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KEEF
the Beef

THE APPETISERS

- 26 Shrimp Cocktail 
- 24 Keef the Beef Thick Cut Bacon 
- 14 Ehire Yaki
Grilled Stingray Fin served with Mayo
- 34 Bone Marrow 
Served with Freshly Toasted Bread, 3 pieces
12 + Every extra piece
14 + Single piece order
10 + Whiskey shot (for Marrow Waterfall)
- 43 Pan Seared Foie Gras
Served with Lychee and Mango Purée
- Murotsu Oysters
Flown in straight from Japan
48 1/2 dozen
88 1 dozen
- 58 Charcuterie Board
A Platter of Assorted Premium Cold Cuts and Cheeses
- Seasonal* Uni 
Shipped directly from Uni factory in Hokkaido
40G, *Seasonal price*
100G, *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!



THE *M*EATS

THE *FIORENTINA* PL

The porterhouse cut delivers two different cuts of beef in one. You get the deliciously marbled New York strip on one side and the ultra tender fillet on the other. Our Angus beef is Hormone Free, Antibiotic Free & GMO Free.


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.

249 / Serves 2

299 / Serves 3

BONELESS

112 / 350G
174 / 600G

USDA Prime Ribeye 

79 / 400G
129 / 700G


Argentine Angus Grass-fed Ribeye

69 / 400G


New Zealand Grass-fed Ribeye

BONE-IN

29 / 100G

Wagyu F1 MBS 5-6 OP Rib 
Ranging from 1kg – 1.5kg

29 / 100G

Tomahawk USDA Prime Grade 
Ranging from 1.6kg – 2.6kg


28 / 100G

45-day Dry Aged Tasmanian Gallican Style Mature OP Rib MB 2+
Ranging from 1kg – 1.5kg

32 / 100G

45-day Dry Aged Australian 200+ Day Grain-fed Angus OP Rib
Ranging from 1kg – 1.5kg



Chef's Recommendation 

Prices are subjected to prevailing service charges and GST.



OTHER MAINS

- 36 **Fish & Chips**
Barramundi served with Salad and Fries
- 229 **Grilled Kama Toro** 🐟
Blue-fin Tuna Collar, served with Garlic Soya Sauce
and Daikon Radish (Serves 3-4 pax, 1 hour wait time)
- 59 **Lobster Tagliatelle** 🦞
Succulent Lobster served with Tagliatelle Pasta
in Beurre Noisette Sauce
- 36 **Vegan Croquette with Smoked Butter Pumpkin**
Vegan Special

THE SIDES

- 23 **Keef's Salad** 🐟
- 19 **Mac and Cheese** 🐟
- 19 **Creamed Broccoli with Bacon Bits** 🐟
- 18 **Roasted Vegetables**
- 16 **Hand-Cut Fries** 🐟
- 15 **Kombu Smashed Potatoes**
- 14 **Tater Tots**
- 11 **Sweet Buttered White Corn**
- 10 / 18 **Kimchi** 🐟
- 6 **Chimichurri Sauce**

Ask our staff about our

16 WEEKLY SPECIAL DESSERT



Chef's Recommendation 🐟

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