

8 OUNCE

Steakhouse & Grill

STARTER

NORWEGIAN SALMON CARPACCIO

Fresh Norwegian salmon carpaccio on a bed of mixed greens, red onions, capers, olive oil & lemon dressing.

Түүхий Яргай Загас, Холимог Навч, Улаан Сонгино, Каперс, Оливин Тос, Лимоны Шүүс

85.0

GOURMET CHARCUTERIE SELECTION

A selection of Italian cold cuts and cheeses, served with dried fruits and fresh grapes.

Милан Саяями, Мортаделла, Панчетта, Парма, Коппа, Пекорино Бяслаг, Качокавалло, Горгонзола, Холимог Хатаасан Жимс, Усан Үзэм

220.0

SALAD

CAESAR SALAD

Fresh romaine lettuce, parmesan, garlic croutons, and famous Caesar dressing.

Ромейн Салатны Навч, Пармезан, Саримстай Крутон, Цезарь Сүмс

65.0

Add-Ons: Shrimp +52.0, Chicken +39.0

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BURGER

CHEESE BURGER

A juicy, flame-grilled beef patty stacked with two layers of melted cheese, fresh lettuce, tomato, pickles, and a savory sauce, all nestled in a soft, toasted bun.

Үхрийн Татсан Мах, Салатны Навч, Улаан Лооль, Даршилсан Өргөст Хэмх, Бяслаг, Майонез, Бургерын Талх

60.0

PIZZA

MARGHERITA

A timeless pizza topped with rich tomato sauce, fresh mozzarella, fragrant basil leaves, and a drizzle of olive oil, baked to golden perfection.

Пиццаны Гурил, Улаан Лоолийн Сүмс, Моцарелла Бяслаг, Базилик, Оливийн тос

50.0

SALAME PICCANTE

A delicious pizza topped with savory tomato sauce, melted mozzarella cheese, and a generous layer of spicy pepperoni, all baked to perfection with a crispy, golden crust.

Пиццаны Гурил, Улаан Лоолийн Сүмс, Моцарелла Бяслаг, Халуун Ногоотой Пеперони Хиам

68.0

QUATTRO FORMAGGI

Classic four-cheese pizza with mozzarella, gorgonzola, mascarpone, and Parmesan on tomato base.

Пиццаны Гурил, Улаан Лоолийн Сүмс, Моцарелла, Пармезан, Горгонзола, Маскарпоне Бяслаг

64.0

PROSCIUTTO E FUNGHI

A perfect blend of earthy mushrooms and gooey melted cheese, topped on a crispy, golden crust, finished with a drizzle of olive oil and a sprinkle of fresh herbs for a comforting, flavorful pizza experience.

Пиццаны Гурил, Улаан Лоолийн Сүмс, Шитаки Мөөг, Гахайн Утсан Мах, Моцарелла Бяслаг, Оливийн Тос, Амтлаг Ургамал

68.0

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MONGOLIAN DISHES

SMOKED BEEF TONGUE WITH BEETROOT

Tender, smoked beef tongue served alongside earthy beetroot, seasoned with Mongolian spices for a smoky, savory, and slightly tangy experience.

Үхрийн Хэл, Хүрэн Манжин, Зөөхий

39.0

MONGOLIAN BEEF COLLAGEN SOUP

A rich and nourishing broth made by simmering beef bones for hours, infused with aromatic herbs and Mongolian spices.

Тойг, Бууцай, Гурил

40.0

MONGOLIAN PIE

A flaky, golden crust filled with a healthy mixture of tender meat, vegetables, and aromatic Mongolian spices, baked to perfection for a satisfying, savory bite.

Үхрийн Мах, Жигнэмэг

76.0

SMOKED BEEF BRISKET TSUIVAN

A Mongolian stir-fried noodle dish with house-smoked beef brisket, seasonal vegetables, and savory soy-based seasoning.

Үхрийн Өвчүүний Мах, Гурил, Ногоо, Сонгино, Соя Амтлагч Сүмс

60.0

KHUUSHUUR WITH CABBAGE SALAD

Crispy Mongolian meat pastries served with a refreshing cabbage salad on the side.

Үхрийн Мах, Гурил, Сонгино, Байцааны Салат

60.0

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— MAIN —

SLOW COOKED LAMB SHANKS IN RED WINE SAUCE

*Slow-braised lamb shank in red wine with rosemary, thyme, and root vegetables.
Served with buttered potatoes and extra virgin olive oil.*

Хонины Мах, Улаан Дарс, Розмарин Сүмс, Ганга, Холимог Ногоо, Төмс,
Цэцгийн Тос, Оливин Тос

140.0

TOMAHAWK- 1.6KG

*Grilled Japanese tomahawk steak served with sautéed spinach, mushrooms,
mashed potato, and garlic-roasted cherry tomatoes.*

Япон Үхрийн Хавирганы Стейк, Бууцай, Мөөг, Нухсан Төмс, Сармис, Улаан
Лооль

1,200.0

BEEF SIRLOIN STEAK

*Grilled local prime sirloin steak served with seasonal vegetables and olive oil,
roasted potato.*

Үхрийн Нурууны Мах, Холимог Ногоо, Төмс, Оливин Тос

135.0

BEEF RIBEYE STEAK

*Grilled local ribeye steak served with seasonal vegetables and olive oil-roasted
potato.*

Үхрийн Хавирганы Мах, Холимог Ногоо, Төмс, Оливин Тос

135.0

JAPANESE BEEF SIRLOIN STEAK

*Japanese sirloin steak grilled to perfection, served with seasonal vegetables and
olive oil-roasted potato.*

Япон Үхрийн Нурууны Дээд Мах, Холимог Ногоо, Төмс, Оливин Тос

280.0

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JAPANESE BEEF RIBEYE STEAK

Japanese ribeye steak grilled to perfection, served with seasonal vegetables and olive oil-roasted potato.

Япон Үхрийн Хавирганы Мах, Холимог Ногоо, Төмс, Оливин Тос

399.0

GIANT WILD KING PRAWN

Sautéed Blue River prawns with garlic, chili, cherry tomatoes, and herbs. Served with buttered bread and a touch of lime.

Хөх Мөрний Том Сам Хорхой, Сармис, Халуун Чинжүү, Үрлэн Улаан Лооль, Амтлаг Ургамал, Цөцгийн Тос, Оливин Тос, Талх

147.0

CHILEAN SEABASS

Pan-seared Chilean seabass with orange-infused red wine reduction, buttered potato, and fresh dill.

Чилийн Цагаан Загас, Жүрж, Улаан Дарсны Сүмс, Төмс, Гоньд, Цөцгийн Тос

190.0

SPRING CHICKEN DIAVOLA

Roasted spring chicken with creamy mushrooms, rosemary, and garlic. Served with golden potatoes and olive oil.

Тахианы Мах, Холимог Мөөг, Розмарин, Сармис, Сүүн Крем, Төмс, Оливин Тос

120.0

BRAISED BEEF CHEEK

Slow-braised beef cheek in red wine with root vegetables, herbs, and buttered potato.

Үхрийн Мах, Улаан Дарсны Сүмс, Холимог Ногоо, Төмс, Амтлаг Ургамал, Оливин Тос

120.0

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DESSERT

ICE CREAM

Smooth and rich Italian-style gelato, crafted with natural ingredients.

Итали Зайрмаг, Жимс, Шоколадны Сироп

33.0

CRÈME BRÛLÉE

Silky vanilla custard topped with a crisp caramelized sugar crust.

Өндөг, Сүү, Сүүн Крем, Ванилла, Жимс

33.0

BLUEBERRY CHEESE CAKE

Creamy baked cheesecake topped with a vibrant blueberry compote on a buttery biscuit crust.

Өндөг, Цөцгийтэй Бяслаг, Сүүн Крем, Жигнэмэг, Нэрс

33.0

AFFOGATO AL CAFFÈ

Affogato-style dessert with espresso, vanilla ice cream, cookie, and a touch of Amaretto.

Эспрессо Кофе, Жигнэмэг, Ванильтай Зайрмаг, Амаретто Ликёр

65.0

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SOFT DRINKS

WATER

Nordaq Still	14.0
Nordaq Sparkling	14.0

JUICE

Pago Orange	
Pago Pineapple	25.0
Pago Cranberry	
Pago Apple	

CARBONATED DRINKS

Coca Cola	12.0
Diet Coke Can	15.0
Sprite Can	15.0
Fever Tree Ginger Ale	17.0
Fever Tree Soda Water	17.0
Fever Tree Tonic Water	17.0

MILKSHAKE

Vanilla Milkshake	
Chocolate Milkshake	24.0
Strawberry Milkshake	

COFFEE

Espresso Single	13.0
Espresso Double	15.0
Espresso Macchiato	15.0
Americano	15.0
Latte	18.0
Caramel Latte	19.0
Mocha	18.0
Cappuccino	18.0
Classic Iced Americano	15.0
Iced Cappuccino	19.0
Iced Caramel Latte	20.0
Hot Chocolate	20.0

ICED TEA

ICED TEA	17.0
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TWG TEA

Black Tea	
Green Tea	
Royal Darjeeling	
Earl Grey	15.0
Chamomile	
Oolong prestige	
Jasmine Sancha	
Organic Sancha	

COCKTAILS & BEER

COCKTAILS

Smoky Gobi Desert	32.0
Cognac Apple Mule	54.0

MOCKTAILS

Smoke Free Sour	20.0
Prime Pour	23.0

BEER

Bluemoon Spring	28.0
Estrella Damm 330ml	27.0

CHAMPAGNE & SPARKLING

CHAMPAGNE

Champagne Mumm — Cordon Rouge	940.0
Champagne Mumm — Cordon Rouge — Magnum	650.0
Champagne Billecart-Salmon — Brut	920.0
Champagne Philizot — Brut Numéro 3	310.0

CREMANT

Crémant de Limoux Brut — Domaines Paul Mas	190.0
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WHITE WINE

Chardonnay 2020 El Enemigo <i>Argentina</i>	370.0
Fernlands Sauvignon 2022 — Marisco Vineyards <i>New Zealand</i>	180.0
Filius Chardonnay 2021 — Vasse Felix <i>Australia</i>	310.0
Old Vines White 2022 — Mullineux & Leeu <i>South Africa</i>	450.0
Pouilly Fumé 2023 — Château Favray <i>Loire Valley</i>	220.0
Minuty M 2023 <i>Provence</i>	220.0
Côtes du Rhône 2022 - Romain Duvernay <i>Rhone Valley</i>	130.0
Pouilly-Vinzelles en Paradis 2020 — Louis Latour <i>Bourgogne Blanc</i>	370.0
Minervois 2023 — Lauran Cabaret — House Wine <i>Occitanie</i>	36.0 120.0

ROSÉ

Prestige Rosé 2023 — Minuty <i>Provence</i>	290.0
Rosé d'été 2023 — Château Auzias Carcassonne <i>Occitanie</i>	120.0
Rosé 2023 — Château Turcaud <i>Bordeaux</i>	130.0

RED WINE

Amarone Della Valpolicella Classico Sant'urbano 2018 — Speri <i>Venetie</i>	570.0
Red Wine N°1 2021 — Pinot Noir — Tara <i>Chile</i>	440.0
Koonunga Hill Shiraz Cabernet 2019 — Penfolds <i>Australia</i>	200.0
Anjou — 1927 2021 — Domaine Des Trottières <i>Loire Valley</i>	180.0
Minuty M — 2022 <i>Provence</i>	220.0
Côtes du Rhône Lou Raiol 2020 — 3 Saints — Cellier Des Gorges de L'ardèche <i>Rhone Valley</i>	120.0
Macon 2020 — Doudet—Naudin <i>Bourgogne Rouge</i>	160.0
Morey Saint Denis 1er Cru — Les Millandes 2021 — Maison Edouard Delaunay <i>Bourgogne Rouge</i>	1,380.0
Villeclary 2022 — Lauran Cabaret — House Wine <i>Occitanie</i>	30.0 100.0
Château Les Bugadelles Réserve <i>Occitanie</i>	130.0

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SPIRITS

GRAPPA

Zanin Grappa Moscato Riserva 5YO — 40% — 0,5L	730.0
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EAUX DE VIE

Eau-de-vie — Prune Vieille — Distillerie Metté — House	85.0	790.0
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LIQUEURS & APERITIFS

Liqueur Shiratama Umeshu Japan	14.0	220.0
Chartreuse Verte Les Pères Chartreux	51.0	810.0
Zanin Limoncello Liquor — 30% — 0,7L	19.0	300.0
Contreau Liquor — 40% — 0,7L (Remy Martin)	25.0	390.0
Campari	14.0	223.0
Jagermeister	16.0	245.0
Pim's N1	22.0	340.0
Baileys	22.0	340.0

GIN

No.3 London Dry Gin Holland	780.0	
Gin Tanqueray	520.0	
Gin Gordon's — House Gin	38.0	350.0

TEQUILA

Tequila Don Julio 1942	2,010.0	
Jose Cuervo Reposado	420.0	
Jose Cuervo Silver — House Tequila	32.0	420.0

VODKA

Smirnoff Vodka Red — House Vodka	25.0	230.0
Belvedere 0,7L	530.0	
Beluga Celebration	550.0	

RUM

Don Papa Ambré 7 Ans	780.0	
Rum Captain Morgan — House Rum	41.0	380.0
Zacapa XO	1,880.0	

WHISKY

Jack Daniel's	480.0	
Johnie Walker Red Label — House Whiskey	33.0	300.0
Johnie Walker Black	372.0	
Macallan Triple Cask 12 Y.O Single Malt	1,149.0	
Gentleman's Jack	852.0	

ARMAGNAC

Lheraud Bas-Armagnac 2002 — 40% — 0,7L	1,600.0	
Armagnac Darroze 8 Ans Grand Assemblage — House Armagnac	80.0	740.0

COGNAC

Hennessy VSOP 0,7L	910.0	
Hennessy VS — House Cognac	53.0	490.0
Hennessy XO	2,090.0	

Бүх үнийг төгрөгөөр тооцсон бөгөөд НӨАТ 10%, Хотын татвар 2%, Үйлчилгээний төлбөр 15% ороогүй болно.
All prices are quoted in MNT and are exclusive of 10% VAT, 2% City Taxes, and 15% Service Charges.