

Appetizer		
CLASSIC PRAWN COCKTAIL	550	
Tiger Prawn, Marie Rose Sauce		
BLUE SWIMMER CRAB CAKE	550	
Butter Lettuce, Charred Lemon, New Orleans Remoulade		
ESCARGOTS	550	
Garlic & Parsley Butter, Pernod		
WHISKEY CURED SALMON	550	
Fromage Blanc, Dill, Lemon		

Salad		
MADISON CAESAR	650	
Alaskan King Crab & TJ Original Dressing		
BURRATA & TOMATO	650	
Heirloom Tomatoes, Olives, Basil, Extra Virgin Olive Oil		
HOMEMADE DUCK PROSCIUTTO	650	
Granny Smith Apple, Endive, Blue Cheese Dressing		

Soup		
NEW ENGLAND CLAM CHOWDER	550	
Clams, Mussels, Crab, Octopus		
MAINE LOBSTER	680	
Crème Fraîche & Chives		
FRENCH ONION	550	
Gruyère & Croutons		

Seafood		
IMPORTED FRESH OYSTER		
Gillardeau No.2, France	290/PC	
Cadoret La Lune No.02, France	320/PC	
David Hervé “Boudeuse” No. 4, France	220/PC	
Fine de Claire No. 2, France	260/PC	
PREMIUM SEAFOOD TOWER	5,800	
(SERVES 2 TO 4 PEOPLE)		
Lobster, Oysters, Tiger Prawns, Scallops, King Crab Leg		
PREMIUM SEAFOOD ON ICE		
Half Lobster	1,700	
Hokkaido Scallop	220	
Oyster	As above	
Tiger Prawns	250	
King Crab Leg	1,700	
CAVIAR - PERSEUS NO.2 OSCIETRA(30g)	4,950	
Blinis, Creme Fraiche, Chives, Shallots, Chopped Eggs		
Organic Coconut Charcoal Grilled		
Market price		
SEABASS	OCTOPUS	
DOVER SOLE	KING PRAWNS	
RED CORAL TROUT	WHOLE MAINE LOBSTER	

JOSELITO JAMON IBERICO	1,700
100% Iberian Acorn-fed Pata Negra DOP 48 Months, Pa Amb Tomàquet	
COLD CUTS & CHEESE	1,850
DOP Prosciutto di San Daniele 24 Months, Joselito Chorizo, Olives, Cornichons, Brie Truffle, Marinated Feta & Bread	

Josper Oven Charcoal Grilled	
BIG MADDIE BURGER	980
Double Cheese, Wagyu Beef & Bacon	
HALF BRICK CHICKEN	1,100
Cauliflower Puree, Broccolini, Crispy Shallots, Chicken Jus	
GRASS-FED RACK OF LAMB	2,200
Eggplant Bechamel, Broccolini, Chimichurri	
SLOANE’S PORK CHOP	1,800
Apple, Honey Mustard, Rocket	

Josper Oven Charcoal Grilled

PRIVATE SELECTION

WAGYU X OLIVE FED BLACK TAJIMA TENDERLOIN (250g) 6,200
720 Days Grain & Olive Fed, Black Tajima MB8, Fort Davis, Texas, USA

MAYURA CHOCOLATE FED STRIPLOIN (320g)	5,900	BEEF TASTING EXPERIENCE	7,850
450 Days Grain-Full-blood Wagyu MB9+ Mayura Station, South Austria		WAGYU X OLIVE FED BLACK TAJIMA TENDERLOIN, 720 Days Grain & Olive Fed, MB8, Fort Davis, Texas, USA	
BLACK MARKET RIBEYE (350/500g)		MAYURA CHOCOLATE FED STRIPLOIN, 450 Days Grain-Full-blood Wagyu MB9+, South Austria	
300 Grain Fed, Purebred Block Angus, MBS Marbling, Rangers Valley Farm, NSW, Australia.		BLACKMARKET RIBEYE, 300 Days Grain Fed, Purebred Black Angus, Australia.	
KAGOSHIMA WAGYU TENDERLOIN (200g)		GRILLED BONE MARROW, Thoi-Charolois Beef, Nakon Patom, Thailand	
650 Days Grain Fed, Full Blood Wagyu, A5 Marbling, Kagoshima Prefecture, Japan		WX WAGYU TOMAHAWK (1.3/2.3kg)	550/100g.
KIWAMI WAGYU CUBEROLL (350g)		370 Days Grain Fed, Wagyu Cross Angus, MBS 5 Marbling, Ranges Valley Fam, New South Wales, Australia	
400 Days Grain Fed, Full Blood Wagyu, MB9+ Kerwee, Queensland		WESTHOLME WAGYU T-BONE (1kg)	5,500
LITTLE JOE NY STRIP (300g)		300+ Days Grain Fed, F1 Wagyu, MB6-7 Marling, Darling Downs, Queensland, Australia	
Grass Fed, Hereford/Angus, MB4+ Marling, Little Joe Farms, Vicotria, Australia		PUREBRED BLACK ANGUS SHORTTRIB (500g)	1,800
GRASS FED TENDERLOIN (250g)		300 Days Grain Fed, Purebred Block Angus, MBS Marling, Rangers Volley Farm, New South Wales, Australia	
100% Grass Fed, Angus, New South Wales, Australia			

Sauce	
RED WINE	CHIMICHURRI
BEARNAISE	CAFE DE PARIS
MUSTARD JUS	THREE PEPPERS
WILD MUSHROOMS	NAHM JIM JEAW

ADD-ON	
GRILLED HALF LOBSTER	1,700
SEARED FOIE-GRAS	650
GRILLED TIGER PRAWNS	450
SMOKED BACON SLAB	350
GRILLED BONE MARROW	790

Dry Rub

HOUSE RUB	CAJUN RUB
KANSAS BBQ	MEMPHIS SPICES

Sides	
320 (PER SIDE)	
MAC & CHEESE	ONION RINGS
FRENCH FRIES	MASH POTATOES
CREAMED SPINACH	BROCCOLINI, PRESERVED LEMON
ROASTED MUSHROOMS	TOMATO BALSAMIC SALAD



STEAK AVENUE

Madison