# STEAKGRILL STEAKHOUSE

CHEF TABLE





**Executive Chef Edwin Chan** 

Maitre D: Hazel Chan

#### A WORD FROM OUR EXECUTIVE TEAM:

Welcome to SteakGrill Steakhouse Chef's Table. This restaurant is a dedication to being a steak destination, where we purvey and work closely with our suppliers to bring the freshest highest quality ingredients from around the world to your plate.

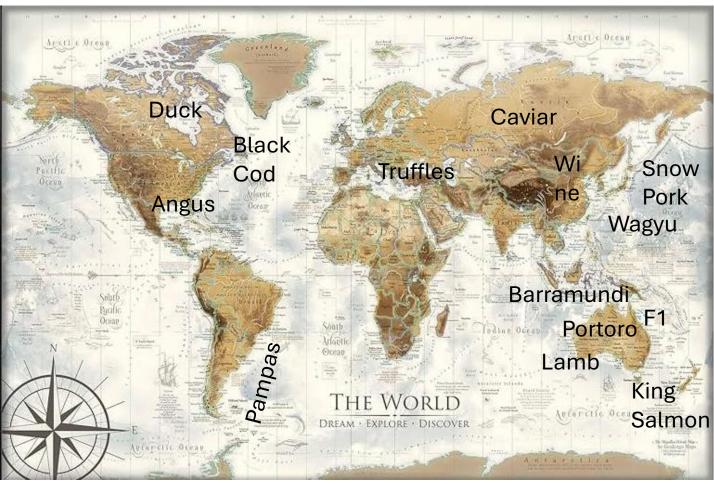
Steak is the centrepiece of your dinner plate be it beef, pork, fish or duck and every steak is prepared differently to best bring out the textures and flavours.

Every ingredient has its season, its peak flavour and quality hence apart from our mainstays favourites, our chef's table menu is ever changing to feature seasonal produce and meats. We hope you enjoy your steak as much as we do!

Service is paramount to the whole dining experience, as service ambassadors, we strive to deliver great service and create memorable experiences for you.

#### World Of Steaks

Your Steaks and ingredients Sourced from the world to your plate



Australia:

- Angus MB4, F1 wagyu, Lamb rack

New Zealand:

- King Salmon, Hake

Japan:

- Snow Pork, A4 and A5 Wagyu, Scallops, Macakarel

Argentina:

Italy:

- Pampas - Truffles, Parmigiano, Wine

**USA/Canada:** France:

- Angus, Marrow, Black Cod - Legumes

### Aged like Fine Wine



Aging breaks down muscles making steaks more tender and intensifies the flavour. Here at SteakGrill, we use 3 types of aging techniques to best bring out the flavours and textures of each cut. Every cut, every origin is different, it is an adventure to experience. Try them all!

#### In our menu:

- Signature Dry aged Angus MB4, OP rib
- Dry aged duck breast
- Milk aged snow pork

### The Art of Smoking

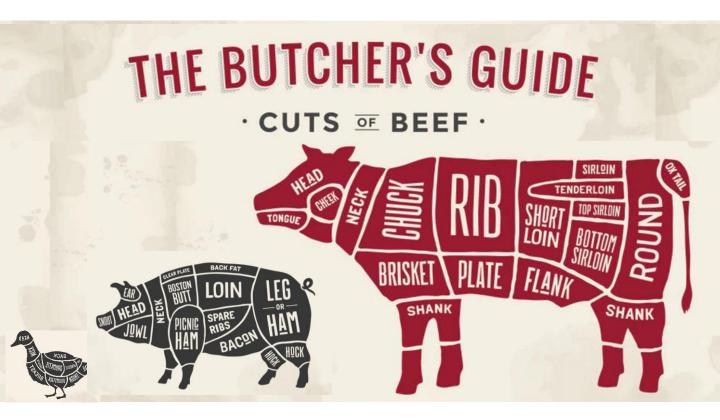


Smoking is a cooking process where we use heat generated from burning a fragrant wood like applewood to cook the meats low and slow, breaking down the meats using gentle heat to retain moisture and impart flavour from the smokewood. Meats like brisket, pork shoulder, beef ribs and pork belly are all smoked for hours and then prepped for our final sear.

#### In our menu:

- Chipotle short ribs
- Bacon thick
- Arnold bennett (smoked fish)

### From the Butchery



Each cut is different as it brings about different flavours, textures and even aroma. We use a variety of cuts, mostly primary and some secondary

#### Beef:

- From the rib section: OP Rib, Ribeye

- From the Loin: Tenderloin (filet mignon), Striploin

- From the front: Brisket, chuck

- From the plate: Flank (Bavette)

#### Pork:

- From the Loin: Snow pork loin

- From the shoulder: Boston Butt

- From the belly: Pork belly

#### Duck and fish:

- Whole parts are used



#### Origins Steaks:

Our steaks are cut to a standard 1 inch cut, denuded, fresh chilled airflown

- 1. Aussie ribeye choice grade: Grassfed, little marbling, no frills steak
- 2. Argentine Pampas Ribeye: Angus breed, grassfed, clean, lean and soft
- 3. Aussie Angus MB4: Flagship steak, 120 days grain fed, medium beef flavour, moderate marbling
- 4. Aussie Flank steak: Secondary cut, 120 days grain fed, stronger beef flavour, bouncier texture
- 5. Aussie Angus MB4 dry aged: Flagship steak dry aged 30 days, intense flavour
- 6. F1 wagyu: Crossbred wagyu, balance of good marbling and bite
- 7. Japanese A4 striploin: Kuroge breed, higher marbling score, great aroma
- 8. OP Rib: Large format cut for sharing



We curate our signature cocktails based on our team's personality, we hope you enjoy it as much as we do!

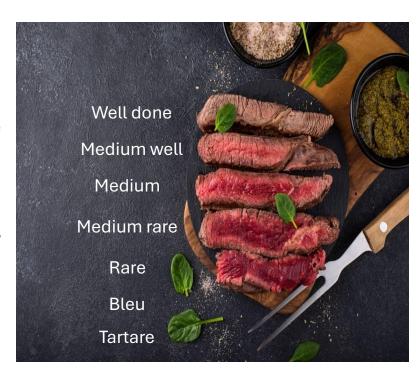
Hazel Caramel Crème Brulee: Sweet, bubbly, affectionate Ed's Citrus Burst: Aggressive, sharp, refreshing Doris's Pina Colada: Determined, kind, energetic Tong's Espresso Martini: Simple, bold, classic





#### Doneness and Colour

When you order a doneness, you're not ordering a colour, you're ordering a temperature and a texture. Some steaks might look "redder" than others even though they are both medium rare. This is due to the levels of myoglobin or marbling. The best doneness to enjoy would be medium rare.



### Feed and Marbling

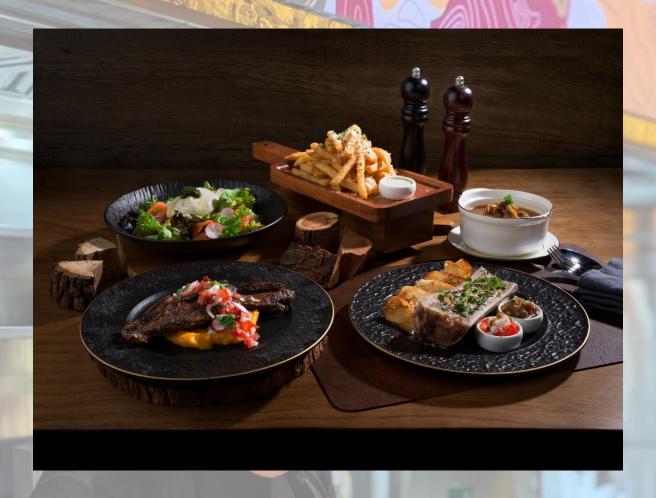


The feed plays a big part in the flavour and marbling development. Depending on the heritage, some cows are able to develop marbling better than others like the kuroge black. Grass fed results in a leaner beef, stronger flavour profile while grain fed beef develop better marbling, for a melt in your mouth texture.

Marbling standard (from lowest to highest:

US: Select | Choice | Prime
Aus: MBS 1-2 | MBS 3-6 | MBS 7-10
Japan: A1 | A2 - A3 | A4 - A5

#### From the Sous



All our sides and sauces are made in house and go through lots of preparation before reaching your table.

Our signature mash takes at least 3 hours, boiled till tender, hand passed through the mesh, and the whipped to puree.

Confit garlic and sauce slow cooked to the right texture and flavour.

All for ensuring you get the best sidekicks to the mains

In our menu: (must try)

- Hand whipped mash potatoes
  - Aged beef soup
    - Ragu oriechette
      - Duck breast

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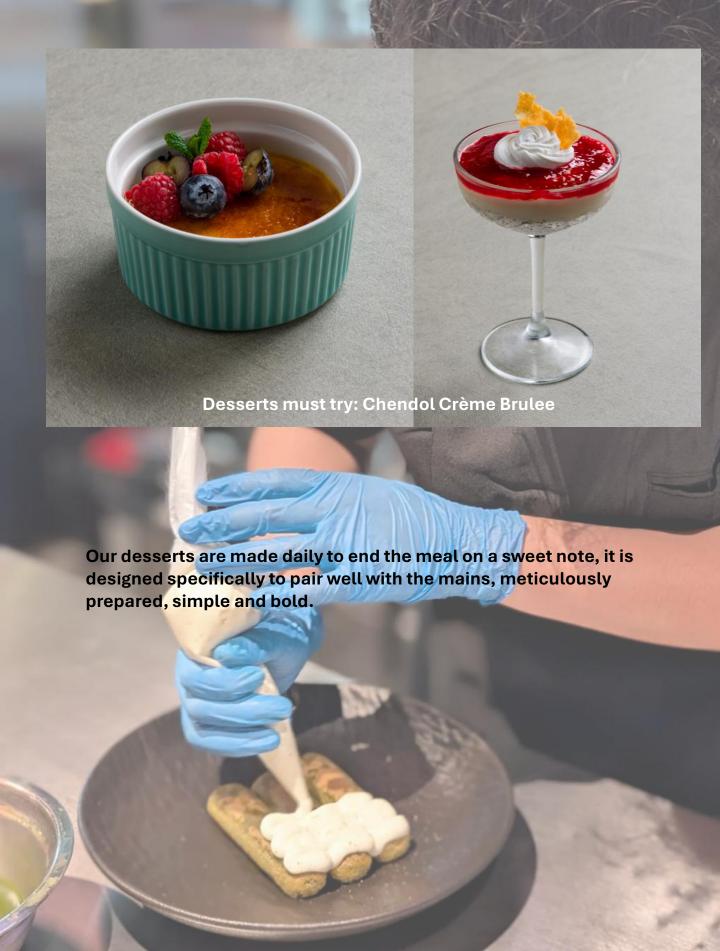


We work closely with our wine suppliers to bring a range of wines and an ever updating wine list for your enjoyment.

We recommend some wines grape variety accordingly:

- 1. Chipotle ribs, Bacon thick, Aussie choice, Pampas: Malbec
- 2. Burrata salad, barramundi: Pinot Grigo
- 3. Angus MB4, F1, Wagyu: Sangiovese, Rosso, Cabernet sauvignon/ Franc
- 4. Duck breast: Pinot noir, Riesling
- 5. Dry aged: Chianti, Syrah
- 6. Dessert: Prosecco

## From the Patisserie



#### Cook times

It takes time to cook your steaks and mains as we cook them upon order and from raw state to the desired doneness. There might be a wait and we make sure its well worthwhile:

Here are some that will take some time

1. Duck: 30-35 mins

2. Barramundi: 25 mins

Medium rare SG cut: 25 mins
 Medium well SG cut: 35 mins
 OP rib medium rare: 45 mins

#### Satisfaction guaranteed

We are dedicated to deliver the best experience possible with the best quality we can present to you. Should any of your steaks be unsatisfactory, please do not hesitate to inform our service crew and we be glad to address. If the steak is off doneness, we will do a replacement steak no questions asked.

Alternatively you can always feedback and reach out to the head chef via whatsapp at 9099 1412 and he will reply the soonest.

#### **Starters**



**Bone Marrow Toast** 



Aged Beef Soup

**Chipotle Short Ribs** 

# Steaks









### Mains



Aged Duck Breast



Signature Burger



Baaramundi





### Lunch



Pampas Ribeye with Fries



Arnold Bennett
Smoked Fish Casserole



Fish and Chips (Hake)



**Duck Confit** 



Classic Fry Up

### **Drinks and Desserts**



Espresso Martini, Crème Brulee, Mojito



Crème Brulee



Cheesecake