

VIEW

Steak Bar

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FIRE TOUCHED

GRILLED SCALLOPS | 175

Green Apple, Chilli Bird Eye, Jalapeno Sauce

SLOW CHARRED OCTOPUS | 155

Sambal Green, Hazelnut

FIRE ROASTED PORK BELLY | 175

Brined 24 Hs in Miri-Miri and glazed with Unagi Sauce

SPICY PRAWNS STEW | 175

Naan Bread, Coriander Mojo, Yuzu Kosho Mayo

YUZU CURED HEIRLOOM BEETS | 110

Tofu Fondue, Green Beans, Cauliflower Crudite, EV Olive Oil

BRASA BABY TOMATOES | 155

Stracciatella Cheese, Pressed Cucumbers, White Anchovies, Mint-Basil Pesto, Sourdough

OUR POINT OF VIEW

OYSTER MUROTSU | 350

Ginger Shallot Dressing, Cucumber Granita, Nori Caviar

72 HOUR BBQ SHORT RIBS | 500

BBQ Sauce, Baby Corn, Broccoli, Cajun Seasoning

MISO GLAZED BARRAMUNDI | 165

Spicy ShinShu Miso Glaze,
Fennel Salad, Charcoal Roasted Pumpkin

TRUFFLE TORTELLINI | 165

Truffle Cream, Chimi Oil, Shallot Crisp, Mushroom Jus

PERUVIAN GRILL CHICKEN | 175

Aji Verde, Salsa Criola

SLOW ROASTED BROCCOLI | 155

Sichuan Chilli Dressing, Shitake Tofu Puree, Nori

- BAR BITES -

BLUE CRAB TARTARE ON CRACKER | 165

Seaweed Crackers, Togarashi Sauce

WAGYU RUMP BITES | 175

Truffle Vinaigrette, Garlic Chips

ROASTED BABY CORN POPS | 75

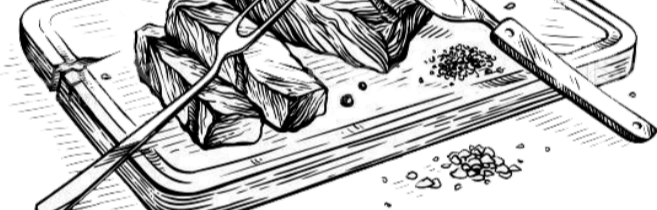
Molcajete Sauce, Goat Cheese, Chives

FROM THE GRILL

28 DAY DRY AGED NATURAL GF BEEF

Dry Ageing Beef is a process of ageing the beef in a temperature and humidity-controlled environment for a specific period of time, Dry Aged Beef has a very distinctive flavor profile, giving it a uniquely intense savory and sweet flavor, which can be referred to as "gamey"

TOMAHAWK 1000GR (for 2) | 2.200



AUSTRALIAN BLACK ANGUS, GRAIN FED BEEF

Australian Premium Black Angus Beef is raised in a number of locations thought NSW and Victoria in feed lots where their diets are controlled to ensure a premium cut of beef - Black Angus has a proven reputation of superior eating quality beef with a good flavour and texture

GRASS FEED WAGYU STRIPLOIN MB 7+ 300GR | 1.200

RIB EYE 300GR | 700

TENDERLOIN 180GR | 550

STRIP LOIN 250GR | 500

VIEW BURGER | 195

Shallot jam, Bacon Jam, Creamy Mushroom, Onion Balsamic

PORK CHOP 400GR | 195

LOMBOK FISH FILLET 250GR | 185

**Ask our server for today's selection*

THE SAUCE

BEEF JUS

CHIMICHURRI CUYANO

CHILI SAUCE

GREEN PEPPERCORN SAUCE

BLACK TRUFFLE JUS

· SIDES ·

TRIPLE COOKED FAT CHIPS | 50

Grated Pecorino, Truffle Salt

MASHED POTATOES | 85

Beef Jus, Chives

BRUSSEL SPROUT | 150

Asian Dressing, Bang-Bang Sauce

ASPARAGUS & EGG | 150

XO Sauce, Lap Cheong

- SWEETS -

JACK FRUIT TARTE TATIN | 80

Vanilla & Cinnamon Ice Cream, Jack Daniel's Caramel

CHOCOLATE STONES | 80

70 % Dark Chocolate Cremeux, Vanilla Cream, Matcha Aerated Sponge, Mushroom Meringue

ORANGE SMORES PIE | 70

Chocolate Mousse Pie, Toasted Orange Marshmallow, Whiskey Chocolate Sauce

DULCE DE LECHE CREMEUX | 80

Seafood

Pork

Vegan

Vegetarian

Nuts

Gluten Free

Lactose Free