

# KINGS

## - STEAKBAR -

### COLD APPETIZERS

<sup>5</sup> Truffle-marinated Lobster   Fennel Potato Salad   Saffron Vanilla Dressing	3,700
House-cured Ocean Trout   Fennel Orange Purée   Capers Sour Cream	3,500
<sup>5</sup> Classic Prawn Cocktail	2,500
Smoked Duck & Goose Liver Paté   Port Jelly   Apple Cider Purée	3,200
Ultimate Steak Tartare   Char-grilled Sourdough Bread*	4,500
Smoked Winter Pumpkin   Fried Goat Cheese   Rosemary Honey Drizzle	1,200
Organic Arugula Salad   Dressed Melon   Grana Padano   Balsamic Vinegar	1,200
Caesar Salad*	1,800
Iceberg Lettuce   Signature Dressing   Anchovy   Crispy Bacon   Baked Baguette Croutons	

### WARM APPETIZERS

Pan-seared Foie Gras   Apple Purée   Wild Berry Chutney   Toasted Brioche	4,900
Seared Scallops   Anise Butternut Squash Custard   Crispy Prosciutto   Red Wine Reduction	4,100
Baked Escargot   Parsley Butter   Garlic Puff	3,500
Cheese Fondue Two Types of Cheese   Baby Potatoes   Broccoli   Baguette	2,500
<sup>5</sup> Blue Swimmer Crab Ravioli   Corn Ragout   Crab Foam	2,500
Roasted Bone Marrow   Caramelized Onions   Stone-grilled Sourdough	2,100
Sticky BBQ Pork Belly Ribs	1,900
<b>OYSTERS</b>	
<sup>5</sup> Fresh Oysters Lemon   Mignonette Sauce   Cucumber	2,200
<sup>5</sup> Oysters Rockefeller	2,200

### SOUPS

<sup>5</sup> Lobster Bisque*	2,500	<sup>5</sup> Seafood Chowder	1,800
Forest Mushroom Velouté   Truffle Oil	1,900	Classic French Onion Soup	1,600

### FRESHLY GRILLED

Ōmi Wagyu Tenderloin, Japan   Marble Score 6	250g	65,000
Kobe Ribeye, U.S.A.   Marble Score 5	250g	42,000
Wagyu Ribeye, Australia	250g	35,000
Wagyu Ribeye, U.S.A.	250g	18,500
Angus Tenderloin, Australia   Grass-fed	250g	18,400
Angus Sirloin, Australia   Grass-fed	250g	15,500
Angus Tenderloin, U.S.A.	250g	15,500
Wagyu Tenderloin, Australia	250g	38,000
Wagyu Sirloin, U.S.A.	250g	22,000
Angus Sirloin, Australia	250g	13,400
Prime T-Bone Steak, Australia	450g	14,500
Rack of Lamb, New Zealand	300g	14,800
Venison Tenderloin, Norway	200g	12,000
Chateaubriand, U.S.A. (Serves Two)*	500g	32,000
Beef Wellington (Serves Two)*	500g	32,000
Preparation requires a minimum of 30 minutes.		
Tomahawk Steak, U.S.A.*	1 to 1.2kg	45,000
Pepper Steak Flambé*	200g	14,000

#### \*TABLESIDE SERVICE

An immersive dining experience where classic tableside service meets culinary artistry, celebrating the seamless harmony between chef & server.

## TOPPINGS

Seared Foie Gras	1,900
Butter-braised Morels & Asparagus	1,300
French Brie	700
Poached Egg with Hollandaise	700

## SAUCES

Green Peppercorn Sauce | Traditional Béarnaise Sauce | Stilton Hollandaise | Red Wine Jus | Onion Confit with Port Wine Jus | Chimichurri | Sauce Robert |

## BUTTERS

Café de Paris Butter | Garlic Herb Butter | Pink Peppercorn & Mustard Butter | Steak Butter

## SIDE DISHES

Asparagus au Gratin	3,800
Mac & Cheese	2,200
Truffled Cauliflower	2,200
Sautéed Corn & Bacon	2,200
Truffle Mashed Potatoes	1,400
Sautéed Mushrooms with Brandy	1,400
<sup>N</sup> Honey-roasted Baby Carrots & Hazelnuts	1,200
Wilted Spinach	1,200
Sweet Potato Fries	1,200
Steak Fries	1,200

## SPECIALITIES

Slow-cooked Lamb Shank   Mashed Potatoes   Caramelized Onions	6,500
<sup>S</sup> Surf & Turf Filet Mignon   Grilled Prawns   Red Wine Peppercorn Sauce	7,500
Angus Beef & Sweet Bacon Burger	5,200
Grilled Pork Chop   Bubble & Squeak   Seeded Mustard Jus	5,200
Crispy Skin Pan-roasted Duck Breast   Braised Red Cabbage & Apple   Bigarade Sauce	8,500
Garlic Butter Roasted Spring Chicken	4,600
<sup>S</sup> Half Lobster Thermidor   Cherry Tomato Salad   Garlic Bread	14,500
Mediterranean Spice-marinated Grilled Barramundi   Arugula Salad   Chimichurri Sauce	7,500
Crispy Skin Salmon   Confit Potatoes   Chipotle Chilli Sauce	6,500
Sole Meunière (Classic French Fish Dish)   Hot Melted Butter   Lemon Juice   Parsley	5,900
Fish & Chips   Tartare Sauce	4,500
Mushroom Risotto   Sautéed Asparagus   Truffle Oil	4,500
<sup>N</sup> Spinach & Walnut Tart   Sweet Tomato Confit	4,500

**N** - Contains Nuts | **S** - Contains Shellfish

You are kindly requested to inform the staff of any allergies prior to placing your order.  
If you require gluten-free options, kindly let your server know.

All prices are in LKR, subject to 10% service charge & applicable government taxes.