



PRIME TIME
WINE & DINE

\$95 PER PERSON | 7 PM-10 PM

APPETIZERS

Select One

IBÉRICO LUMPIA

GARLIC CONFIT | SWEET SAMBAL AGRODOLCE

SHRIMP TOAST (2)

HOKKAIDO MILK BREAD | SHRIMP MOUSSE | IKURA | CHILI JAM AIOLI

SCOTCH 80 BRIE FONDUE

BACON JAM | BAGUETTE | TAMARIND

JUMBO SHRIMP COCKTAIL (3)

OISHII SHRIMP | LEMON | SAMBAL COCKTAIL

SALADS

Select One

TOMATO BURRATA

MOMOTARO TOMATOES | NINJA RADISH | TOMATO GRANITA | BURRATA

CAESAR*

BABY GEM LETTUCE | SICILIAN ANCHOVY
PARMIGIANO-REGGIANO | BAGUETTE CROUTON

ENTRÉES

Select One

8 OZ. FILET MIGNON*

ALLEN BROTHERS | SOUTH DAKOTA

DUROC PORK CHOP

GRILLED CHOP | ADOBO BELLY | GARLIC RICE

PRAWN SCAMPI

3EA. U3 TIGER PRAWNS | GARLIC BUTTER | SQUID INK SPAGHETTI

NEW ZEALAND KING SALMON*

GAI LAN | CRISPY ENOKI | GARI BUTTER | EEL SAUCE

DESSERT

Select One

SCOTCH 80 BUTTERSCOTCH CRÈME BRÛLÉE

SEASONAL CHEESECAKE

TAX AND GRATUITY NOT INCLUDED

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shell stock reduces the risk of foodborne illness. Young children, elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.