

BEASTIE

• STEAKHOUSE •

*Beastie
Every bite is a feast*

Journey





At Beastie, our chef transforms a passion for beef into dishes that elevate simple ingredients with rich, complex flavors. Using a unique beef rub and perfected grilling techniques, every plate offers a distinctive taste found only at Beastie.





MAIN



IN-HOUSE AGED

AUS WAGYU PICANHA 250 G 1,200 .-

Grilled Picanha, crispy taro, chimichurri sauce

AUS TENDERLOIN 200 G 1,350 .-

Grilled tenderloin, crispy taro, chimichurri sauce

AUS ANGUS 200 DAYS RIBEYE 300 G 1,600 .-

Grilled ribeye, crispy taro, chimichurri sauce

AUS ANGUS 200 DAYS STRIP-LOIN 300 G 1,800 .-

Grilled ribeye, crispy taro, chimichurri sauce

GRILLED WAGYU SHORT-RIBS WITH CHINA TOWN RICE POT 1,950 .-

Short Ribs, Pixian Barbecue sauce, steamed rice with herbs.

AUS ANGUS STRIP-LOIN 270 DAYS 300 G 2,200 .-

Grilled Strip-loin, crispy taro, chimichurri sauce

DRY AGED

GRILLED PORTERHOUSE (PRICE PER 100 G) 350 .-

Grilled porterhouse, crispy taro, chimichurri sauce

GRILLED TOMAHAWK (PRICE PER 100 G) 450 .-

Grilled tomahawk, crispy taro, chimichurri sauce

AUS ANGUS 200 DAYS RIBEYE 300 G 2,200 .-

Grilled tenderloin, crispy taro, chimichurri sauce

AUS ANGUS TENDERLOIN 300 G 2,600 .-

Grilled tenderloin, crispy taro, chimichurri sauce

#Beastie

Please notify service attendant of any allergies. All prices are subject to 10% service charge and 7% VAT.

Side



POMMES DAUPHINOISE 220 .-

Potatoes, butter, chimichurri mayo, Himalayan salt

PARMESAN GRILLED BROCCOLI 220 .-

Fresh Broccoli, olive oil, Parmesan cheese, garlic, pepper

MASHED POTATOES 220 .-

Potatoes, fresh milk, butter

MAC AND CHEESE 220 .-

Macaroni, cheese, milk and bacon

SAUTÉED MUSHROOMS & ASPARAGUS 290 .-

Champignon mushrooms, asparagus, garlic, rosemary

FRENCH FRIES 290 .-

French fries and salt

GRILLED MINICOS WITH CHEESE 320 .-

Babycos, ponzu sauce, Parmesan cheese

GRILLED SEASONAL VEGGIES 390 .-

Seasonal vegetable with salt and pepper and olive oil



APPETIZERS

Appetizers

MIXED SALAD 260 .-

Mix Salanova, pickled goods, Mandarin dressing, salt and pepper

BEEF TACOS 260 .-

Ox tails and Tongue, Corn's Tortilla, Roasted Salsa

BEEF BURGER 450 .-

Brioche Bun, Dry aged patty, cheddar cheese, French fries.

GRILLED SENDAI - CUT TONGUE 460 .-

Ox Tongue, purple cabbage, Friséé

CAESAR SALAD 590 .-

Chicken Brest, baby cos, croutons, Caesar dressing

CARPACCIO 780 .-

Tenderloin, salt and pepper, extra virgin olive oil, Arugula, parmesan cheese tuile.

Grilled Beef Non-Beef





GRILLED NON-BEEF



THICK CUT BACON 350 .-

Smokes homemade bacon, Italian parsley, tomatoes

PORK CHOPS WITH MASHED POTATOES 790 .-

Pork chops, mashed potatoes, barbecue sauce

GRILLED SEA BASS 790 .-

Sea bass, mashed potatoes, lemon cream sauce, basil oil

GRILLED BBQ PORK RIBS 850 .-

Pork Ribs, barbecue sauce, kraut-slaw

GRILLED LAMB RACKS 1,800 .-

Lamb rack, balsamic reduction, mustard vinaigrette, roasted garlic

Desserts



DESSERTS



NEW YORK CHEESE CAKE 220 .-

Cheese cake, Strawberry, Blueberry, Blood orange

CHOCOLATE LAVA 280 .-

Chocolate, Blueberry, Vanilla ice cream

APPLE CRUMBLE PIE 220 .-

Apple crumble, Vanilla ice cream, / Caramel sauce.

PECAN PIE 220 .-

Pecan pie, Vanilla ice cream, Maldon salt

Chef's *Recommend*



POMMES DAUPHINOISE 220 .-

Potatoes, butter, chimichurri mayo, Himalayan salt

Deep-fried, multi-layered potatoes cooked to crispy perfection, served with creamy chimichurri mayo and topped with burnt Himalayan salt.

MIXED SALAD 260 .-

Mix Salanova, pickled goods, Mandarin dressing, salt and pepper

House-mixed greens and Salanova tossed with salt, pepper, extra virgin olive oil, and Valencia orange juice, topped with homemade pickled goods.

CHOCOLATE LAVA 280 .-

Chocolate, Blueberry, Vanilla ice cream

Freshly baked homemade chocolate lava cake, topped with house-made vanilla ice cream and fresh berries

GRILLED SENDAI - CUT TONGUE 460 .-

Ox Tongue, purple cabbage, Friséé

Expertly cut in authentic Sendai style, this grilled ox tongue is tender and flavorful, served with purple cabbage sauerkraut and frisée.

PORK CHOPS WITH MASHED POTATOES 790 .-

Pork chops, mashed potatoes, barbecue sauce

American-style BBQ pork chops, served with creamy mashed potatoes and a rich barbecue sauce.

LOVE ME TENDER 1,950 .-

Premium Foie gars, Tenderloin, Red wine jus, caramelize pineapple.

Grilled tenderloin steak topped with premium foie gras and caramelized pineapple, finished with homemade Valencia orange jam and surrounded by a rich red wine jus.

GRILLED WAGYU SHORT-RIBS WITH CHINA TOWN RICE POT 1,950 .-

Short Ribs, Pixian Barbecue sauce, streamer rice with herbs.

Slow-roasted short ribs infused with bold American-Szechuan flavors, coated in a spicy Chinese-style barbecue sauce, and served with fragrant herb rice in a cast-iron pot.

