

raw/chilled

oysters on the half shell* (df) (gf)

chef's daily selection, granny smith apple, jalapeno yuzu ponzu, scallion oil
half dozen 28 | full dozen 55

steak tartare*

tenderloin, pickled mushrooms, mustard seeds, paprika & sherry vinegar
dressing, aged gouda cheese, brioche fingers 35

tuna tartare* (df) (gf)

ahi tuna, soy chili vinaigrette, pickled fresno, asian pear, taro chips 29

appetizers

bread service

flatbread, bloody mary butter, chives 12

grilled prawns

cilantro chimichurri, thai crispy shallots 34

pan-seared scallops* (df) (gf)

pea purée, braised bacon lardons, pickled fennel, chicken jus 33

lobster risotto (gf)

butter-poached lobster tail, fennel, parmesan, confit lemon 37

octopus (df)

scallions, sherry vinegar, gochujang romesco, fingerling chips 34

wagyu meatballs

american wagyu, pork, slow-roasted tomato sauce, polenta croutons,
parmesan, basil 24

soup/salads

roasted carrot soup (v)

coriander cream, parsnip chips, cilantro 16

harvest salad (df) (gf) (v) (v+)

kale, mango, avocado, snap peas, tajin, crispy chickpeas, lime vinaigrette 18

peach panzanella (v)

burrata, heirloom tomatoes, arugula, sourdough, sherry vinaigrette 24

caesar salad*

parmesan frico, garlic croutons, lemon zest 20

(df) dairy free | (gf) gluten free | (v) vegetarian | (v+) vegan

To join Caesars Rewards ask your server, or visit the Caesars Rewards Center, for details. Menu subject to change. A gratuity of 21% will be added for parties of six or more. Poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Some menu items may contain nuts or other allergens, please ask server.

entrées

beef wellington*

potato purée, glazed root vegetables, red wine demi-glace, served medium rare 74

crispy skin salmon* (gf)

miso marinated, sushi rice, baby bok choy, miso beurre blanc, scallion oil 45

brick chicken (df) (gf)

half chicken, oregano & garlic oil, shaved fennel, arugula, herb sauce 45

crab cacio e pepe

colossal lump crab, pecorino romano, parmesan reggiano, black pepper, lemon zest 46

spiced lamb rack* (df) (gf)

shawarma salt, sautéed spinach, baba ghanoush, pomegranate lamb jus 85

grilled branzino (df) (gf)

sauce vierge, swiss chard, almond gremolata, roasted cherry tomatoes 65

braised short rib (df)

potato cake, sautéed spinach, crispy onions, red wine demi-glace 52

8 oz. filet mignon* (gf)

garlic compound butter, confit cipollini, truffle peppercorn sauce 68

20 oz. prime bone-in ribeye* (gf)

roasted garlic, glazed maitake mushrooms, blistered tomatoes, truffle peppercorn sauce 105

tofu fried rice (df) (gf) (v) (v+)

cabbage, kale, pickled mushrooms, spiced cashews, sesame seeds, peanut sauce 26

enhancements

truffle butter (gf) (v) 10

garlic butter (gf) (v) 8

herb butter (gf) (v) 8

lobster tail (gf) 35

grilled prawn (gf) 18

seasonal truffles (df) (gf) (v) 30

sides 16 each

baked macaroni & cheese

smoked gouda sauce, crispy prosciutto, chives

summer polenta

roasted corn, parmesan, garlic, basil

green beans (df)

crispy prosciutto, sherry vinaigrette

roasted brussels sprouts (df)

chili glaze, pickled fresno peppers, cilantro

potato purée (gf) (v)

crème fraîche, chives

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HK signature prix fixe menus

three courses 110⁹⁵ per person / with wine pairing 165⁹⁵

first

seared scallop*

english pea purée, pickled fennel, bacon lardons, finished with chicken jus

chardonnay, grgich hills, napa valley, 2019

or

caesar salad*

parmesan frico, garlic croutons, lemon zest

pouilly-fuiseé, joseph drouhin, mâconnais, france, 2022

main

beef wellington*

potato purée, glazed root vegetables, red wine demi-glace
add lobster tail at market price*

cabernet sauvignon, clos du val, napa valley, 2016

or

crispy skin salmon* (gf)

miso marinated, sushi rice, baby bok choy, miso buerre blanc, scallion oil

dessert

sticky toffee pudding

ice cream

paradiso dessert wine, robert renzoni winery

*consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions and pregnancies.