

Appetizers

Alfredo's Caesar Salad

Romaine Hearts, Shaved Parmigiano Reggiano, Garlic Croutons, Marinated Cherry Tomatoes, White Anchovies 18

Kale Crunch Salad

Pickled Fennel, Sesame-Miso Vinaigrette, Marinated Cherry, Beet Gastrique, Sweet Herbs, Candied Nuts 20 V

Maryland Blue Crab Cake

Charred Cream Corn, Bacon, Lemon Pepper Butter 32

Classic Beef Tartare

Traditional Garnish, Tempered Egg Yolk, Tallow Toasted Baguette 25

Seared Foie Gras

Blueberry-Thyme and Strawberry-Champagne Compotes, Pickled Onions, Crème Fraiche, Toasted Almonds 26

Soup

Lobster Cappuccino

Rich Lobster Soup, Cognac Cream Espuma 24

Loaded Baked Potato

Bacon, Aged Cheddar, Sour Cream, Fried Potato Skins 22

Chilled Seafood

Alaskan King Crab Legs

1lb/450g 135

Lobster Tails

12oz/340g 85

Prawns

6pc 46/12pc 72

Sashimi Selection

Ahi, Hamachi, Fresh Catch of the Day 44

Seasonal Oysters

12pc 65

Seafood Tower 400

Demi Tower 250

All seafood dishes served with a selection of sauces and accompaniments.



USDA Prime Beef

Ribeye	16oz/450g	80
Cowboy Ribeye	32oz/900g	140
New York Strip	16oz/450g	78
T-Bone	20oz/570g	90
Tenderloin Filet	6oz/170g 10oz/280g	68 96
Dry Aged Selection Of The Day		MP

Japanese A5 Wagyu

Tenderloin		Striploin	
3oz/85g	86	3oz/85g	80
6oz/170g	170	6oz/170g	160
9oz/255g	254	9oz/255g	244
12oz/340g	338	12oz/340g	328

V Vegetarian G Gluten Free N Nut Allergy S Shellfish Allergy

Entrées

Seafood Cioppino

Jumbo Prawn, Scallop, Clams, King Crab, Pacific Fish, Tomato Brodo, Green Garlic Toast 50

Grilled Kurobuta Pork Chop

Smoked Coconut Dinanche Crust, Eggplant Kelaguen, Charred Finadene 48

Premium Fish of the Day

Pan Roasted Cajun Spiced Fish, Jumbo Garlic Prawns, Sweet Pepper and Kale Saute, Romesco Sauce, Tarragon Emulsion 50

King Oyster Mushroom Steak

Wild Mushroom Risotto, Brown Butter, Fried Kale, Truffle Essence 38

Live Lobster

Green Garlic Butter, Roasted Citrus Crumble, Grilled Lemon 90

Side Dishes

Mashed Potatoes

Rich and Velvety 13 V

Classic Fries

Sea Salt, Truffle Aioli 13 V

Parmesan Risotto

Crème Fraiche 16 V

Truffle Mac & Cheese

Aged Cheddar, Macaroni, Brown Butter Crust 18 V

Wagyu Fried Rice

Oyster Sauce, Crispy Garlic, Scallions 18

Grilled Asparagus

Balsamic Reduction, Truffle Aioli 16 V

Sauteed Wild Mushrooms

Herb Butter, Citrus Crumble 16 V

Brussels Sprouts

Spiced Honey, Sesame Seeds, Garlic Croutons, Yuzu Compressed Apples 17 V

Alfredo's Steakhouse uses USDA Prime quality meat



For those with special dietary requirements or allergies who may wish to know about the food ingredients, please ask for the manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All mentioned prices are in US dollars and are subject to 10% service charge.