



Fifty Raffles Place



EMPIRE



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



Fifty Raffles Place

COURSE MENU

THREE COURSE MENU \$98

FIRST COURSE

PIRA SMOKED TOMATO SOUP, CRISPY ST.MAURE GOATS CHEESE & ORGANIC BASIL OIL

SECOND COURSE

PIRA GRILLED USDA BLACK ANGUS RIB EYE, ROASTED BONE MARROW, CONFIT ELEPHANT GARLIC & RED WINE SAUCE

OR

HALIBUT FILLET FROM PIRA DIEPPOISE STYLE WITH CLAMS & CHAMPAGNE VELOUTE

THIRD COURSE

LIME VANILLA PANNA COTTA, CANDIED FRUIT & WATERMELON SYRUP



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COURSE MENU

FOUR COURSE MENU \$108

FIRST COURSE

WILD PORCINI VELOUTE WITH PARMESAN CREAM & PARMESAN CHIPS

SECOND COURSE

AUBERGINE CAVIAR, CRYSTAL BAY TEMPURA SHRIMP & LIGHT CURRY CREAM

THIRD COURSE

PIRA GRILLED USDA BLACK ANGUS RIB EYE, ROASTED BONE MARROW, CONFIT ELEPHANT GARLIC & RED WINE SAUCE

OR

HALIBUT FILLET FROM PIRA DIEPPOISE STYLE WITH CLAMS & CHAMPAGNE VELOUTE

FOURTH COURSE

LIME VANILLA PANNA COTTA, CANDIED FRUIT & WATERMELON SYRUP



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COURSE MENU

FIVE COURSE MENU \$125

FIRST COURSE

DIVER SCALLOPS BAKED IN SHELL, CHAMPAGNE & FENNEL SAUCE

SECOND COURSE

PIRA SMOKED TOMATO SOUP, CRISPY ST.MAURE GOATS CHEESE & ORGANIC BASIL OIL

THIRD COURSE

SPLIT BONE MARROW FROM PIRA, CONFIT SHALLOTS & SOUR DOUGH CROUTONS, SEL DE GUÉRANDÉ

FOURTH COURSE

PIRA GRILLED USDA BLACK ANGUS RIB EYE, ROASTED BONE MARROW, CONFIT ELEPHANT GARLIC & RED WINE SAUCE

OR

SLOW BRAISED 'ENGLISH' 2 MONTHS BABY LAMB RIBS WITH LEBANESE SPICE RUB, HUNG YOGHURT

OR

HALIBUT FILLET FROM PIRA DIEPPOISE STYLE WITH CLAMS & CHAMPAGNE VELOUTE

FIFTH COURSE

COCOA & PEANUT BUTTER PUDDING, PRAILINE & DOUBLE CHOCOLATE ICE CREAM

OR

LIME VANILLA PANNA COTTA, CANDIED FRUIT & WATERMELON SYRUP



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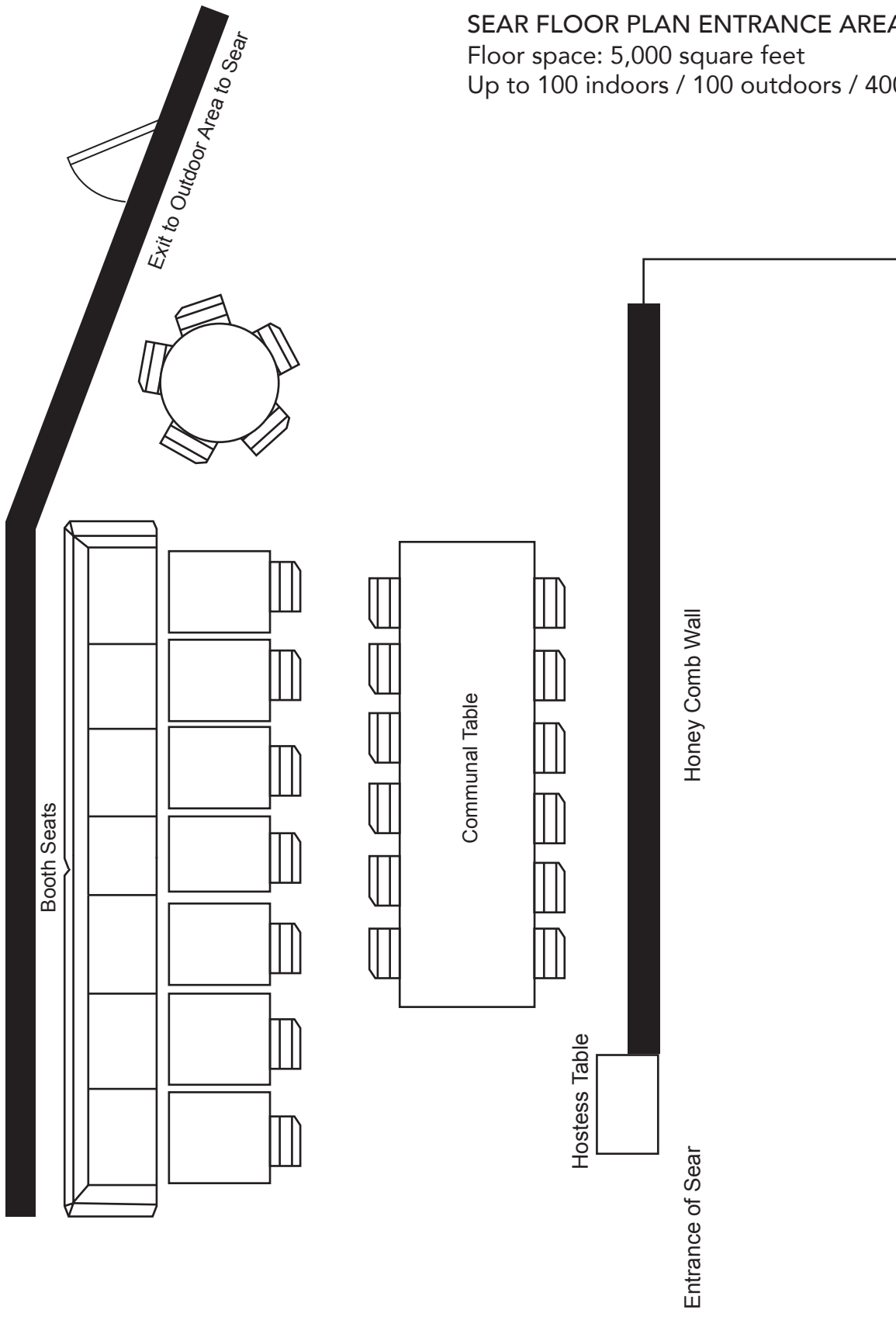


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SEAR FLOOR PLAN ENTRANCE AREA (Not drawn to scale)

Floor space: 5,000 square feet

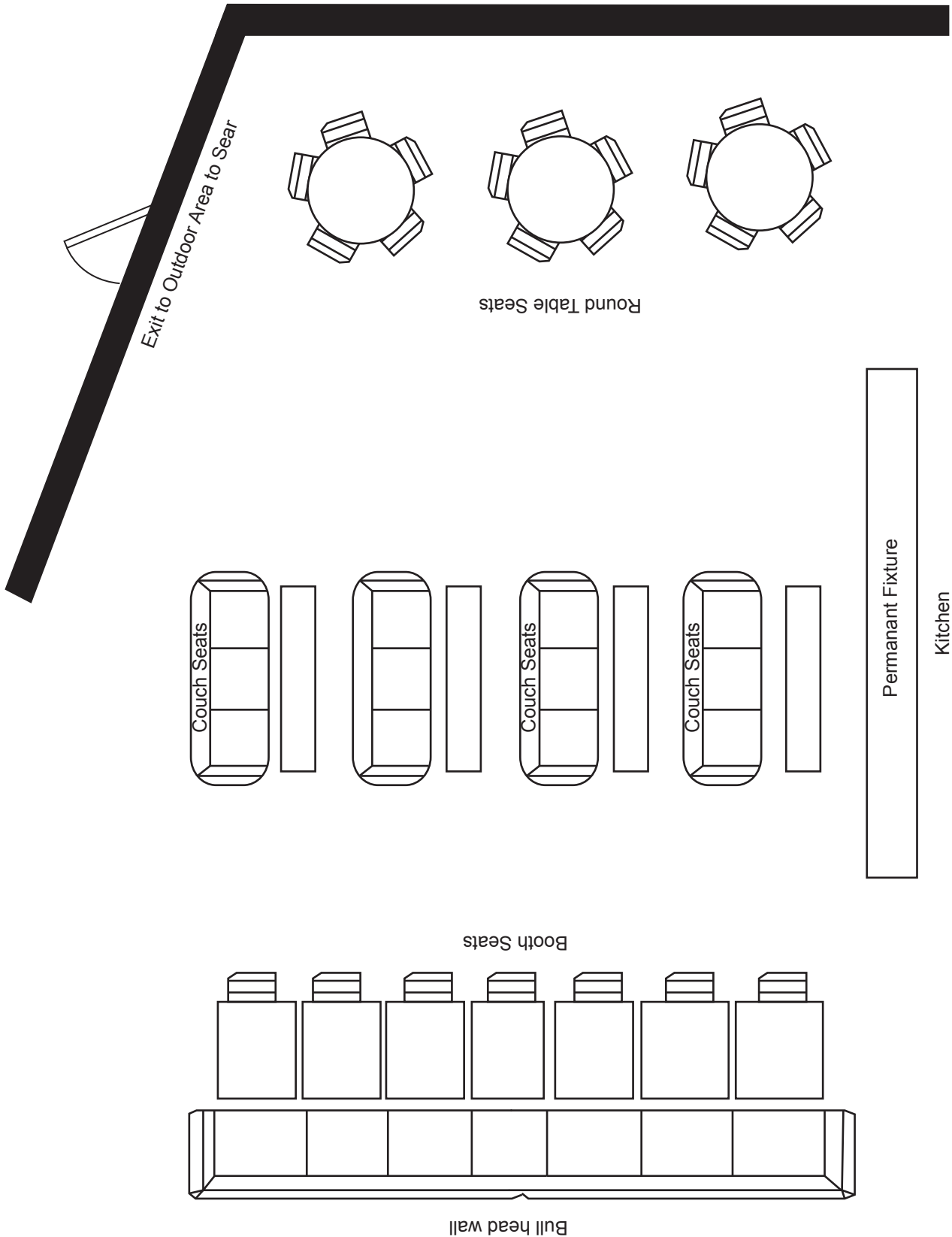
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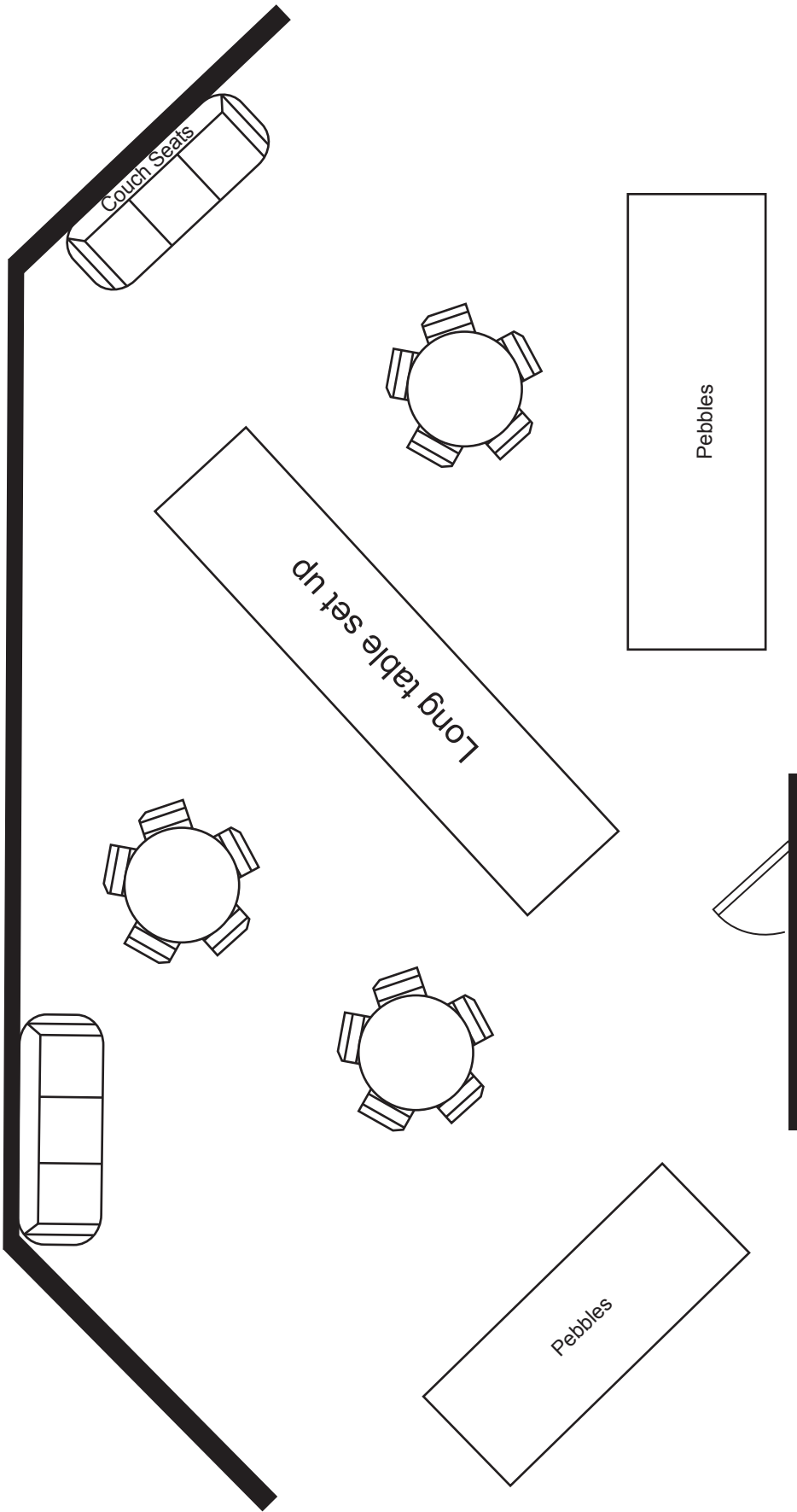
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SEAR FLOOR PLAN BACK AREA (Not drawn to scale)





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Entrance to Sear Outdoor