

# PREMIUM STEAKHOUSE

Shanghai · Beijing · Guangzhou

## SOUP

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### LEMON GRASS INFUSED LOBSTER BISQUE

lobster medallion  
mussel, scallop  
lime cream  
148

### WAGYU CONSOMMÉ

onion confit  
smoked wagyu  
parmesan crust  
128

### PORCINI MUSHROOM

herb potatoes  
asparagus, truffle  
108

## STARTERS

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### BUCKET OF OYSTERS 6/12

royale – france 88  
gillardeau – france 82  
boudeuse – france 72

### SMOKED WAGYU BEEF CARPACCIO

pickled mushrooms  
black garlic puree  
parmesan, rocket leaves  
148

## BEST FOR SHARING

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### CHAR CAESAR SALAD

romaine hearts  
white anchovies  
crispy ham, caesar crust  
2 piece 168  
3 piece 248

### CHARCUTERIE BOARD

jamon iberico de belotta  
foie gras parfait  
bresaola, chorizo  
salami, pickles  
348

### SEAFOOD STAND

freshly shucked seasonal oysters  
king prawns, dressed brown crab  
avocado salad, blue mussels, sea scallop  
scampi served with our selection of sauces  
and condiments  
1298

### ADD ONS

10g of amur river premium caviar  
328  
  
½ steamed boston lobster  
428  
  
whole steamed boston lobster  
788

## STARTERS

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### TUNA TARTARE

avocado, peanuts  
sour cream  
wasabi sesame dressing  
168

### BURRATA SALAD

tomato  
basil powder  
pickled onions  
truffle honey  
168

### GRILLED FOIE GRAS

roasted apple puree  
crispy braised duck  
walnuts  
128

### SEARED SEA SCALLOPS

peas, chorizo  
parmesan  
138

### SPICY CRAB CAKE

chili aioli  
mango slaw  
138

### PRICKLY ASH CRUSTED SQUID & PRAWNS

black garlic  
lemon aioli  
128

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## FROM THE GRILL

**CHAR INDULGENCE BLACKMORE 180G WAGYU FILLET**  
grilled foie gras, confit lobster, sautéed mushrooms, shaved truffles

1988

**MINI BLACKMORE 120G WAGYU FILLET**  
grilled foie gras, king prawn, sautéed mushrooms  
shaved truffles

1198

### ROBBINS ISLAND, FULL BLOOD WAGYU M7+

180g/220g tenderloin	848/968
500g rib eye on the bone	1198
300g sirloin	888

### STOCKYARD, BLACK ANGUS, GRAIN FED M4

180g / 250g / 350g tenderloin	498/598/798
400g ribeye steak	788
350g sirloin	698

### UNITED STATES, PRIME ANGUS, CORN FED

250g tenderloin	698
400g ribeye steak	788
350g NY sirloin	748

### CAPE GRIM, GRASS FED M2

250g tenderloin	548
500g rib eye on the bone	598

## CUTS FOR SHARE

### SMOKED BEEF TASTING PLATE

220g tenderloin, full blood wagyu, grain fed M7+, robbins Island, australia  
350g NY sirloin, prime angus, corn fed, united states  
500g rib eye on the bone, grass fed M2, cape grim, australia

2288

### THE TOMAHAWK 1.5kg

black angus grain fed M4, stockyard, australia

1888

### THE PORTERHOUSE 1KG

wagyu M4-5, jacks creek, australia

1698

*all share plates include your choice of 2 sides*

**all steaks include one complimentary sauce**

bearnaise, peppercorn, mushroom, CHAR BBQ, chimichurri, garlic butter, beef jus

## SUPPLEMENT FOR BEEF

80g seared foie gras  
108

½ boston lobster  
428

120g grilled king prawn  
108

## ON THE SIDE

### VEGETABLES

sautéed green beans  
crispy shallots, almonds  
blue cheese  
58

seasonal vegetables  
with herb butter  
58

sautéed mushrooms  
parsley, pickled garlic  
58

### STARCH

CHAR sea salted steak chips  
58

paris mashed potatoes  
58

truffle pasta and cheese gratin  
58

### SALADS

rocket, grilled artichoke  
parmesan, aged balsamic  
pine nuts  
58

garden salad, mixed leaves, fennel  
watercress, feta cheese  
58

baby tomato, sliced red onion  
basil pesto  
58

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## THE REST

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**CHAR BEEF BURGER**  
**PREPARED WITH OUR BLACKMORE**  
**WAGYU M9+ AND WAGYU M5**  
gherkins, bacon, onion compote, grilled foie gras  
beer-batter onion rings, steak chips  
spicy BBQ Sauce  
328

**NEW ZEALAND LAMB**  
smoked eggplant, chestnut, sweet potato  
mustard, hazelnut crust  
348

**TUSCAN PASTA**  
prawns, asparagus, herbs, lemon butter sauce  
288

**ROASTED BLACK COD**  
confit baby carrots, star anise, lime syrup  
348

**SLOW COOKED HALIBUT STEAK**  
cauliflower puree, almonds, curry  
298

**WHOLE GRILLED LOBSTER**  
garlic herb butter, potatoes, rocket  
788

**GRILLED KING PRAWNS**  
lemon parsley butter, potatoes, fennel, capers  
488

## FINISH WITH SOMETHING SWEET

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**CHAR SIGNATURE BANANA**  
**CHEESE CAKE**  
nut crumble, citrus cream, berry jam  
88

**PISTACHIO & CARDAMOM**  
praline tuille  
78

**OUR VERSION OF TIRAMISU**  
mascarpone, hazelnuts, edible soil  
78

**MANGO & COCONUT PANNA COTTA**  
berries, pepper crumble  
78

**CHOCOLATE INDULGENCE**  
dark chocolate fondant, chocolate ganache  
chocolate ice cream & caramel sauce  
88

**CHILLED TRIO**  
allow our waiter to introduce our seasonal  
ice cream selection  
78

**DESSERT TASTING PLATE**  
banana cheesecake, panna cotta  
chocolate indulgence, crème brûlée  
148

## SELECTED CHEESE BOARD

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fruit paste, nuts, crostini/bread  
soft, hard, washed rind, semi hard, blue  
50g per serve  
your waiter can assist you  
198