

FEBRUARY FOOD & BEVERAGE Specials

INGREDIENT OF THE MONTH: BASS STRAIT TENDERLOIN

This month, our chefs spotlight the exceptional Bass Strait Beef, a premium grass-fed beef sourced from the pristine coastlines of Bass Strait, Australia. Raised naturally on rye grasses and clover without antibiotics or hormone growth promotants, this beef boasts unparalleled tenderness and flavor.

Bass Strait Beef employs a 'Natural State Hanging Method,' where it is hung in its natural anatomical position. This unique process enhances the beef's texture and deepens its rich, natural taste. Experience the exceptional quality of Bass Strait Beef in our specially curated monthly specials, crafted to delight your palate.

BEVERAGES

The 2nd Floor, Grillhouse, Union Bar & Tradewinds:

Chandon Spritz	\$16
Maple Old Fashioned	\$16
St. Laurent Acerum Highball	\$14
St. Laurent Acerum 3 Years	\$12



CENTRAL

Butter Cookie Cake with Fruits	\$7.50/slice \$65/whole
Red Velvet Latte	\$5.80



Photos are for illustration purpose only.

FOOD



Beef Wellington 🍷🌱 \$48
Served with creamed potatoes, caramelized shallots & red wine jus



Beef Tenderloin \$38
Enoki Mushroom Rolls 🍷🌱
Served with Chinese satay sauce



Mac John's Homemade Smoked Mac & Cheese with Grilled Tenderloin 🍷 \$38
Served with jalapeños, shredded cheese & barbecue sauce



Char-grilled Tenderloin with Garlic Herb Butter 🍷 \$57
Served with asparagus, creamy spinach & port wine sauce



6-ounce Tenderloin 🍷 \$55
Served with herbed butter, potato gratin, mushrooms, broccolini, black garlic & demi-glace sauce