

**The Steak House debuts bespoke global beef selections
and a decadent Sunday Brunch**

5 July, 2023 (Hong Kong SAR) Satisfy your craving for meat at The Steak House, discover the exciting new menu and bespoke collection of exceptional cuts from around the world, along with imaginative, globally inspired seasonal starters, Ethnic Street Flavours and side dishes. Additionally, starting from 2 July, The Steak House opens on Sundays for an indulgent brunch that brings an immersive culinary journey from viennoiseries, garden fresh salads and charcuterie to chef atelier stations, best meats and chargrilled specialties.

Head Chef Amine Errkhis shares his inspiration for the new menu at The Steak House. “We have gone great lengths to source the best beef from around the world in order to offer our guests the most variety and something different from other steak houses in town. We have a unique selection with curated beef cuts from Japan, Korea, Australia, Spain, Italy and USA.”

From 20 June, discover the new additions which include Carima Marbled Beef from Italy, Hanwoo from Korea and Kagoshima Black Cow Beef from Japan.

Carima Marbled Beef / Italy – T-Bone & Bone-in Rib Eye

Carima is the first Italian beef to have grading based on the typology of the cattle, conformation and marble scores, ensuring its quality and consistency. Beefs are all Italian / European breed female cattles at approximately 16 months of age, which present outstanding characteristics that create a unique quality marbled beef with superb juiciness, tenderness, texture and flavour.

Hanwoo Beef / Korea – Sirloin & Rib Eye

Hanwoo beef is amongst the rarest and most interesting premium quality meat in the world. The secret to its flavour is the extent of the marbling, resulted by the cattle’s diet of various grains and corn rather than grass, plus beer and fermented pine needles. The quality concluded is a balanced flavour that lies between Wagyu and USDA prime.

Kagoshima Kuroushi / Japan – Sirloin & Tenderloin

Kagoshima Kuroushi (Black Cow) is an exquisite wagyu beef that is finely textured and tender. Its ideal marbling with a low melting temperature creates a meat that is full-bodied with a delicate flavour and distinct umami profile.

Aside from beef, the new menu features an array of exciting selections prepared with fire on the charcoal grill including tender and mild flavoured, naturally farmed USDA Lamb Rack from Superior Farm, Hungarian Mangalica Pork Tomahawk, known as one of the world’s tastiest pork, and French free range yellow chicken “Jerk style” served with grilled baby gem, smoked pickled kohlrabi and shallots.

All of the curated cuts are seared to perfection on the original charcoal grill, with a “magic powder” (seasoning) on the final two flips enhancing the ultimate flavour. In addition, the chefs use beef tallow to brush the meat in lieu of oil as a more sustainable option. As you seamlessly cut into each bite with a choice of premium Nesmuk knives from the bespoke collection, savour the rich flavour and texture of the world’s finest beef.

Enhance the experience with refreshing seasonal starters including Toro and Uni Custard served with Oscietra caviar or Tomato Gazpacho with Langoustine Tail. Explore Ethnic Street Flavours such as Beef Kofta & Foie Gras and New Caledonian Sustainable Obsiblu Prawn Ceviche together with our inspired new side dishes of Mexican Elote Corn Ribs with creamy chipotle sauce and Cotija cheese.

Head Chef Amine Errkhis shares, "In addition to our collection of bespoke beef cuts from pristine farms around the world, we have created a unique collection of dishes with international flavours. While there are still "must-have" items on the menu like Crab Cakes and Beef Tartare, we are doing these dishes in our own style and presentation."

One of the classics on the menu is PERSEUS Caviar with traditional condiments. Guests can also add caviar to an array of dishes from Beef Tartare to Bone Marrow for a sublime pairing. Whatever the choice, guests will certainly leave room for the decadent desserts designed for sharing, which include Executive Pastry Chef Andy Yeung's creative adaptation of an Australian classic – refreshing Citrus Pavlova with yuzu coulis, lemon peel confit, timut pepper, pamplemousses sorbet.

The Steak House Sunday Brunch Experience

Starting 2 July, The Steak House debuts an indulgent Sunday Brunch like none other. The weekend brunch offers a unique introduction to The Steak House's celebrated experience. The immersive culinary journey begins at the Brunch Table with a decadent display of viennoiseries (fresh croissants, pain du chocolate and breads), cheese, cold cuts, ethnic marmalades, nuts and fruits. At the garden fresh salad bar, in addition to organic seasonal green field vegetables, mixed salads and a Caesar salad station, indulge in pâté en croûte, terrines, foie gras, raw starters, devilled eggs, plus carefully selected condiments and exceptional olive oils, premium mature cheese and charcuterie from France, Spain, and Italy.

Watch our chef in action as he prepares Eggs Benedict with Truffle Hollandaise or chat with our chefs at an immersive atelier station as they prepare dishes à la minute. Sip into the Canadian Lobster Bisque, then await your main course from a selection of charcoal grilled specialties. Decadent desserts from a vertical display are the ultimate indulgence.

A glass of Champagne and free-flowing orange juice, soft drinks and non-alcoholic beverages are inclusive in the immersive brunch experience. (HK\$1,288 per person / HK\$888 per child 4-11 years old). Enjoy free-flowing Champagne and our Sommelier's red and white wine pairing for an additional HK\$288 per adult. 10% service charge is applicable to all prices.

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Please click [here](#) for The Steak House Menus; Click [here](#) for Sunday Brunch Menu; Click [here](#) to download high-resolution images.

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