market Price

Blue Cheese Slice 60G 25

SIDES 23

Mashed Potato

Broccoli with Garlic and Chili

Lemon Scented Green Asparagus

Rucola Salad with Gorgonzola and Pears

Thick-Cut Fries with Parmesan

SAUCES 16

Jus Natural

Mushroom

Salsa Verde

Gorgonzola Sauce

We would like to thank you and extend our greatest appreciation for choosing Mandarin Grill Restaurant as your preferred dining venue.