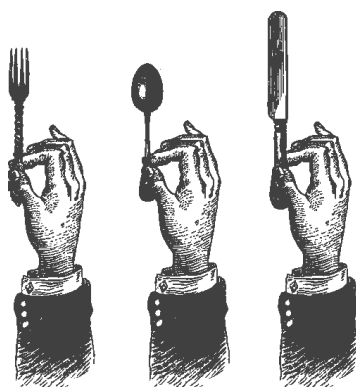


# **Keef the Beef**

- STEAKHOUSE -

*Menu*



## Appetisers

- 29 **Bone Marrow ★**  
*Served with Freshly  
Toasted Bread, 3 pieces*
- 9 + every extra piece
- 8 + Whiskey shot  
*(for Marrow Waterfall)*

- 24 **Pan Seared Foie Gras**  
*Served with Lychee and  
Mango Purée*



**Murotsu Oysters**  
*Flown in straight from Japan*

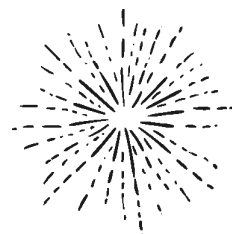
- 48 1/2 dozen
- 88 1 dozen

- 49 **Charcuterie Board**  
*The platter\* includes:*
- Cold Cuts** — Kurobuta  
*Leg Ham, Duroc Pork  
Serrano Ham, Sliced Iberico  
Chorizo, Sliced Smoked  
Ox Tongue*
- Cheeses** — Cheddar Cheese,  
*Blue Cheese, Gruyere Cheese*
- Crackers & Olives**

- 14 *Top up for premium cold cut  
(100% Iberico Ham Paleta  
de Bellota)*

- 12 **Ehire Yaki**  
*Grilled Stingray Fin,  
served with Mayo*

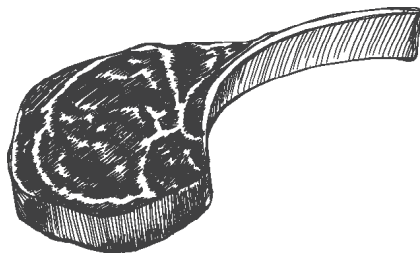
- Uni — Seasonal ★**  
*Shipped directly from  
Uni factory in Hokkaido  
4OG, Seasonal price  
10OG, Seasonal price*



**Experience the  
Umami Explosion**

*Wrap some uni with some steak / bone  
marrow / foie gras in a piece of Nori  
seaweed. Dip it in soya sauce and  
pop it in your mouth for an umami  
explosion. Best finished with a shot  
of sake. Must try!*

★ *Chef's Recommendation*



*Bone-in*



*Boneless*

22 **Wagyu F1 MBS 5-6**  
/100G **OP Rib ★**  
*Ranging from 1.2kg – 1.6kg*

—

22 **Tomahawk USDA**  
/100G **Prime Grade ★**  
*Ranging from 1.6kg – 2.6kg*

—

23 **45-day Dry Aged**  
/100G **Tasmanian Gallican Style**  
**Mature OP Rib MB 2+**  
*Rich grass-fed flavour alongside superb marbling.*

—

26 **45-day Dry Aged**  
/100G **Australian 200+ Day**  
**Grain-fed Angus OP Rib**  
*This long grain-fed beef is derived from Angus cattle, fed for a minimum of 200 days with specially formulated high energy grain ration. Hormone free, antibiotic free & GMO Free.*

**The PL ★**

*The steak is soaked in a secret butter based sauce and inserted into a 1000°F Salamander.*

*The occurring maillard reaction sweetens the steak and creates the multi-dimensional flavour.*

**Choice of Beef**

159 **A) Fiorentina ★**  
/900G  
•  
179  
/1.1KG  
*The porterhouse cut delivers two different cuts of beef in one. You get the deliciously marbled NY strip on one side and the ultra tender fillet on the other.*

*Our Angus beef is raised in Darling Downs on the Kerwee Feedlot in Queensland. Hormone free, antibiotic free & GMO Free.*

119 **B) Argentina Angus**  
/700G **Grass-fed Ribeye**

144 **C) USDA Prime Ribeye**  
/700G

78 **USDA Prime Ribeye**  
/400G  
•  
129  
/700G

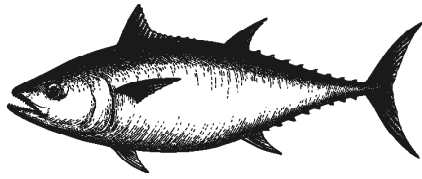
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50 **New Zealand**  
/400G **Grass-fed Ribeye**

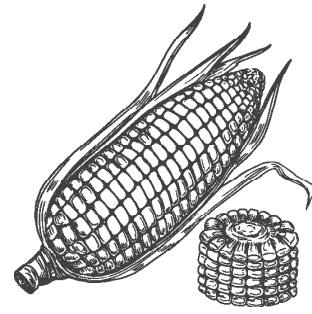
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55 **Argentina Angus**  
/400G **Grass-fed Ribeye**  
•  
99  
/700G  
*Free-range beef raised in the fertile Pampas plains — a region with adequate moisture, mild climate, rich soil and vast terrain. Which makes for a tasty, tender steak with 10% less cholesterol and 25% less intra-muscular fat than U.S. or UK beef.*


★ *Chef's Recommendation*



## Other Mains



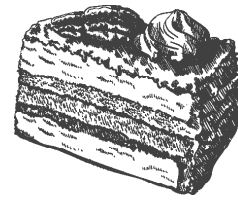
## Sides

29	<b>Fish &amp; Chips</b> <i>Barramundi served with Salad and Fries</i>	18	<b>Mac and Cheese</b>
139	<b>Grilled Kama Toro ★</b> <i>Blue-fin Tuna Collar, served with Garlic Soya Sauce and Daikon Radish (Serves 2–3 pax, 1 hour wait time)</i>	16	<b>Creamed Broccoli with Bacon Bits ★</b>
48	<b>Lobster Tagliatelle</b> <i>Succulent Boston Lobster with the ocean freshest, served with tagliatelle pasta in Beurre Noisette sauce.</i>	14	<b>Roasted Vegetables</b>
<hr style="border-top: 1px dotted #000;"/>		13	<b>Hand-Cut Fries ★</b>
		12	<b>Fresh Salad Gourmet Mix</b>
29	<b>Vegan Croquette with Smoky Butter Pumpkin</b> <i>Vegan Special</i>	9	<b>Sweet Buttered White Corn</b>
		9	<b>Tater Tots</b>
		9	<b>Kimchi ★</b>
		15	Regular
		15	Upsize
		5	<b>Chimichurri Sauce</b>

★ *Chef's Recommendation*



## *White Wines*



## *Dessert & Coffee*

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**GLS   BTL**

<b>HOUSE POUR</b>	
16	69
	Dominio de Punctum, Finca Fabian Chardonnay (Organic), Spain
85	
	Odyssey Sauvignon Blanc Marlborough, New Zealand
89	
	Billaud-Simon Chablis 2018 Burgundy, France
99	
	Château Mont-Pérat ★ Bordeaux 2015, France

14	<b>Weekly Special</b>
	<b>Gourmet Coffee</b>
6	Espresso Single
8	Espresso Double

★ *Chef's Recommendation*

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*All prices are subject to 7% GST + 10% Service Charge.*



## *Red Wines*

<b>GLS</b>	<b>BTL</b>		<b>BTL</b>	
16	69	<b>HOUSE POUR</b> Château de Fontenille Rouge Bordeaux, France	124	Confidences de Prieure 2011 Margaux, France
22	87	<b>PREMIUM HOUSE POUR</b> Château de L'Hoste Supérieur Red Bordeaux, France	129	Confidences de Prieure 2016 ★ Margaux, France
94		Château La Bridane 2017 Saint Julien, France	129	Monte Cillario Casa Erbisti Amarone della Valpolicella 2015, Italy
99		E.Guigal Saint Joseph Rouge Rhone Valley, France	139	Tronquoy Lalande 2014 Saint Estephe, France
109		Château du Moulin-à-Vent Les Vérillats Bordeaux, France	139	DBR (Lafite) Le Dix de Los Vascos 2016 Colchagua Valley, Chile
119		Côte-de-Nuits-Villages Les Vignottes, France	144	DBR (Lafite) Caro 2016 Mendoza, Argentina
119		Clos des Brusquieres Châteauneuf -du-Pape 2018 Rhone Valley, France	149	Château Moulin de Duhart 2018 Pauillac, France
119		Confidences de Prieure 2012 Margaux, France	149	Caiarossa Igt Toscana 2010 Italy
			159	Château Malescot-St-Exupery 2013 Margaux, France

★ *Chef's Recommendation*

**B T L**

- 169 Château Grand Mayne 2015  
Saint Emilion, France
- 189 Château La Lagune 2011  
Haut-Medoc, France
- 199 Château Prieure Lichine 2010  
Margaux, France
- 199 HdV Belle Cousine Napa Valley 2016  
Hyde de Villaine, USA
- 219 Remoissenet Gevrey Chambertin  
1er Cru Poissenot 2014  
Burgundy, France
- 239 Château Malescot-St-Exupery 2011  
Margaux, France
- 239 Château Talbot 2015  
Saint Julien, France
- 259 Château Rauzan-Segla 2006  
Margaux, France
- 259 Château Lascombes 2015  
Margaux, France
- 269 Château Leoville Poyferre 2012  
Saint Julien, France
- 269 Château Gruaud-Larose 2003  
Saint-Julien, France
- 279 Château La Conseillante 2011  
Pomerol, France
- 279 Château La Providence  
Pomerol, France

**B T L**

- 289 Château Troplong Mondot 2014  
Saint Emilion, France
- 289 Château Leoville Poyferre 2015  
Saint Julien, France
- 289 Château Montrose Saint Estephe 2013  
Bordeaux, France
- 289 Smith-Haut-lafitte 2017  
Pessac Leognan, France
- 299 Smith-Haut-lafitte 2014  
Pessac Leognan, France
- 299 Château Pontet Canet 2012  
Pauillac, France
- 309 Château Troplong Mondot 1994  
Saint Emilion, France
- 309 Château Malescot-St-Exupery 2003  
Margaux, France
- 319 Faiveley Charmes Chambertin Grand  
Cru 2013 Burgundy, France
- 339 Château Calon-Segur 1998  
Saint-Estephe, France
- 349 Faiveley Latricieres Chambertin  
Grand Cru 2015 Burgundy, France
- 369 Château Lynch Bages 2008  
Pauillac, France
- 379 Château Pavie-Decesse 2007  
Saint-Emilion  
Grand Cru Bordeaux, France

★ *Chef's Recommendation*

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**B T L**

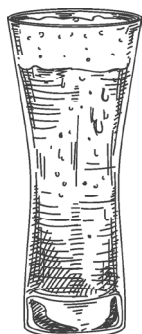
- 399** Château Rauzan-Segla 2010  
Margaux, France
- 409** Château Leoville Las Cases  
'Grand Vin de Leoville' 2004 Saint-Julien,  
Bordeaux, France
- 419** Château Lynch Bages 2004  
Pauillac, France
- 429** Château Montrose Saint Estephe 2015  
Bordeaux, France
- 449** Vieux Château Certan 2012  
Pomerol, France
- 479** Château Canon Saint Emilion 2005  
Bordeaux, France
- 489** Clos L'Eglise Pomerol 2001  
Bordeaux, France
- 499** Château Pichon Baron 2016  
Pauillac, France
- 509** Château Pichon Longueville Comtesse  
de Lalande 2015  
Pauillac, France
- 599** L'Evangile Pomerol 2016  
France
- 650** Tenuta San Guido Sassicaia 2016  
Tuscany, Italy
- 699** Hommage A Jacques Perrin  
Châteauneuf du Pape 2014  
Rhône Valley, France

**B T L**

- 1499** Château Margaux 2017  
Bordeaux, France
- 1999** Château Mouton Rothschild 2006  
Bordeaux, France

★ *Chef's Recommendation*





## Beers

- The Premium Malt's Pilsner**  
 14 Regular  
 18 Large  
*Envelops you in its flowery aroma and provides deep-reaching, rich flavour.*

- The Premium Malt's <The Black>**  
 16 Regular  
 20 Large  
*A well-rounded, rich taste, limited-quantity production.*



## Cocktails & Liqueurs

- |   |   |
|---|---|
| <p><b>Jingyinghankang Baijiu</b><br/>         999 BTL</p> <p><b>Clase Azul Plata Tequila</b><br/>         60 GLS<br/>         599 BTL</p> <p><b>Pinnacle Vodka</b><br/>         14 GLS<br/>         149 BTL</p> <p><b>Bacardi Rum</b><br/>         14 GLS<br/>         139 BTL</p> <p><b>Impact Gin</b><br/>         19 Gin &amp; Tonic<br/>         199 72OML<br/> <i>Rich, citrus aroma and smooth taste. It has many fragrant botanicals: Juniper berry, Criander, Angelica Root, Lemon, Yuzu, Hassaku orange, Ginger, "Kuromoji soicebush".</i></p> | <p><b>Jim Beam Highball</b><br/>         14 GLS</p> <p><b>Premium Kakubin Highball</b><br/>         16 GLS</p> <p><b>Chu-Hai</b><br/>         Kinmiya Shochu Highball<br/>         14 GLS<br/> <i>Low in carbs, clear and refreshing in taste.</i></p> <p><b>Bijofu Yuzu</b><br/>         14 GLS<br/> <i>Extremely refreshing taste with the dominant fragrance of Yuzu.</i></p> <p><b>Baileys Irish Cream</b><br/>         14 GLS<br/>         18 Baileys Espresso Martini</p> |
|---|---|

★ Chef's Recommendation



## *Whiskies*

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<b>GLS</b>	<b>BTL</b>		<b>GLS</b>	<b>BTL</b>	
180	2999	Hibiki 17 Years	30	339	Ichiro's Malt & Grain
36	349	Hibiki Harmony	21	229	Chivas Regal 18 Years
52	699	Okayama Single Malt Triple Cask ★	18	209	Glenlivet Founder's Reserve
67	799	Dalmore King Alexander III	21	249	Bowmore 12 Years
45	699	Dalmore 18 Years	25	269	Laphroaig Select
36	399	Dalmore 15 Years	17	159	Canadian Club 1858 Original
22	249	Dalmore 12 Years	15	169	Naked Grouse Blended
32	399	Ballantine's 21 Years Blended	14	129	Jim Beam Bourbon Whiskey
23	299	Ballantine's 17 Years Blended	14	159	Suntory Kakubin Whiskey
60	729	Auchentoshan 21 Years	30	299	Macallan 12 Years Triple Cask
36	479	Auchentoshan 18 Years			
26	329	Auchentoshan Three Wood Malt			
56	599	Yamazaki 12 Years			
31	399	Yamazaki Distiller's Reserve			
40	459	Glenfiddich 18 Years			
29	359	Glenfiddich 15 Years			
21	259	Glenfiddich 12 Years			
19	259	Kavalan Concertmaster			
35	349	Glenmorangie 18 Years ★			
23	249	Glenmorangie Nectar D'Or 12 Years			
22	239	Glenmorangie Quinta Ruban 14 Years			
20	209	Glenmorangie Lasanta 12 Years			
31	319	Lagavulin 16 Years			

★ *Chef's Recommendation*



## Sakes

	<b>Dassai Beyond ★</b>		<b>Shuho Awesome</b>		<b>Gokujo Miyanoyuki</b>
799	72OML		<b>Karakuchi Edition ★</b>		<b>Honjozo</b>
	Origin: Yamaguchi	79	72OML		72OML
	SMV: N.A / ALC: 16.0%	199	180OML		<i>This premier sake has won many gold medals since 1985. It is fermented at a low temperature to produce a mellow, fruity, and light sweetness.</i>
	Taste: Rich and sweet		<i>Enjoy a strong flavour that spreads across your tongue even as it leaves a sharp aftertaste, one of the hallmarks of Shuho's dry sake.</i>		Origin: Mie
	<b>Dassai "23" Daiginjo Sake ★</b>		Origin: Yamagata		SMV: ±0 / ALC: 15.0%
149	72OML		SMV: +10 / ALC: 17.0%		Taste: Medium
299	180OML		Taste: Medium		<b>Kiwamihijiri Junmai</b>
	Origin: Yamaguchi		<b>Tosa Shiragiku</b>		Ichiban Shizuku
	SMV: +4 / ALC: 16.5%		<b>Daiginjou ★</b>		72OML
	Taste: Medium		119	72OML	<i>Refreshing tartness and aroma with pleasant and slightly dry texture.</i>
	<b>Dassai "39" Daiginjo Sake</b>		<i>Light and easy on the palate. Settled, soft taste, slightly dry, wholesome umami flavor. Very balanced, clean lingering finish.</i>		Origin: Okayama
109	72OML		Origin: Kochi Prefecture		SMV: +3 / ALC: 15.5%
209	180OML		SMV: +5 / ALC: 16.5%		Taste: Medium
	Origin: Yamaguchi		Taste: Medium		
	SMV: +3 / ALC: 16.0%				
	Taste: Light & Dry				
	<b>Dassai "45" Daiginjo Sake</b>				
99	72OML				
179	180OML				
	Origin: Yamaguchi				
	SMV: +3 / ALC: 16.0%				
	Taste: Light & Dry				

★ Chef's Recommendation