



Raised in the cool climate of New England Tablelands, Rangers Valley Beef is prized for its exceptional quality and taste, including the Black Onyx Angus MBS 3+ which are highly marbled, with enhanced flavour, tenderness, and juiciness.

Menu

PREMIUM BLACK ONYX ANGUS TARTARE, 120g
black caviar, egg yolk, baby rocket
\$48

WOK FRY BLACK PEPPER
BLACK ONYX ANGUS TENDERLOIN, 150g
mushroom, onion
\$58

SOUS VIDE BLACK ONYX ANGUS RIB EYE IN RENDANG, 180g
cracker, coconut rice
\$68

CHARCOAL GRILLED BLACK ONYX ANGUS RIBEYE, 180g
jumbo asparagus, yam chips, masala fries, natural jus
\$62



Prices are subject to service charge and prevailing government taxes.