

BUTCHER'S SECRETS:

Primary vs Secondary Cuts

2 MAY & 9 MAY

MARKET BISTRO, MBFC TOWER 3

GRAIN-FED ANGUS **FLAT IRON**

Akaushi | Australia

GRAIN-FED ANGUS **TENDERLOIN**

Akaushi | Australia

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WAGYU MS 6/7 **RUMP CAP**

2GR | Australia

WAGYU MS 6/7 **STRIPLOIN**

2GR | Australia

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WAGYU MS 8/9 **DELMONICO**

2GR | Australia

WAGYU MS 8/9 **RIBEYE**

2GR | Australia

\$78++ PER GUEST

BUTCHER'S SECRETS:

Dry-Aged vs Wet-Aged Steaks

16 MAY & 23 MAY

MARKET BISTRO, MBFC TOWER 3

WET-AGED & 30 DAYS DRY-AGED

WAGYU MS 6/7 **STRIPLOIN**
2GR | Australia

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WET-AGED & 30 DAYS DRY-AGED

WAGYU MS 8/9 **RIBEYE**
2GR | Australia

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WET-AGED & 21 DAYS DRY-AGED

WAGYU MS 8/9 **DENVER**
2GR | Australia

\$88++ PER GUEST

BUTCHER'S SECRETS:

Spirit-Aged Steaks

30 MAY & 6 JUN

MARKET BISTRO, MBFC TOWER 3

USDA PRIME **ONGLET**

Harris Ranch | USA

16 DAYS **WINE-AGED**

Luis Cañas Temperanillo 2024

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WAGYU MS 6/7 **RUMP CAP**

2GR | Australia

16 DAYS **RUM-AGED**

Ron Zacapa No.23

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WAGYU MS 6/7 **STRIPLOIN**

2GR | Australia

16 DAYS **BOURBON-AGED**

Woodford Reserve Double Oak

\$98++ PER GUEST