

PREMIUM STEAKHOUSE

Shanghai · Beijing · Guangzhou · Zhuhai

SOUP

LEMON GRASS INFUSED LOBSTER BISQUE

lobster medallion
mussel, scallop
lime cream

148

WAGYU CONSOMMÉ

bone marrow
seasonal vegetables
barley

128

PORCINI MUSHROOM

herb potatoes
asparagus, truffle

108

RAW

BUCKET OF OYSTERS 6/12

royale - france 88
gillardeau - france 82
boudeuse - france 72

TUNA TARTARE

avocado, peanuts sour cream
wasabi sesame dressing

168

SMOKED WAGYU BEEF TIRADITO

avocado, chipotle aioli
lime BBQ dressing

128

BEST FOR SHARING

CHAR CAESAR SALAD

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

CHARCUTERIE BOARD

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

SEAFOOD STAND

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

1298

ADD ONS

10g of amur river premium caviar
328

½ steamed boston lobster
428

whole steamed boston lobster
788

STARTERS

PAN SEARED SCALLOPS

smoked tomato pesto
garlic puree
porcini mushroom

148

BURRATA SALAD

tomato
basil powder
pickled onion
truffle honey

168

DUO OF FOIE GRAS

foie gras parfait & grilled
port jelly
apple crumble

148

SPICY CRAB CAKES

chili aioli
mango slaw

138

BABY SQUID TAGLIATELLE

habanero sauce
iberian ham
peas

138

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FROM THE GRILL

CHAR INDULGENCE BLACKMORE 180G
100 % FULL BLOOD WAGYU FILLET
grilled foie gras, confit lobster
sautéed mushrooms, shaved truffles
1988

MINI BLACKMORE 120G
100 % FULL BLOOD 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 tenderloin **498/598**
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, 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 herb butter, beef jus

SUPPLEMENT FOR BEEF

80g seared foie gras
108

½ boston lobster
428

120g grilled king prawn
108

ON THE SIDE

VEGETABLES

roasted baby onions, mushrooms
bacon & parsley crumble
58

smoked eggplant, harissa sauce
roasted almonds
58

asparagus, parmesan, truffle aioli
58

STARCH

CHAR sea salted steak chips
58

paris mash potato
58

baked baby potatoes
garlic & rosemary butter
58

SALADS

quinoa, pickled lemon
red onion, herbs
58

smoked & seasonal tomatoes
baby mozzarella, pesto
58

rocket parmesan, aged balsamic
toasted pine nuts
58

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THE REST

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, smoked cheese
CHAR BBQ sauce

328

CHARcoal LAMB

tomato & pepper compote
harissa, garlic puree, yoghurt

348

TUSCAN PASTA

hickory smoked wagyu short rib
egg yolk, mushrooms
parmesan cheese

288

ROASTED BLACK COD

confit baby carrots
star anise, lime syrup

348

SLOW COOKED SALMON

orzo ragout, green olives, pickled lemon

298

WHOLE GRILLED LOBSTER

garlic herb butter, potatoes, rocket

788

GRILLED KING PRAWNS

lemon parsley butter, potatoes
fennel, capers

488

TO FINISH

CHAR SIGNATURE BANANA CHEESE CAKE

praline, citrus cream, berry jam

88

APPLE TARTE TATIN

cinnamon ice cream - for sharing

128

OUR VERSION OF TIRAMISU

mascarpone, hazelnuts, edible soil

78

CHOCOLATE INDULGENCE

dark chocolate fondant, ganache
white chocolate ice cream & caramel sauce

98

CITRUS WATERMELON

meringue, passionfruit & mango sorbet

78

DESSERT TASTING PLATE

banana chessecake
citrus watermelon
chocolate fondant, ice cream selection

148

CHILLED TRIO

allow our waiter to introduce our
seasonal ice cream & sorbet selection

78

SELECTED CHEESE BOARD

fruit paste, nuts, crostini soft
hard, semi hard & blue
your waiter can assist you

50g each 78