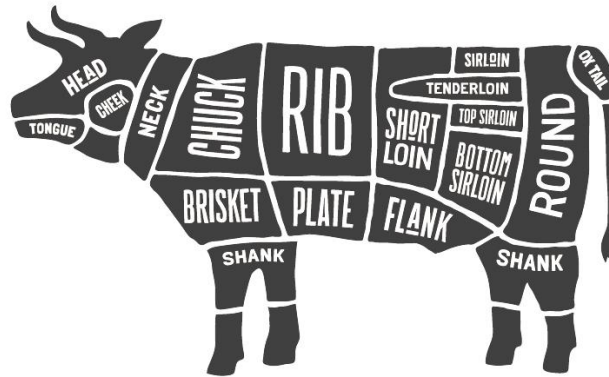


# THE BUTCHER'S GUIDE

• CUTS OF BEEF •



THE BUTCHERS BLOCK (4 2) 16OZ 228

COLLINGWOOD GOLD LABEL BLACK ANGUS FILET 4OZ

SHER WAGYU TENDERLOIN 4OZ

150-DAY GRAIN FED ANGUS STRIPLOIN

\*ACCOMPANIED WITH ANY 2 SIDE DISHES\*

PORTERHOUSE (FOR 2) 28OZ 408

GRASS FED BLACK ANGUS

THE KING OF ALL STEAKS!

TENDERLOIN AND SIRLOIN CUTS,  
FROM BOTH SIDES OF THE T-BONE

\*ACCOMPANIED WITH ANY 2 SIDE DISHES\*

ROASTED AUSTRALIAN WAGYU MB 4-5 568

TOMAHAWK 30OZ

CUT FROM THE RIB, WITH BONE, WITH MARBLE OFFERING THE  
TANTALISING FLAVOURS.

\*ACCOMPANIED WITH ANY 2 SIDE DISHES\*

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THE RAW BAR

50-GRAMS AVAILABLE ON REQUEST. ALL SERVED WITH SOUR CREAM AND BLINIS.

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OSCIETRA CAVIAR 30-GRAMS	245
BELUGA CAVIAR 30-GRAMS	375
SYDNEY ROCK OYSTERS   GF, RP ½ DOZEN	36
DOZEN	66
SAUCES MIGNONETTE   KILPATRICK   FLORENTINE	

SOUPS

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SHAVIYANI SEAFOOD BISQUE   A, D, S LOCALLY CAUGHT SEAFOOD, SHELLFISH, LOBSTER BISQUE, CAVIAR	42
PORCINI AND COCONUT CAPPUCINO   GF, V COCONUT FOAM, MUSHROOM AND NUTMEG POWDER	32

SHIO SEAFOOD PLATTER ON THE ROCKS | GF, S 298  
MALDIVIAN LOBSTER, OYSTERS, KING PRAWNS, HOKKAIDO SCALLOPS. REEF FISH CEVICHE, KING  
CRAB, AND ACCOMPANYING SAUCES, MIGNONETTE, AIOLI, AND MARIE-ROSE

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## APPETIZERS

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HOUSE GIN CURED KING SALMON   A, D, GF CRÈME-FRAICHE, DILL, BAGEL CRISPS	40
SEAFOOD COCKTAIL   GF, RP, S POACHED LOBSTER, PRAWNS, CRAB, ICE-BERG SALAD WITH MARIE-ROSE FOAM	46
HEIRLOOM BEETS   D, N, V CATALONIAN HAZELNUTS, GOATS CHEESE, RYE CRISPS	32
JUMBO SCALLOP CEVICHE   GF, S, RP THREE PEAS AND LIME	38
MALDIVIAN YELLOW FIN TUNA TARTARE   RP AVOCADO, RADISH	36

## SALTS

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### MALDON SEA SALT

SEA SALT IS A TYPE OF SALT PRODUCED FROM EVAPORATED OF SEAWATER. UNREFINED SEA SALT IS NATURAL IN TASTE AND CONTAINS HEALTHY MINERALS. NOT LIMITED TO, THOUGH THE MAIN BENEFITS INCLUDE, PREVENTING DEHYDRATION, BALANCING FLUIDS WHICH ARE LOADED WITH ELECTROLYTES, STIMULATING THE BRAIN, MUSCLE AND NERVOUS SYSTEM FUNCTIONS, AND THE DIGESTIVE SYSTEM.

### KALA NAMAK - BLACK SALT

A NATURAL ROCK SALT, IT OWES ITS RICH DARK COLOUR TO THE IRON AND OTHER ESSENTIAL MINERALS. LOWER IN SODIUM MAKES IT A SUITABLE SUPPLEMENT FOR SOUGHT WEIGHT LOSS. WITH LESS POTASSIUM IT ALLOWS FOR THE BODY TO REDUCE MUSCLE CRAMPS AND SPASMS, TREATS STOMACH ACIDITY, IMPROVES DIGESTION AND REINVIGORTAES HAIR.

### HIMALAYAN PINK SALT

HAILING FROM THE DEPTHS AND HEIGHTS OF THE HIMALAYAN MOUNTAINS, IT IS THE PUREST FORM OF SALT. SOME OF THE MULTIPLE HEALTH BENEFITS INCLUDE, IMPROVING RESPIRATORY PROBLEMS, BALANCING THE BODY'S POTENTIAL OF HYDROGEN, DIGESTIVE SYSTEM, AND SLEEP INDUCER. ITS COLOR VARIATIONS ARE INDICATIVE OF ITS MINERAL CONTENT.

SEAFOOD SIGNATURES  
SHAVIYANI ATOLL GRILLED SEAFOOD PLATTER 328

MALDIVIAN LOBSTER, AHI TUNA, WAHOO, JUMBO PRAWNS, SCALLOPS, MUSSELS AND CALAMARI  
WITH KATTA SAMBAL BUTTER, MALDIVIAN CURRY SAUCE AND A COPI LEAF SALAD

SEAFOOD GRILLS

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INDIAN OCEAN GRILLED KING PRAWNS 500-GRAMS   D, GF, S GARLIC BUTTER SAUCE	62
SHAVIYANI ATOLL LOBSTER 100-GRAMS   D, GF, S LOCAL KALE SALAD, KATA SAMBAL BUTTER MAS, RIHA SAUCE	27.50
YELLOW FIN TUNA   D, GF SEARED TUNA, CELERiac PUREE, PICKLE JUS	66
JOB FISH LINE CATCH   D, GF, S PEAS, AVOCADO, CRAB SALAD	56
LOCAL SEABASS   GF GRILLED FISH SAUCE VIERGE, LOCAL GREENS	48
FISHERMAN'S CATCH   GF YOUR WAITER WILL SHARE	62

BUTTERS | SIGNATURE BUTTERS FOR GRILLS | D

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PORCINI | TRUFFLE | CAFÉ DE PARIS | KATTA SAMBAL | UMAMI | GARLIC AND HERBS

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## SIDES

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OCEAN WATER POTATOES   GF, V SALT CRUSTED NEW POTATOES, CONFIT GARLIC AIOLI	18
KALE SAUTÉED   GF, V ORGANIC COCONUT OIL	16
WOK FRIED BROCCOLINI   D, GF, N, V TOASTED ALMONDS, BROWN BUTTER	18
ASPARAGUS   D, GF, V CITRUS VINAIGRETTE, PARMESAN	20
TRUFFLE SCENTED POTATO PUREE   D, V AGRIA MASH, TRUFFLE PUREE, SEA SALT	22
ICEBERG WEDGE   D, GF, N, P BLUE CHEESE MAYO, HOMEMADE BACON, ORGANIC WALNUTS	16
FOIE GRAS   D HOMEMADE BRIOCHE	32

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## BEEF

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### TENDERLOIN

CUT FROM THE CENTER OF THE TENDERLOIN AND CONSIDERED BY MANY TO BE THE MOST DELICATE OF STEAKS

TAJIMA WAGYU (MB 8) 500+DAY GRAIN FED 7OZ | GF 92

BLACK ANGUS 150-DAY GRAIN FED 7OZ | GF 74

### RIBEYE

FINE BUT FIRM TEXTURE, RICH IN FLAVOUR, PERFECTLY SUITED FOR GRILLING

WAYGU TAJIMA (MB 4-5) 500+DAY GRAIN FED 9OZ | GF 88

COLLINSON GOLD MEDAL GRASS FED ANGUS BEEF 9OZ | GF 76

### STRIPLOIN

A LEAN, WELL-FLAVORED CUT, COARSE GRAINED MUSCLES WITH LOTS OF MARBLING

SHER WAGYU FULL BLOOD BLUE LABEL MB-9 400-DAY GRAIN FED 9OZ | GF 138

BLACK ANGUS 150-DAY GRAIN FED 8OZ | GF 80

## LAMB AND POULTRY

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LAMB SHORT LOIN GRASS FED | A, D, GF 66  
PEAS, SPROUTS, HOMEMADE MINT GEL

DUCK BREAST 24-HOUR MAPLE CURED AND SMOKED | GF 60  
ROASTED HEIRLOOM BEETROOT AND ONION COFFEE PUREE

FREE RANGE CHICKEN BREAST | GF 55  
BROCCOLI PUREE, BROCCOLINI, BLACK GARLIC

## STEAK HOUSE SPECIALITIES

### SHIO STEAK GUIDE

#### DONENESS

RARE - COOL, JUICY RED CENTER  
MEDIUM RARE - WARM RED CENTER  
MEDIUM - WARM EVEN PINK CENTER  
MEDIUM WELL - SLIGHT PINK COLOUR LEFT,  
COOKED THROUGH  
WELL DONE - GREY BROWN TOUGH TEXTURE

### FILET MIGNON FOIE GRAS | GF 85

BLACK ANGUS TENDERLOIN (150-DAY GRAIN FED) 7OZ  
PAN SEARED FOIE GRAS  
CARROT PUREE AND BRIOCHE  
TRUFFLE AND RED WINE JUS | A

### STEAK DIANNE | A, D 70

BLACK ANGUS 150-DAY GRAIN FED NY STRIP 8OZ  
A STEAK HOUSE CLASSIC HAILING FROM THE 1930'S.  
SERVED WITH  
SAUTÉED PARISIAN MUSHROOMS, BRANDY, MUSTARD,  
SHALLOTS  
FINISHED WITH BLACK TRUFFLE AND A TOUCH OF  
CREAM.

### CONVERSIONS

7OZ	200 GRAMS
8OZ	225 GRAMS
9OZ	255 GRAMS
16OZ	455 GRAMS
30OZ	850 GRAMS

### LOBSTER THERMIDOR 'SHIO' | A, D, S 276

MALDIVIAN ROCK LOBSTER 800-GRAMS  
THIS 1880'S CLASSIC CREATED BY AUGUSTE ESCOFFIER  
RECEIVES A MAKEOVER "SHIO" STYLE, BAKED LOBSTER,  
HOUSE SMOKED SALMON, SWEET CORN AND CHERVIL.  
\*ACCOMPANIED WITH ANY 2 SIDE DISHES\*

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## DESSERTS

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CHEFS 'PINA-COLADA'   A, D ISLAND COCONUT PANNA COTTA, RUM GELÉE, COCONUT CRÈME, PINEAPPLE SORBET, PINA COLADA ESPUMA	42
LEMON MERINGUE 'PIE'   D CITRUS CURD AND SORBET, ITALIAN MERINGUE, VANILLA SABLE, LEMON OIL POWDER	34
MILK CHOCOLATE 'BAR'   D, N ALMOND SOIL, ORANGE SEGMENTS, COCONUT SORBET, MANDARIN GEL, CITRUS POWDER	28
APPLE TARTFINE CARAMALIZED   D MADAGASCAR VANILLA BEAN ICE CREAM, APPLE CHUTNEY, BLACK CARDAMOM	36

## CHEESES SELECTION

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CHOOSE FROM YOUR FAVOURITE OR TRY THE CHEFS SELECTION  
ALL CHEESES ARE SERVED WITH WARM BAGUETTE, CRACKERS, CONDIMENTS

BRIE DE MEAUX | D  
MEAUX FRANCE, AU LAIT CRU, COW'S MILK

BLEU D'Auvergne | D  
AUVERGNE - CENTRAL FRANCE, AU LAIT CRU, COW'S MILK

PECORINO AL TARTUFO | D  
TUSCANY, ITALY, AU LAIT CRU, SHEEP'S MILK

COMTE 18 MONTH AOP | D  
JURA, FRANCE, AU LAIT CRU, COW'S MILK

SAINTE MAURE AOP | D  
TOURAINNE, FRANCE, AU LAIT CRU, GOAT'S MILK