

Welcome to House of Dawn

We're so glad to have you dining with us tonight.

If it's your first time here, thank you for giving us the chance to share our food with you.

If you've been here before, we truly appreciate your continued support.

It has been four months since we last refreshed our menu. During this time, our team has grown stronger and more united, and now it's time for the next stage.

Since the day we decided to make House of Dawn a steakhouse, I've dedicated myself to building a world-class beef program. The feedback from our guests has proven that these efforts have not been in vain. At the same time, lots of guests have expressed interest in my experiences working in Michelin-starred kitchens like Noma and Atelier Joël Robuchon. Tonight, I'm excited to finally bring that inspiration to our table.

This completely new menu is crafted by me and our culinary team—a modern French menu infused with influences from China, Korea, Japan, Hong Kong, and Nepal.

As a chef, my hope is that you'll love each dish. As a fellow food lover, my wish is simply that you enjoy your meal. If you have any questions or concerns about the dishes, please don't hesitate to ask our team—we're here for you.

Thank you again for choosing House of Dawn to spend your evening with us. We hope you enjoy every moment.

Executive Chef/Culinary Director

James Yang



Senior Sous Chef

Devika Rai



Junior Sous Chef

Mars Zhu



Starters

Escargots 28

*Burgundy Escargot, Baby Spinach, Lion's Mane, En Croûte Aux Champignons,
Sauce Mornay, Parmigiano Reggiano, Yuzu Sphere, Dill Oil, Crispy Chickpea*

Scallop 28

*Hokkaido U12 Scallops, Pumpkin Puree, Green Pea, Corn, N'duja Aioli, Finger Lime,
Prosciutto Crisp, Smoke Paprika Oil*

Burrata From Puglia 28

*36 Months 5J Cinco Jotas, Salade Maison, Persimmon Puree, Maple Poached Pear,
Pickle Honeydew, Smoke Maldon, Extra Virgin Olive Oil*

Wagyu Tartare 28

Classic/Spicy, Gherkins, Capers, Shallot, Parmigiana Reggiano, Quail Egg Yolk

Bison Carpaccio 28

*Rangeland Bison, Cranberry Cheong, Arugula, Parmigiano Reggiano, Puff Amaranth,
Garlic Crisp, Burnt Garlic Aioli, Buttery Crostini*

Crab Cake 32

*Asian Spiced Hokkaido Red Horsehair Crab Cake, Preserved Lemon Yuzu Gel, N'duja
Aioli, Dill Creme Fraiche*

Salmon Gravlax 32

*House Cured Ora King Salmon
Dill Creme Fraiche, Preserved Lemon Yuzu Gel*

½ Dozen Prawn Cocktail 36

Jumbo Black Tiger Prawn, Bourbon Cocktail Sauce

Seared Foie Gras 38

*Miso Caramel Drizzle, Sour Cherry Chutney, Raspberry Gel,
Taro Crisp, Buttery Brioche*

½ Dozen Kumamoto Oyster 38

Serve w/Housemade Mignonette, House Ferment Chilli Sauce & Creamy Horseradish

House of Dawn Exclusive Sharing Experience

Cheese Platter

served w/housemade chutney and crostini

Two Cheese 36

Four Cheese 66

Charcuterie Platter

served w/housemade pickle and crostini

Two Charcuterie 36

Four Charcuterie 66

Lomo Iberico de Bellota 48

Cured Iberico Pork Loin, Housemade Pickles, Crostini

Jamon Iberico 5J Cinco Jotas 58

36 Months 5J Cinco Jotas, Housemade Pickles, Crostini

Seafood Tower 180

2lb Whole Live Water Atlantic Lobster, Half Dozen Oyster, Half Dozen Prawn, Salmon Gravlax

Serve w/House Mignonette, House Ferment Chilli Sauce, Bourbon Cocktail Sauce, Creamy

Horseradish&Clarified Carrot Butter

Caviar Service

Classic Accompaniments, Potato Blini

Classic Ossietra Sturgeon 30G 160

Kaluga Queen By Coastal Bay

Classic Amur Royal Kaluga 30G 220

Kaluga Queen By Coastal Bay

Golden Amur Imperial Kaluga 280

Kaluga Queen By Coastal Bay

Land & Ocean

House of Dawn Ultimate Waygu Burger 38

Add Foie Gras 28

7oz Waygu Patty, Slow Roast Wagyu Brisket, Double Smoked Gouda, Smoke Bacon, Pineapple Salsa, Iceberg Lettuce, Beefsteak Tomato, House Pickle Cucumber, House Pickle Onion, House Barbecue Sauce, Sunnyside Egg, Serve on Toast Sesame Bun

Risotto 42

*Maple Glazed Maitake, Roast Kabocha Squash, Pumpkin Coconut Brodo
Parmigiano Reggiano, Toasted Pepita, Rice Carnaroli, Brown Butter Crumble, Fresh Shaved Truffle*

Wagyu Bolognese w/Burrata from Puglia 48

*Housemade Spaghetti, Feta Yogurt Drizzle, Cheese Mozzarella, Parmigiano Reggiano
Housemade Wagyu Bolognese*

Sablefish 58

Unagi Style Sablefish, Buckwheat Groats, Dashi Braised Daikon, Butter Rapini, Scallion Tendril, Ikura, Taro Crisp

King Salmon 58

Asian Spiced King Salmon, Buckwheat Groats, Butter Asparagus, Maple Compressed Fennel, Mediterranean Fish Brodo, Scallion Tendril, Ikura

Duck Duo 68

*Rougie Farm, Quebec, CA
Rougie Grade A Foie Gras & Duck Magret, Smoke Celeriac Puree, Parsnip Croquette,
Roasted Kabocha Pumpkin, Asparagus
Preserved Lemon Yuzu Gel, Sauce Robert, Smoke Paprika Oil, Puff Amaranth*

Chicken 68

*Loong Kong Chicken, Matsutake, Porcini, Morel, Lion's Mane, Asparagus
Truffle Chicken Jus, Puff Wild Rice, Fresh Shaved Truffle*

Lobster 78

*Lobster Roulade, Housemade Parisienne Gnocchi, Green Pea, Corn, Sundried Tomato
Bay Scallop, Argentina Pink Shrimp, Sauce Americaine,
Sunchoke Crisp, Ikura*

Whole Live Water Atlantic Lobster 98

*Nova Scotia, CA
Serve w/Carrot Butter
Poach or Thermidor*

Signature Steak Served w/ Sizzling Plate

All the cuts come with a guest selection of one side & one sauce

Chef Selection From North America

Denver 8oz/16oz 70/140

Grass Fed, Corn Finished

Creekstone Master Chef Series, Kansas, US

New York Strip 10oz/20oz

Sirloin Cut 80/160

Centre Cut 90/180

Grass Fed, Potato Finished

Atlantic Prime Beef, Prince Edward Island, CA

New York Strip 10oz/20oz

Sirloin Cut 90/180

Centre Cut 100/200

Grass Fed, Corn Finished

Creekstone Master Chef Series, Kansas, US

Rib-eye 12oz

Chuck Cut 100

Striploin Cut 100

Centre Cut 110

Grass Fed, Potato Finished

Atlantic Prime Beef, Prince Edward Island, CA

Rib-eye 12oz

Chuck Cut 110

Striploin Cut 110

Centre Cut 120

Grass Fed, Corn Finished

Creekstone Master Chef Series, Kansas, US

Tenderloin 8oz/16oz 90/180

Grass Fed, Potato Finished

Atlantic Prime Beef, Prince Edward Island, CA

Tenderloin 8oz/16oz 110/220

Grass Fed, Corn Finished

Creekstone Master Chef Series, Kansas, US

Sides

Pommes Purée 15

Yukon Gold w/ Equal Part of Butter, Cream & Parmigiano Reggiano

Broccolini 16

Sauce Bearnaise, Toasted Almond

Asparagus 16

Sauce Bearnaise, Toasted Almond

Green Salad 18

Artisan Mix, Hass Avocado, Cherry Tomato, Candied Pecan, Seasonal Fruits, Seasonal Vinaigrette

Pommes Aligot 18

Yukon Gold, Mozzarella, Parmigiano Reggiano

Pommes Frites de Tartufo Nero 18

Triple Cooked Russet Gold, Perigold Black Truffle, Parmigiano Reggiano, House Truffle Aioli

Caesar Salad 22

Romaine Heart, Sourdough Crouton, Pork Bacon Lardon, Parmigiano Reggiano

Sauté Mushroom 22

Chef's Selection, Ask Server For Details

Brussels Sprouts 22

Honey Balsamic Glazed, Creamy Yogurt Drizzle, Parmigiano Reggiano, Pork Bacon Lardon, Cashew Crumble

Wedge Salad 22

Iceberg, Horseradish Buttermilk Ranch, Ramen Egg, Cherry Tomato, Pork Bacon Lardon, Kalamata Dust, Pickle Shallot, Puff Amaranth, Pecorino Romano

Jumbo Prawn 4PCS 24

SamutSakhon, Thailand

Sauce

Chimichurri 8

Madeira Demi Glace 8

Brown Butter Bearnaise 8

Cowboy Butter 8

Blue Cheese Crust 8

Signature Steak Served w/ Sizzling Plate

All the cuts come with a guest selection of one side & one sauce

Chef Selection of Wagyu

M6-7 Wagyu Rib-eye 20oz

Chuck Cut 200

Striploin Cut 200

Centre Cut 220

Grain Finished For Over 450Days

Carrara CrossBred F2 Wagyu, South Queensland, AUS

M8-9 Wagyu New York Strip 8oz/16oz

Sirloin Cut 110/220

Centre Cut 120/240

Grain Finished For Over 600Days

Championship of 2023 WBBC FB Group

Jade Full Blood Wagyu, Western Downs of Queensland, AUS

M8-9 Wagyu Rib-eye 20oz

Chuck Cut 220

Striploin Cut 220

Centre Cut 240

Grain Finished For Over 450Days

Carrara CrossBred F2 Wagyu, South Queensland, AUS

M9+ Wagyu New York Strip 8oz/16oz

Sirloin Cut 120/240

Centre Cut 130/260

Grain Finished For Over 450Days

2GR FB Wagyu Factory 243, New South Wales, AUS

F1 Wagyu New York Strip 8oz/16oz

Sirloin Cut 120/240

Centre Cut 130/260

Grain Finished For Over 600Days

F1 Crossbred Kokusan-Gyu, 50% Angus and 50% Kuroge Washu Wagyu, Hokkaido, Japan

F1 Wagyu Tenderloin 8oz/16oz 180/360

Grain Finished For Over 600Days

F1 Crossbred Kokusan-Gyu, 50% Angus and 50% Kuroge Washu Wagyu, Hokkaido, Japan

M8-9 Wagyu Tomahawk 50oz

Chuck Cut 500

Striploin Cut 500

Centre Cut 550

Grain Finished For Over 450Days

Carrara CrossBred F2 Wagyu, South Queensland, AUS

Sides

Pommes Purée 15

Yukon Gold w/ Equal Part of Butter, Cream & Parmigiano Reggiano

Broccolini 16

Sauce Bearnaise, Toasted Almond

Asparagus 16

Sauce Bearnaise, Toasted Almond

Green Salad 18

Artisan Mix, Hass Avocado, Cherry Tomato, Candied Pecan, Seasonal Fruits, Seasonal Vinaigrette

Pommes Aligot 18

Yukon Gold, Mozzarella, Parmigiano Reggiano

Pommes Frites de Tartufo Nero 18

Triple Cooked Russet Gold, Perigold Black Truffle, Parmigiano Reggiano, House Truffle Aioli

Caesar Salad 22

Romaine Heart, Sourdough Crouton, Pork Bacon Lardon, Parmigiano Reggiano

Sauté Mushroom 22

Chef's Selection, Ask Server For Details

Brussels Sprouts 22

Honey Balsamic Glazed, Creamy Yogurt Drizzle, Parmigiano Reggiano, Pork Bacon Lardon, Cashew Crumble

Wedge Salad 22

Iceberg, Horseradish Buttermilk Ranch, Ramen Egg, Cherry Tomato, Pork Bacon Lardon, Kalamata Dust, Pickle Shallot, Puff Amaranth, Pecorino Romano

Jumbo Prawn 4PCS 24

Samut Sakhon, Thailand

Sauce

Chimichurri 8

Madeira Demi Glace 8

Brown Butter Bearnaise 8

Cowboy Butter 8

Blue Cheese Crust 8

Signature Steak Served w/ Sizzling Plate

All the cuts come with a guest selection of one side & one sauce

Chef James In-House Flavour Dry Aged

40Days Butter or Chocolate Dry Aged Strip-loin 8oz/16oz

Sirloin Cut 100/200

Centre Cut 110/220

Grass Fed, Potato Finished

In-house dry-aged for 40 Days, encased in Butter/Chocolate

Atlantic Prime Beef, Prince Edward Island, CA

40Days Butter or Chocolate Dry Aged Strip-loin 8oz/16oz

Sirloin Cut 110/220

Centre Cut 120/240

Grass Fed, Corn Finished

In-house dry-aged for 40 Days, encased in Butter/Chocolate

Creekstone Master Chef Series, Kansas, US

Chef James In-House Bone-in Dry Aged

60Days Dry Aged Bone-in Rib

Chuck/Striploin Cut 25oz 250

Chuck/Striploin Cut 30oz 300

Macleod's Leap, Prime, Alberta, CA

60Days Dry Aged Short-bone Tomahawk/Cowboy Rib

Chuck Cut 35oz 350

Striploin Cut 40oz 450

Creekstone Master Chef Series Prime, Kansas, US

40Days Bone-in Strip-loin 40oz 350

Grass Fed, Corn Finished

Creekstone Master Chef Series Prime, Kansas, US

40Days Porterhouse 50oz 450

Grass Fed, Corn Finished

Creekstone Master Chef Series Prime, Kansas

Sides

Pommes Purée 15

Yukon Gold w/ Equal Part of Butter, Cream & Parmigiano Reggiano

Broccolini 16

Sauce Bearnaise, Toasted Almond

Asparagus 16

Sauce Bearnaise, Toasted Almond

Green Salad 18

Artisan Mix, Hass Avocado, Cherry Tomato, Candied Pecan, Seasonal Fruits, Seasonal Vinaigrette

Pommes Aligot 18

Yukon Gold, Mozzarella, Parmigiano Reggiano

Pommes Frites de Tartufo Nero 18

Triple Cooked Russet Gold, Perigold Black Truffle, Parmigiano Reggiano, House Truffle Aioli

Caesar Salad 22

Romaine Heart, Sourdough Crouton, Pork Bacon Lardon, Parmigiano Reggiano

Sauté Mushroom 22

Chef's Selection, Ask Server For Details

Brussels Sprouts 22

Honey Balsamic Glazed, Creamy Yogurt Drizzle, Parmigiano Reggiano, Pork Bacon Lardon, Cashew Crumble

Wedge Salad 22

Iceberg, Horseradish Buttermilk Ranch, Ramen Egg, Cherry Tomato, Pork Bacon Lardon, Kalamata Dust, Pickle Shallot, Puff Amaranth, Pecorino Romano

Jumbo Prawn 4PCS 24

Samut Sakhon, Thailand

Sauce

Chimichurri 8

Madeira Demi Glace 8

Brown Butter Bearnaise 8

Cowboy Butter 8

Blue Cheese Crust 8

Japanese Kobe Beef

Tajima Beef Certified

*Serve Medium Rare w/Garlic Gailan Puree, Jumbo Asparagus,
Potato Fondant in Wagyu Tallow,
Chef James' Housemade Oyster Sauce*

Striploin 4oz 240

Ribeye 4oz 240

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