



# PRIVATE DINNER MENU

\$1000 PER GUEST + THE COST OF YOUR BEEF + 10% SERVICE CHARGE

## THE BUTCHERS CLUB SEAFOOD TROUGH

*Our picks of the freshest Australian seafood, mounted on ice and served in the centre of the table*

**FRESHLY SHUCKED COFFIN BAY OYSTERS SERVED ON THE HALF SHELL**  
Shallot mignonette, cucumber relish, cocktail sauce, tabasco, lemons and limes

**SEARED & MARINATED SUSTAINABLE AUSSIE TUNA**  
Pomegranate and apple salsa, baby rocket, soy and chili dressing

**MARINATED AUSSIE SCALLOPS ON THE HALF SHELL**  
Preserved lemon, pea sprouts, smoked sea salt and organic olive oil

**PACIFIC SWORDFISH CRUDO**  
Fennel, orange, pink peppercorns, garlic chips

## THE BUTCHERS BOARD

**ROASTED MARROW, HOUSE CORNED BEEF, ANGUS BEEF & HORSERADISH SAUSAGES**  
House mustard and pickles

**FRESHLY BAKED PULL-APART BREAD**  
Basted with beef drippings and dusted with dry-aged beef salt

## THE BIG BEEF EXPERIENCE

*Certified Angus rib or shortloin of beef 30+ days custom dry-aged to perfection*

**YOUR BEEF WILL BE TRIMMED, CUT INTO 2" CHOPS AND GRILLED TO A PERFECT MEDIUM-RARE, CARVED TABLESIDE AND SERVED FAMILY STYLE**

*Served with*

**ORGANIC GARDEN LEAVES WITH BALSAMIC VINAIGRETTE**

**ARGENTINIAN STYLE CHIMICHURRI APPLE & TARRAGON KETCHUP**

**HAND-CUT STEAKHOUSE CHIPS, TRIPLE-COOKED IN DUCK FAT**

**THE BUTCHERS CLUB'S LAGER & HORSERADISH MUSTARD**

**GREEN PEPPERCORN & BRANDY JUS CLASSIC BÉARNAISE SAUCE**

**MURRAY RIVER PINK SEA SALT**

## FEASTS ENDING

**IMPORTED ARTISAN CHEESE BOARD**  
Black grapes, chilli-spiced apricot chutney, crackers

**SERVED WITH**  
French-pressed Fair Trade coffee & certified organic premium English teas

**CHOICE OF HOMEMADE...**  
Key Lime Pie, New York Cheese Cake or Carrot Cake

## ADD-ONS

**NOVA SCOTIA LOBSTER TAIL \$300PP (1 X 4-5OZ TAIL)**  
Served grilled with lemon and old bay mayo or classic thermidor style

**JUMBO SPENCER GULF KING PRAWNS \$80PP (2 X 8/12 PRAWN)**  
Grilled and served with horseradish cream and lemon

**JUMBO ALASKAN KING CRAB LEGS \$300PP (200G PORTION)**  
Cooked in garlic and herb butter, served with soft bread

**CLASSIC FILET MIGNON STEAK TARTAR \$220PP (150G PORTION)**  
Prepared tableside by our chef and served family style. Traditional garnishes, grilled baguette

**OLD SCHOOL CAESAR SALAD \$70PP**  
Prepared tableside by our chef, white anchovies, rye croutons, shaved Parmesan & thick-cut bacon

**OYSTERS ROCKEFELLER \$150PP (3PCS)**  
Classic preparation with freshly shucked Coffin Bay oysters, sautéed spinach & cheesy bread crumbs

## ALSO AVAILABLE

**FINE WINE & CHAMPAGNE FROM OUR WINE PARTNER, SPARKLING & STILL MINERAL WATER, CRAFT BEERS, EXCLUSIVE DIGESTIVES, SOMMELIER SERVICE, VEGETARIAN AND NON-BEEF OPTIONS, BYOW (CORKAGE CHARGE)**

PRIVATE DINING RESERVATIONS ARE CONFIRMED WITH PURCHASE OF OUR DRY-AGED BEEF.  
THE COST OF THE BEEF IS NOT INCLUDED IN THE MENU COST.  
PRIVATE DINNERS CAN BE ARRANGED FOR A MINIMUM OF 6 GUESTS AND CAN ALSO BE ARRANGED FOR LARGE PARTIES.  
CONTACT [EVENTS@BUTCHERSCLUB.COM.HK](mailto:EVENTS@BUTCHERSCLUB.COM.HK) FOR ALL ENQUIRIES