CRUSH

Specials

Artisanal Cheese Board – Stilton, Manchego, Rosemary Sheep's Milk – 188
手工芝士拼盘-斯蒂尔顿芝士，曼彻格芝士，迷迭香羊奶酪

Charcuterie Board – Coppa, Mortadella, San Daniele Ham – 188
混合肉拼盘-库巴香肠，意大利摩泰台拉火腿，意大利圣丹尼尔火腿

Artisanal Cheese & Charcuterie Board – 368
手工芝士拼盘 & 混合肉拼盘

Cebo Iberico Jamon- 50g – 148
伊比利亚火腿 50g

M7 Wagyu Carpaccio – with pickled shallots, lemon zest & cracked black pepper – 148
M7 牛肉片-柠檬皮-黑胡椒碎

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"Everything Can Be Shared But You Might Wish You Didn't"

Bites 小食

Soy roasted edamame beans – 35
自制香烤酱油毛豆

Frites & Aioli - hand cut french fries with stone mustard aioli – 58
香炸薯条配蒜蓉蛋黄酱

Getting Started 前菜

Roma Tomato Bisque – with basil & mahon grilled cheese sandwich – 78
罗马式番茄浓汤-罗勒-马洪梅诺卡芝士三明治

House-Cured Bacon Wrapped Medjool Dates – stuffed with Marcona almonds & gorgonzola dolce – 2 for 70 & 4 for 130
培根椰枣卷-扁桃仁-戈根索拉芝士

Truffle Mushroom Strudel – with drizzled beet gastrique (4 pieces) – 75
松露蘑菇酥皮饺子-4 只

M7 Wagyu Roast Beef - four pieces of country bread with horseradish & chimichurri – 158
烤 M7 和牛薄片-4 片乡村面包-辣根芥末蛋黄酱-奇米丘里酱

Chicken Wings – house smoked, cumin lime Marinade, toasted coriander yoghurt – 88
烟熏烤鸡翅-香菜孜然酸奶汁

Gluttonous Goodness 贪吃是美德

Poutine – Hand cut french fries with house-cured bacon, bacon gravy & house-smoked provolone cheese – 108
自制薯条-培根牛骨汁-烟熏味芝士

Yakitori Pork Belly – with tuna aioli & maple bourbon glaze – 118
香烧五花肉-金枪鱼蒜泥蛋黄酱-枫糖波本汁

Veggies 蔬食

Smoked Romanesco Broccoli – with ginger carrot puree, goat cheese & pomegranate – 128
烟熏宝塔菜-胡萝卜姜泥-山羊奶酪-石榴碎

Chimichurri Sweet Potato – tempura sweet potato with avocado, heirloom salsa fresca & brillat-savarin cheese – 98
天妇罗式炸红薯-牛油果-萨伐兰芝士

Roasted Heirloom carrots – Crispy shallots, coconut spiced yoghurt, sultana raisin chutney, tomato oil – 88
烤胡萝卜-椰子香料酸奶

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Main Event 主食

The Crusher – 170 grams of house ground M3 Wagyu Buger,
with house cured bacon, smoked provolone on our homemade bun with fries or pickled vegetables – 128
"粉碎机"- M3 和牛汉堡 170 克-自制培根-熏波萝伏洛干酪-手切薯条或自制腌菜

Tuna Tataki – with miso mustard sauce, furikake, pickled ginger & baby cilantro – 188
火炙金枪鱼-芥末味噌酱-味岛香松

Braised Beef Cheek Bordelaise– served on rosemary spoon bread with brown butter glazed shallots – 238
炖牛脸肉-迷迭香味玉米糊-黄油干葱

Spiced Grilled Ahi Tuna – with sambuca caramelized fennel & pickled purple cabbage – 238
辣烤金枪鱼-茴香酒焦糖茴香-自制腌紫甘蓝

Perfectly Marbled M8/9 Wagyu Filet Mignon 220g– served with grilled broccolini & hand cut fries – 598
(Chef recommends rare or medium rare)
大理石纹 M8/9 和牛菲力牛排-烤西兰台-手切薯条(主厨推荐一分熟或三分熟)

M5 Wagyu Striploin 300g – grilled with romesco sauce & french fries – 488
M5 西冷牛排 300g-烤椒酱汁-手切薯条

Crush Wine Flights

White		**50ml pours of each wine**	**170**
Rodrigo Mendez- organic	2018	Cies- albarinho- Spain, Rias Baixas	
Frey- organic	2017	Hangen Weisheim Rielsing- Germany, Rheinhessen	
Storm Wines- organic, biodynamic	2019	Wild Air- sauvignon blanc- South Africa, Hemel-en-Aarde Valley, Walker Bay	
Terroir Al Limit- organic, biodynamic	2015	Pedra De Guix- 33% garnacha, pedro ximinez & macabeo- Spain, Priorat	
Red		**50ml pours of each wine**	**160**
Constant-Duquesnoy- organic, biodynamic	2016	Côtes du Rhône Lou Combau- 70% grenache 30% syrah- France, Rhone	
Petra- organic, biodynamic	2018	Zingari- Merlot, Sangiovese, Petit Verdot & Syrah- Italy, Tuscany	
Aio	2009	Aio- petit verdot- Spain, Albacete	
Changarnier- organic	2017	Champs Fuillot- pinot noir- France, Burgundy, Monthelie	