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**THE
STEAK
COLLECTIVE**





Steaks deserve an exclusive and revered place of their own. Naturally so, not a lot many culinary experts were cut out to create the perfect Steak. And then came along Chef Richard Graham who has over the years mastered the art of treating Steaks with respect. In this special menu, Richard Graham lays before you an exclusive collection of the finest Steaks handpicked from years of deep research on different preparations and flavors from all over the world. Get set to embark on a delectably glorious odyssey to discover the cult popularity of steaks like the Porterhouse and the Roulade and the much revered T-Bone, a true celebrity among Steaks.

Relish the finest cuts, seasoned and cooked in special sauces to create an unforgettably rewarding experience for your senses. Understandably there's nothing less you can expect from a Chef whose culinary conquests have won prestigious global accolades and fame the world over.

Get set to treat your senses to the finest Steaks from around the world!





Country reared rump steak embraced in a hearty Spanish deep pan onion glaze. Pairs well with a Chardonnay.

₹ 395



High Cut Rib eye with a whiff of green garlic and adorned with trumpet Mushroom Sauce, goes well with a deep Red preferably as dry as possible.

₹ 375.

Real carne Porterhouse double cooked in a jack Daniels Glaze with spicy shallots pairs well with Sparkling Wine.

₹ 400.



Bavarian beef Roulade slow cooked to perfection in natural juices and served with bell pepper marmalade. The German love their beer with this hearty dish.

₹ 410.





T Bone steak, whopper all 18 ounce grilled as desired served with au jus and Bernaise and crispy chips impeccable with a Pinot Noir

₹ 825



Rodeo chicken breast with a generous filling of blue cheese & herb topped with a chunky remoulade goes well with a Dry Rose wine

₹ 375

Chicken Fried Steak in a crunchy coat with a key lemon beurre blanc suggest a fiery Malbec

Wine

₹ 380



Wagon wheel rolled Chicken steak set on a spiked tomato pomidor with a lima bean ragout. Hits the spot with a Sauvignon Blanc

₹ 330





Searred Pork Cutlets with fruity jam and
Glazed Apples. Pairs with a Dry Sparkling
Wine.
₹ 395



Vietnamese style Pork chops seasoned in brier
dripping on chilly tomato ragout. Chef
suggests a Dry Rose wine to enhance the flavor
₹ 395

Grilled fish Steak with a Nilgiri pepper sauce &
rice Espanola, Pinot Grigio will complement
the light sea food.
₹ 410



Fried Fisherman's basket served with chips &
tomato mayonnaise, Old world Pinot Noir will
pair well with the crisp dish.
₹ 450





FOR THE VEGETARIAN

Cottage Cheese steak set on vegetable Spaghetti with 1000 island sauce and crispy spinach, any Sweet Wine will do with this dish.

₹ 310



Salt pancakes with Ricotta & mushroom with a Tomato Smetana; Chef suggests a Dry Chardonnay

₹ 360

Vegetable Cordon Blue set on Egg Plant parmigiana with shredded cheese, pairs well with a Dry Rose

₹ 380



Wines not Included in the price displayed . Pairing Suggestions on request.
Taxes extra as applicable.



