



**POTATO HEAD®**  
GARAGE

**COLD BAR**

Here in our GARAGE, we love our cold appetizers! A great start to open up your palate before indulging in our specialty steak selections. All of our cold appetizers are always prepared utilizing selections of premium quality meat and the freshest seafood available in the market.

<b>JAMON IBERICO</b> ..... 180 Toasted country bread, fresh tomato	<b>HOMEMADE SALMON MARINADE</b> .... 90 Shaved vegetables, lime cream, dill oil
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<b>TUNA TARTARE</b> ..... 95 Red radish, julienned ginger, avocado, minced chili, shallots, chives, sesame seeds
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<b>TERRINE FOIE GRAS</b> ..... 140 Sauterne jelly, <i>sawo</i> , mangosteen, crispy ginger bread and country bread
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<b>ASIAN BEEF TARTARE</b> ..... 160 US prime beef, galangal, chili, kaffir lime, homemade ketchup, shallots, sliced spring onion, crouton
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<b>SHRIMP COCKTAIL</b> ..... 100 Homemade cocktail sauce, wasabi flavor, iceberg lettuce
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**HOT STARTERS**

<b>ONION GRATIN SOUP</b> ..... 90 Beef consommé soup, crouton, Gruyere cheese	<b>WOOD FIRE GRILLED PRAWN</b> ..... 110 Couscous, curry oil and balsamic reduction
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<b>PUMPKIN SOUP</b> ..... 65 Sautéed mushrooms, diced pumpkin	<b>GARLIC PRAWN</b> ..... 100 Chili pepper, capers, tomatoes
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<b>CHAR-GRILLED TUNA LOIN</b> ..... 100 Sherry vinegar, garlic chips	<b>FRIED CHICKEN WINGS</b> ..... 110 Stuffed with minced shrimps, shitake mushrooms, coriander sauce
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<b>BLUE SWIMMER CRAB CAKE</b> ..... 120 Homemade green curry, chili oil, mixed greens
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**SALAD & GREENS**

<b>WOOD FIRE GRILLED BEEF SALAD</b> ... 100 Chili, lemongrass, lime, <i>kyuri</i> , tomato and mixed greens
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<b>TOMATO &amp; MOZZARELLA SALAD</b> ... 120 Champagne vinegar, extra virgin olive oil and basil oil
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<b>SEASONAL SALAD</b> ..... 65 <i>Oba</i> leaf, soya dressing
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<b>GREEN BEANS SALAD</b> ..... 70 Red wine vinegar dressing, mixed greens, roasted walnut
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<b>BEETROOT CARPACCIO</b> ..... 65 Shallots, sherry vinegar dressing
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**WOOD FIRE GRILLED**

The Wood Fired Grill provides an amazing combination of char and Rambutan Wood flavor that is unique to us. Our Steaks are at its best when served MEDIUM or MEDIUM RARE!

**• SUPER PREMIUM BEEF •**

<b>DAVID BLACKMORE'S FULL BLOOD WAGYU</b>	
Blackmore's beef has gained worldwide recognition as an exceptional producer of 100% full blood Wagyu beef. All Blackmore Wagyu raised at Alexandra in Australia, are 9+ marbled	
400gr	... 1900
200gr	... 1100

<b>STOCKYARD WAGYU CUBEROLL MARBLING 9+</b>	
Stockyard is Australia's leading exported of wagyu beef. Its marbled fat content makes the cube roll versatile as it can be roasted whole or sliced and grilled.	
400gr	... 1200

<b>SUPER PREMIUM US PRIME STRIP LOIN</b>	
Less than two percent of all beef produced in the United States earn the Prime designation. Our Super Premium US Prime has a much more delicate marbling compared to other regular US Prime beef which provides a fine tender finish	
200gr {STRIP LOIN}	... 450
400gr {STRIP LOIN}	... 800

**• PREMIUM BEEF •**

<b>RIBEYE</b>	
400gr {BLACK ANGUS}	... 450
400gr {US PRIME}	... 700
400gr {TAJIMA WAGYU}	... 800

<b>STRIP LOIN</b>	
400gr {BLACK ANGUS}	... 500
400gr {US PRIME}	... 700
200gr {BLACK ANGUS}	... 280
200gr {US PRIME}	... 325
200gr {WAGYU}	... 450

<b>TENDERLOIN</b>	
200gr {BLACK ANGUS}	... 300
200gr {US PRIME}	... 400
200gr {WAGYU}	... 600

**FIXIN'S**

Mashed potato	
Fresh cut fries	
Fresh cut shoestring fries	
Whole roasted onion	
Glazed baby carrots	
Sautéed mixed forest mushrooms	
Roasted baby corns	
Roasted baby potatoes	
Whole roasted garlic	... 50

**SAUCES & BUTTER**

Yuzu chili	
Port wine	
Béarnaise	
Ginger soy sauce	
Wasabi butter	
Bone marrow butter	
Café de paris	... 40

**MAINS**

<b>COMTE CHEESE BARRAMUNDI</b> ..... 170 Champagne cream sauce, sautéed vegetables	<b>GRILLED FLANK STEAK</b> ..... 220 Beef jus, bone marrow
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<b>GRILLED HALIBUT</b> ..... 210 Brown lemon butter sauce, tomato, capers, beetroot	<b>WOOD FIRE GRILLED WAGYU BEEF TENDERLOIN WITH FOIE GRAS ROSSINI</b> ..... 600 Porcini mushroom sauce
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<b>ROASTED SALMON</b> ..... 170 Choron sauce, asparagus, puff pastry	<b>WOOD FIRE GRILLED RACK OF LAMB</b> ..... 380 Mixed greens
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<b>WOOD FIRE GRILLED BABY ORGANIC CHICKEN</b> ..... 140 Mustard, curry oil, mixed greens	<b>ROASTED BABY PORK RIBS</b> ..... Marinated soy, ginger, garlic
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<b>WAGYU STEAK SANDWICH</b> ..... 180 Grilled wagyu beef, caramelized onion, beetroot, baby romaine	<b>One rack</b> ... 350 <b>Half rack</b> ... 210
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**PASTAS & BURGERS**

<b>MARINATED COD ROE SPAGHETTI</b> .. 120 Cod roe, <i>shiso</i>	<b>WAGYU BEEF RAGOUT PAPPARDELLE</b> .. 150 Fresh made pasta, Parmigiano cheese
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<b>PUTTANESCA BUCATINI</b> ..... 100 Tomato, basil, capers, black olive	<b>PTT BURGER</b> ..... 140 Wagyu beef homemade sauce, fried onion strings, hand cut fries
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<b>FRESH TOMATO AND MOZZARELLA LINGUINE</b> ..... 120 Cherry tomato, grated fresh mozzarella	<b>CHEESE BURGER</b> ..... 140 Wagyu beef, Gruyere cheese, homemade sauce, sautéed mushroom, hand cut fries
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<b>PARMIGIANO SPAGHETTI</b> ..... 140 Jamon iberico, black pepper
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**DESSERT**

<b>VALRHONA FLOURLESS CHOCOLATE CAKE</b> ..... 70	<b>FRUIT MINISTRONE WITH COCONUT ESPUMA</b> ..... 60
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<b>KINAKO PARFAIT</b> ..... 60	<b>SWEET POTATO CARMEL</b> ..... 60
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<b>SELECTION OF HOMEMADE ICE CREAM AND SORBET</b> ..... 40	<b>TRES LECHES</b> ..... 60
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<b>CRÈME D'ANJOU</b> ..... 60
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