

Tomahawk Night

At Chi Restaurant, experience the excitement of our Executive Chef live-searing your tomahawk tableside to your preferred doneness, while the vibrant atmosphere comes alive with music from our live band.

Flown in from Australia and grain-fed for 160 days, our premium tomahawks are hand-rubbed with herbs from our own garden. Indulge in this culinary masterpiece as part of a three-course feast, perfectly paired with our curated selection of wines.

Date: 26 December 2025

Time: 6:00 pm – 10:00 pm

Price: USD 75.00 per person

Including 20% savings on all drinks

Children can order from a la carte menu

Price is inclusive of prevailing taxes and services charge

THE MENU

APPETISER

Salmon Tartare

Salmon diced and paired with shallots, capers, gherkins, parsley, and spring onion, topped with a rich cured quail egg yolk. This dish is enhanced with Worcestershire sauce and Dijon mustard for a perfect balance of savory and tangy flavors.

MAIN

Grilled Marinated Beef Tomahawk Steak

Hand-rubbed with fresh herbs from our garden and served with grilled baby carrots, mushrooms, Hasselback potatoes, and pomegranate red wine jus.
The dish is flambéed with Grand Marnier.

DESSERT

Apple Tartine

Apple and caramel sugar baked on a puff pastry, then topped with a caramelized sauce and served with vanilla ice cream.