RAW & COLD & SALADS

Live French Oysters #3
(by pc) 190, ½ dozen 1,100, dozen 2,000
Ice: Mignonette, bacon yuzu ponzu,
spicy bloody mary, lemon

Blue Fin Tuna Crudo 690
Blackened chili oil vinaigrette, leek chips, tonnato

Burrata 420
Marinated and grilled heirloom tomatoes,
pistachio salsa verde

Caesar Salad 350
Charred baby cos, crispy bacon, dill,
croutons, Reggiano, miso dressing

Cold Cuts 1,100
Paleta joselito, lomo iberico, chorizo iberico,
tumaca bread, pickles and condiments

The Standard Grill Beef Tartare 750
Potato crisps, smoke tomato,
Jerusalem artichoke, toasted brioche

The Prawn Cocktail 520
Tiger prawns, chipotle ketchup, shrimp aioli,
cos lettuce, shiso

Seafood Salad 590
Squid, tiger prawm, escabeche mussels,
orange, cucumber, parsley, schezwan dressing

FROM THE WOOD FIRED GRILL

Icon XB Wagyu Bone-in Rib Eye **4,500**
Grain fed 365 days, 1kg carved tableside

Stock Yard Gold Angus Porterhouse **3,900**
MBS 3 200-days 1kg carved tableside

Icon XB Wagyu Tenderloin **2,500**
Grain fed 365 days, 250g

Little Joe Angus Tenderloin **1,900**
MBS 4+ grass fed, angus 250g

Little Joe Angus Rib Eye **1,600**
MBS 4+ grass fed 250g

Pardoo Wagyu Striploin **2,950**
Grain fed 430 days MBS 7 300g

Pardoo Wagyu Hanger Steak **1,600**
MBS 4/5 200g

Icon XB Wagyu, Flank **1,600**
Grain fed 365 days, MBS 8/9 180g

Lumina Lamb Short Loin **1,250**
Spiced rub, mint salsa, tzatziki

Baby Chicken **790**
Habanero peri peri, brussel sprouts, salsa brava

Steak Sauces (Choose 2)
Chimichurri, Horseradish cream,
Mixed peppercorns, Bordelaise

SIDE DISHES

Mixed Green Leaves 190
Rocket, lettuces, snow peas, dill

Wood Fire Portabello 250
Mushroom duxelles, crispy shallot

Charcoal Broccolini 220
Ricotta cheese, bottarga, macadamia

Creamy Potato Puree 320
Extra virgin olive oil

Shoestring Truffle Fries 350
Reggiano, parsley

HOT APPETIZERS

Roasted Pumpkin Soup 350
Creme fraiche, manchego, chive oil

Lamb Skewers 380
Rump, shishito peppers, spiced yoghurt

Lasagna 450
Oxtail, triple cheese sauce, salsa verde

Bone Marrow 700
Oxtail jam, persillade, sourdough

MAIN PLATES

Grill Stone Bass 790
Yuzu beurre blanc, harissa oil, snow peas

Grilled XL Wood Fire Tiger Prawns 1,100
Ajillo sauce, oregano, burnt lemon

Grilled Kurobuta Pork Chop 850
Charcuterie sauce, pickle cabbage,celerice puree

Slow Cook Short Rib 1,600
Beef jus glazed, peppers,
pickled wild mushrooms, potato cream

The Standard Wagyu Burger 790
Smash wagyu patty, cheddar cheese, bacon jam,
dijon sauce, house made cornichon, potato bun,

Lamb Pappardelle 720
Lemon gremolata, reggiano

DESSERTS

Wood Fire Cinnamon Roll 250
Bourbon creme anglaise, edible gold, vanilla ice cream

Chocolate Cake Layer 250
Hokkaido ice cream

Almond Tart 320
Chantilly cream fraiche, fresh berries

Tiramisu 350
Cocoa, coffee foam, kahlua

Banana Caramel Cake 250
Walnut, pistachio

The Standard Grill's Signature

Gluten Fish Shrimp Nut Dairy Spicy Pork

If you have a food allergy, please notify us. Allergen information for menu items is available. Ask an employee for details.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Prices are subject to 10% service charge and 7% government tax.