



Fifty Raffles Place



ΣMPIRE



TEIKOKU

ANGIE'S
MOULES · HUÎTRES · BIERES



Fifty Raffles Place





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SEAR

Modern American Steak House, SEAR, which opens for lunch and dinner, with a fine collection of vintage wines & exclusive whiskeys. The team imported two full-sized PIRA charcoal oven from Europe to ensure top quality charcoal cooking for the menu. Our house special selection of meats, feature signature cuts that are distinguished by rich marbling and natural grill flavors.

The PIRA oven at Sear is specially imported to create the signature SEAR for our meats. In the process of cooking many chemical changes occur, affecting the appearance taste and texture of meat. Which is why over at Sear, we use pira charcoal oven to retain the authentic charcoal grilled flavour, you can be rest assured that your meat will be perfectly prepared- crispy layer of flavour and a juicy center.

SEATING CAPACITY: Up to 100 indoors / 100 outdoors / 400 cocktails

FLOOR SPACE: 5,000 square feet



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CANAPÉ MENU

SAVOURY CANAPÉ

- CRYSTAL BAY PRAWN WRAPPED IN FILO PASTRY WITH WASABI AIOLI ~
- LEWIS' CITRUS CURED SALMON TARTARE ON TOASTED BRIOCHE & CRÈME FRAICHE *
- TUNA TARTARE, SANCHO PEPPER & AVOCADO MOUSSE ON TOAST *
- CARIBBEAN SALTED PRAWN ACCRAS, SRIRACHA AIOLI
- HOMEMADE MAKEREL OTAH ON CIABATTA
- TEO CHEW STYLE CRISPY BEANCURD WITH MINCED PORK & WATER CHESTNUT ~
- SOY BRAISED PORK, CENTURY EGG AND COMPRESSED WATERMELON
- MINI PIRA WAGYU SLIDER WITH CRISPY ONION RINGS
- GOURMET CHEESE MELT WITH HAM & FRIED QUAIL'S EGG
- CANADIAN GRAIN FED & SLOW COOKED BEEF SKEWER WITH SPICY BBQ GLAZE
- HOMEMADE PATE CHAMPAGNE WITH QUINCE JAM & RYE BREAD
- SEAR BLT, PIRA 1855 STEAK, BEER BACON AND ROMA TOMATOES
- BOCCONCINI MOZZARELLA & CHERRY TOMATO SKEWER, ORGANIC BASIL OIL + *
- STUFFED PARIS MUSHROOMS WITH GOATS CHEESE MOUSSE +
- ROASTED BUTTERNUT SQUASH, PINE NUT & FETA TART + #
- OLIVE MEDLEY WITH GARDEN ROSEMARY + *
- PIRA, SMOKED TOMATO SOUP WITH MAC & CHEESE GRISSINI +

DESSERT CANAPÉ

- NEOTERIC FRUIT SKEWER, GARDEN MINT
- RASPBERRY TRIFLE & WHIPPED MERINGUE CREAM
- MINI HOMEMADE OPERA CAKE
- IPA FRENCH TOAST, CHOC BANANA CHEESECAKE, CHANTILLY CREAM WITH BAILEYS
COFFEE LIQUOR DRIZZLE
- SELECTION OF ICE CREAM ROUNDS DIPPED IN COCOA BERRY CHOCOLATE (BON BON STYLE)

PREMIUM CANAPÉ (13++ PER ITEM)

- SEASONAL OYSTER & CHORIZO TEMPURA WITH AVRUGA CAVIAR ~
- PIRA, CERTIFIED KOBE OUNCE SKEWER, LIGHT PONZU SAUCE (\$18/25GM)
- BROILED LOBSTER, BEARNAISE SAUCE & IKURA
- TENDER SLICED JAMON BELLOTA & COMPRESSED WATERMELON, ORGANIC HAZELNUT
- TRUFFLED SCRAMBLED EGG WHITE SERVED IN ITS SHELL WITH PERIGOT TRUFFLE

(+) VEGETARIAN (*) RAW (#) CONTAIN NUTS (~) DEEP FRIED



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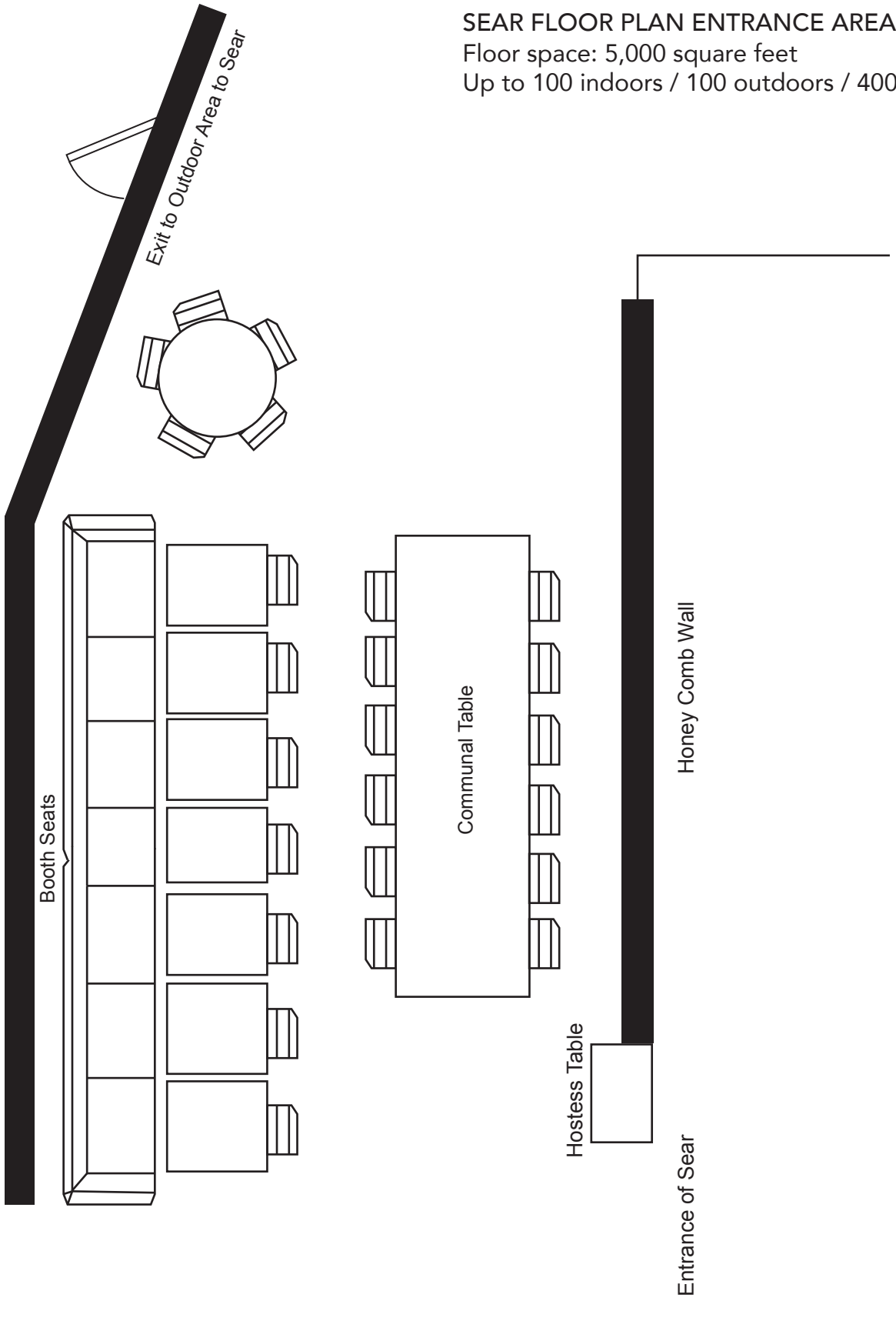


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SEAR FLOOR PLAN ENTRANCE AREA (Not drawn to scale)

Floor space: 5,000 square feet

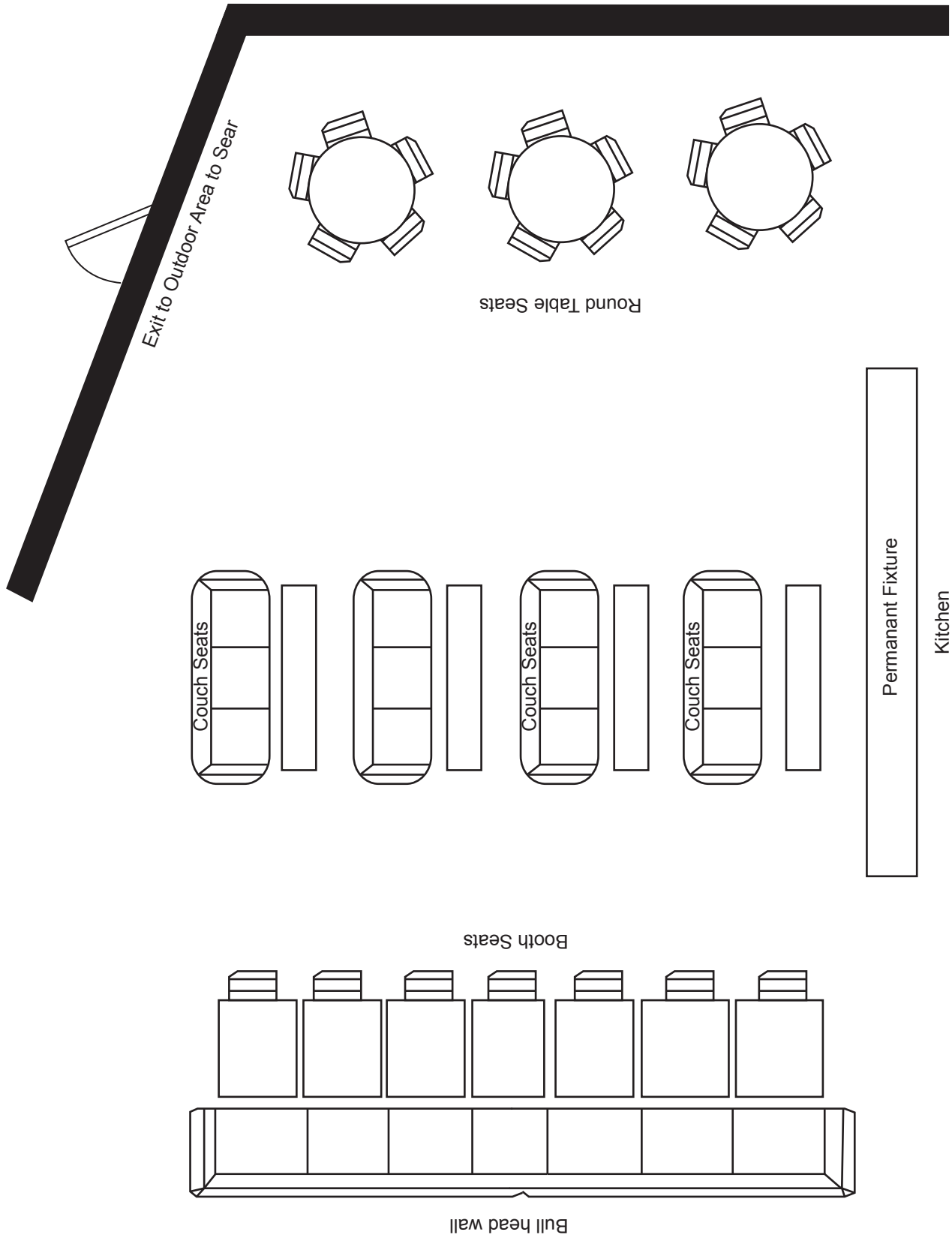
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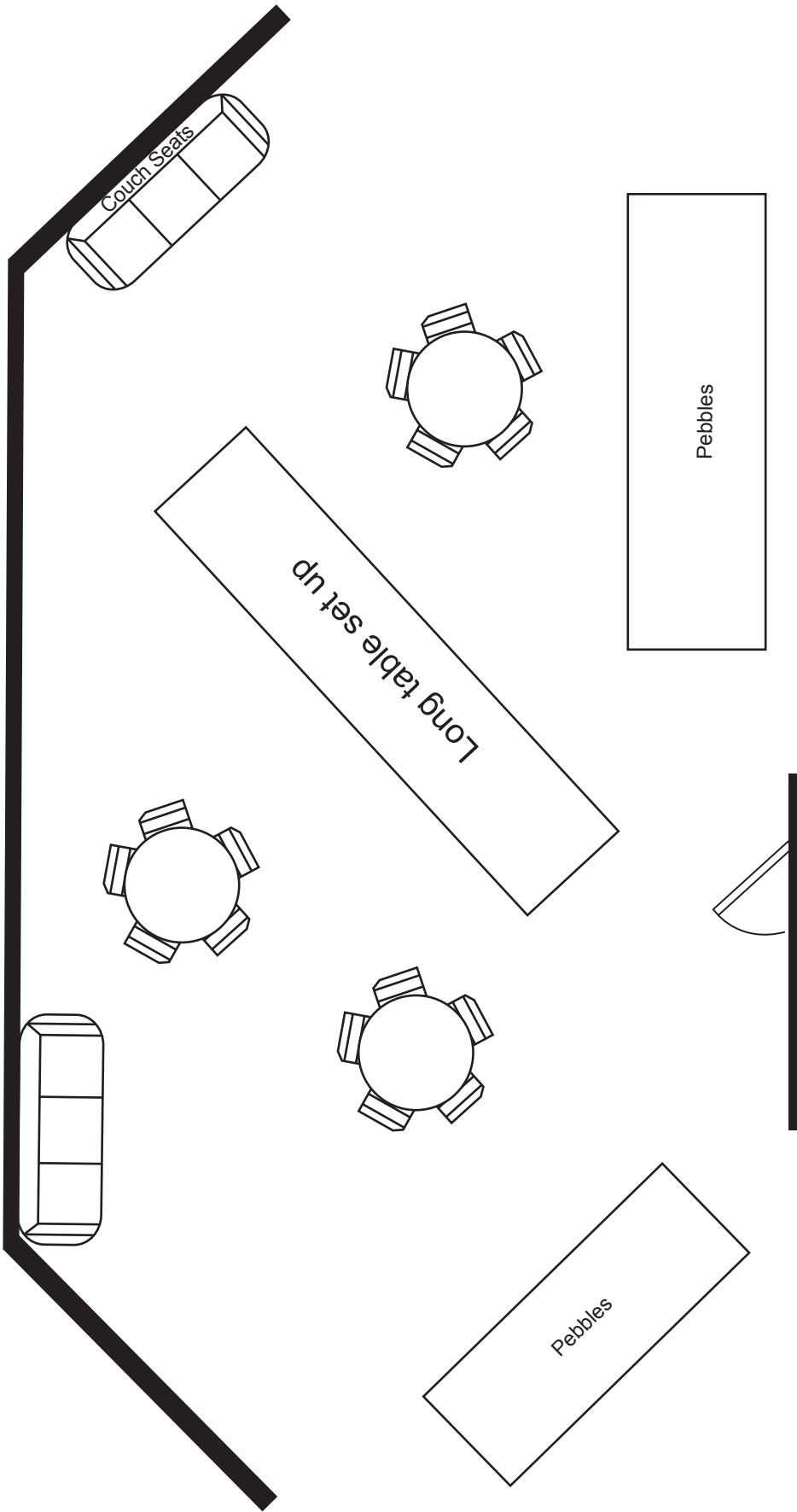
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SEAR FLOOR PLAN BACK AREA (Not drawn to scale)





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Entrance to Sear Outdoor