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SALT

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STEAK HOUSE

## SALADS & SOUPS

### TRADITIONAL CAESAR SALAD

Baby Gem Lettuce | Caesar Dressing | Croutons | Sun-dried Tomatoes | Parmesan Flakes • 13

### GARDEN GREEN SALAD

Crisp Lettuce | Rocca | Cherry Tomatoes | Mushrooms | Asparagus | Lemon Vinaigrette Dressing • 10

### HERITAGE TOMATO AND BURRATA SALAD

Fresh Basil | Aged Balsamic Glaze | Extra Virgin Olive Oil | Maldon Sea Salt | Microgreen | Pine Nuts • 18

### HEALTHY KALE

Baby Spinach | Green Apple | Avocado | Pecans | Pomegranate | Maple Balsamic Dressing • 12

### LOBSTER SALAD

Canadian Lobster Tail | Caviar | Guacamole | Bisque | Cherry Tomato Confit • 29

### RUCOLA SALAD

Toasted Pine Nuts | Rucola leaves | Cherry Tomatoes | Guacamole | Parmesan Cheese | Balsamic Dressing • 14

### GOAT CHEESE SALAD

Cured Duck | Baby Beets | Orange Segments | Almond Crumble | Strawberry Dressing • 13

### Add To Your Salad:

Half Lobster • 14 Grilled Striploin • 12 Grilled Shrimp • 6 Seared Foie Gras • 14 Grilled Chicken Breast • 5

### LOBSTER BISQUE SOUP

Basil Foam | Baguette Chips • 14

### WILD MUSHROOM SOUP

Foie Gras Ravioli | Truffle Cream • 9

### CLASSIC FRENCH ONION SOUP

Caramelized Onion | Gruyere Croutons • 7

## STARTERS

### BEEF TARTARE

Hand Cut Wagyu Beef Tenderloin | Caviar | Cured Egg Yolk | Crispy lavash • 23

### BEEF CARPACCIO

Thinly Sliced Pressed Prime Beef | Black Garlic Aioli | Parmesan Shavings  
Toasted Pine Nuts | Truffle Mayonnaise • 22

### CLASSIC SHRIMP COCKTAIL

Citrus Poached Shrimp | Mesclun Lettuce | Cocktail Sauce • 14

### TUNA CEVICHE

Marinated Mango | Avocado | Red Chili | Cilantro | Grapefruit | Tamarind Sauce | Black Tuile • 17

### CRISPY BABY CALAMARI

Semolina Coated Calamari | Noodle Chips | Sriracha Aglio e Olio • 14

### FOIE GRAS

Cranberry Compote | Pear | Candied Pecans | Brioche Bread • 22

### SCALLOPS

Carrot Purée | Orange Vanilla Butter | Green Beans | Squid Tuile • 15

### DYNAMITE SHRIMP

Shrimp Tempura | Iceberg Lettuce | Spicy Dynamite Sauce • 15



## MAIN COURSES

### BURGERS

#### THE STEAKHOUSE BURGER MOMENT

250g Wagyu Beef Burger | Truffle Mayonnaise  
Brie Cheese | Caramelized Onions &  
Mushrooms | Homemade Pickles | Hand-Cut Fries  
Brioche Bun • 25

#### GOURMET BEEF BURGER

Us Beef Burger | Cajun Mayonnaise  
Swiss cheese | Sautéed Mushrooms  
Tomatoes | Iceberg Lettuce  
French Fries | Sesame Bun • 18

#### CAJUN CHICKEN BURGER

Avocado | Tomatoes | Iceberg Lettuce  
Cheddar Cheese | Jalapeño | Cajun Mayonnaise  
Hand-Cut Fries • 14

### SEAFOOD

#### CHARCOAL GRILLED OCTOPUS

200g • 18

#### TIGER PRAWNS

3pc • 33

#### SEA BASS FILLET

180g • 19

#### SALMON

230g • 26

#### LOBSTER

Half • 25 Full • 44

### LAMB

#### NEW ZEALAND LAMB LOIN

250g • 29

### POULTRY

WHOLE BABY CHICKEN • 15

SOUS VIDE CHICKEN BREAST • 15

### FROM THE WOOD FIRED GRILL

#### TENDERLOINS

##### BLACK ANGUS BEEF

200g • 30 300g • 40 400g • 50

##### SUPER PRIME

200g • 40 300g • 58 400g • 78

##### KIWAMI WAGYU MB 9

200g • 98 400g • 165

#### STRIP LOINS

##### BLACK ANGUS NEW YORK

300g • 34

##### WAGYU RED MB5

300g • 50

#### RIBEYES

##### BLACK ANGUS

300g • 36

##### SUPER PRIME

300g • 40

##### KIWAMI WAGYU MB 9+

300g • 72

### DRY-AGED

#### PRIME TOMAHAWK

1200g • 119

#### PRIME RIBEYE BONE-IN

700g • 85

#### PRIME SHORT LOIN

500g • 62

#### PRIME STRIPLOIN

350g • 48

#### PRIME RIBEYE

300g • 42

### FOR TWO

#### TOMAHAWK SAW-CUT BONE-IN RIBEYE

1200g • 109

#### CHATEAUBRIAND

400g • 58

#### PORTERHOUSE STEAK

550g • 50

### SIDE DISHES

- SALT Signature Fries • 4
- French Fries • 3
- Mashed Potato • 3
- Baked Potato with Sour Cream & Chives • 4
- Gravy Cheesy Mashed Potatoes • 4
- Sweet Potato Fries • 4
- Rosemary Steamed Rice • 3
- Corn on the Cob • 3
- Onions Rings • 4
- Mac & Cheese • 5
- Vegetables Tian • 4
- Grilled Vegetables • 3
- Steamed Seasonal Vegetables • 3
- Creamed Spinach • 4
- Sautéed Wild Mushrooms • 4
- Grilled Green Asparagus • 6

### SAUCE

- Béarnaise Sauce
- Maltaise Sauce
- House BBQ Sauce
- Green Peppercorn Sauce
- Mushroom Sauce
- Café De Paris Butter
- Chimichurri Sauce

## CHEF'S SPECIAL

### SLOW COOKED BEEF CHEEKS

Creamy Saffron Risotto | Asparagus | Chives | Mushrooms  
Parmesan Cheese • 26

### LOBSTER TORTELLINI

Lobster | Butter Sage Sauce | Tomato Concassé  
Asparagus | Hand Grated Parmesan • 24

### 48 HOUR BRAISED SHORT RIB

Truffle Fries | Red Cabbage Coleslaw | Homemade BBQ • 28

### SMOKED BEEF BRISKET

Mac & Cheese | Corn on the Cob | Banana Shallots Confit • 24

### SURF & TURF

Black Angus Beef Tenderloin 150g | Tiger King Prawn  
Asparagus | Potato Confit • 32

## FROM OUR VEGAN MENU

### HEALTHY KALE SALAD

Baby Spinach | Green Apple | Avocado | Pecans | Pomegranate | Maple Balsamic Dressing • 12

### HOMEMADE CANNELLONI

Stuffed Vegetables | Simple Tomato Coulis | Olive Oil | Mixed Green Leaves • 12

### VEGETABLES TIAN • 4

### PINEAPPLE FRUITY CARPACCIO

Thinly Sliced Torched Pineapple | Marinated Seasonal Fruit | Caramelized Pecan • 6

### HOMEMADE SORBET • 4

## SWEET ENDINGS

### BAKED APPLE PIE

Apple Almond Cream | Puff Pastry | Vanilla Ice Cream • 7

### PECAN TART

Sweet dough | American Pecan | Honey Sauce | Vanilla Ice Cream • 7

### MILK CHOCOLATE DOME

Chocolate Sauce | Biskelia Crème Brûlée | Chocolate Crumble • 7

### NEW YORK CHEESECAKE

Strawberry Coulis | Chocolate Tuile • 7

### PINEAPPLE FRUITY CARPACCIO

Thinly Sliced Torched Pineapple | Marinated Seasonal Fruit | Caramelized Pecan • 6

### ICE CREAM & SORBET | PER SCOOP

Vanilla | Chocolate | Caramel | Lemon | Mango • 3