

KINGS
- STEAKBAR -

COLD APPETIZERS

^s Truffle-marinated Lobster Fennel Potato Salad Saffron Vanilla Dressing	3,700
House-cured Ocean Trout Fennel Orange Purée Caper Sour Cream	3,500
^s 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* Iceberg Lettuce Signature Dressing Anchovy Crispy Bacon Baked Baguette Croutons	1,800

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	4,500
Baked Escargot Parsley Butter Garlic Puff	3,500
Cheese Fondue Two Types of Cheese Baby Potatoes Broccoli Baguette	2,500
^s Blue Swimmer Crab Ravioli Corn Ragout Crab Foam	2,800
Roasted Bone Marrow Caramelized Onions Stone-grilled Sourdough	2,100
Sticky BBQ Pork Belly Ribs	1,900
OYSTERS	
^s Fresh Oysters Lemon Mignonette Sauce Cucumber	2,800
^s Oysters Rockefeller	2,800

SOUPS

^s Lobster Bisque* Forest Mushroom Velouté Truffle Oil	3,800 2,200	^s Seafood Chowder Classic French Onion Soup	1,800 1,600
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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)* Preparation requires a minimum of 30 minutes.	500g	32,000
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	4,200
Mac & Cheese	2,200
Truffled Cauliflower	2,200
Sautéed Corn & Bacon	2,200
Truffle Mashed Potatoes	1,500
Sautéed Mushrooms with Brandy	1,500
^N Honey-roasted Baby Carrots & Hazelnuts	1,500
Wilted Spinach	1,500
Sweet Potato Fries	1,500
Steak Fries	1,500

SPECIALITIES

Slow-cooked Lamb Shank Mashed Potatoes Caramelized Onions	6,500
^S 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	10,200
Garlic Butter Roasted Spring Chicken	4,600
^S 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
^N 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.