

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



House of Dawn Selection of Perfection



Atlantic Prime Beef,
Prince Edward Island, CA



Creekstone Master Chef Series Prime,
Kansas, US



Rougié Farm Duck,
Sarlat, France



2GR Wagyu,
New South Wales, AUS



Carrara Wagyu,
South Queensland, AUS



Japanese F1 Wagyu, JAP

Japanese Kobe Beef,
Tajima, JAP

Jade Pure Wagyu,
Western Downs of Queensland, AUS



Rangeland Bison, CA



Jamon Iberico 5J Cinco Jotas,
Jabugo, Spain

Starters

House Signature Wagyu Tartare 38

*Yukhoe Style Jade Pure Wagyu with Gochujang, Asian Pear, Cucumber, Sesame, Quail Egg
Yolk, Sturgeon Caviar*

Truffle Bison Carpaccio 38

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

Escargots 38

*Burgundy Escargot, Baby Spinach, Cultivated Mushroom, En Croûte Aux Champignons,
Sauce Mornay, Parmigiano Reggiano, Yuzu Sphere, Dill Oil, Crispy Chickpea*

Crab Cake 38

*Asian Spiced Hokkaido Red Horsehair Crab Cake, Yuzu Gel, N'duja Aioli,
Chermoula, Salade Maison, Sturgeon Caviar*

Scallop 38

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

Seared Foie Gras 38

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

Burrata From Puglia 38

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

Jamon Iberico Cinco Jotas 58

36 Months 5J Cinco Jotas, Maple Poached Pear, Pickle Honeydew, Crostini

Raw & Chilled

Kumamoto Oyster

½ Dozen 38

Full Dozen 70

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

Prawn Cocktail

½ Dozen 38

Full Dozen 70

Jumbo Black Tiger Prawn, Bourbon Cocktail Sauce, Chermoula

Gravlax Duo 38

House Cured Ora King Salmon & Bluefin Chutoro

Dill Creme Fraiche, Preserved Lemon Yuzu Gel

Seafood Tower 315

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

Serve w/House Mignonette, House Ferment Chilli Sauce, Bourbon Cocktail Sauce, Chermoula, Creamy Horseradish & Clarified Carrot Butter

Whole Live Water Atlantic Lobster MP

Nova Scotia, CA

Serve w/Carrot Butter

Caviar Service

From Italy

Classic Accompaniments, Potato Blini

Golden Osietra 30G 220

Siberian Beluga 30G 280

Imperial Beluga 30G 380

Salad

Caesar Salad 20

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

Green Salad 20

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

Wedge Salad 28

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

Land & Ocean

Wagyu Bolognese 48

Add Burrata From Puglia 22

Housemade Spaghetti, Feta Yogurt Drizzle, Cheese Mozzarella, Parmigiano Reggiano

Housemade Wagyu Bolognese

Risotto 58

Maple Glazed Maitake, Roast Kabocha Squash, Pumpkin Coconut Brodo

Parmigiano Reggiano, Toast Pepita, Rice Carnaroli

Sablefish 68

Unagi Style Sablefish, Buckwheat Groats, Dashi Braised Daikon, Butter Rapini, Scallion

Tendril, Sea Urchin, Sturgeon Caviar, Taro Crisp

King Salmon 78

Asian Spiced King Salmon, Hokkaido Scallop, Manila Clam, Black Tiger Prawn

Maple Compressed Fennel, Bouillabaisse, Sauce Rouille, Scallion Tendril

Duck Duo 88

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 88

Loong Kong Chicken, Matsutake, Porcini, Morel, Lion's Mane, Perigold Black Truffle,

Asparagus, Truffle Chicken Jus, Puff Wild Rice

Lobster 98

Lobster Roulade, Housemade Parisienne Gnocchi, Green Pea, Corn, Sundried Tomato

Bay Scallop, Argentina Pink Shrimp, Sauce Americaine,

Sunchoke Crisp, Sea Urchin, Sturgeon Caviar

House Classic

House of Dawn Ultimate Dry Aged Burger 52

28 Days Dry Aged 7oz Prime Grade Patty, Slow Roast Wagyu Brisket, Double Smoked Gouda, Smoke Bacon, Pineapple Salsa, Iceberg Lettuce, Beefsteak Tomato, House Barbecue Sauce, Quail Egg, Serve on Toast Sesame Bun, Frites

Filet Mignon 8oz 90

*Grass Fed, Potato Finished
Atlantic Beef Prime, Prince Edward Island, CA
Pommes Puree, Broccolini, Madeira Demi Glace*

Tornedos Rossini 110

*Grass Fed, Potato Finished
Atlantic Beef Prime, Prince Edward Island
8oz Prime Tenderloin, 3oz Foie Gras, Pommes Puree, Broccolini,
Madeira Demi Glace, Perigold Black Truffle*

Surf N Turf 130

*Grass Fed, Potato Finished
Atlantic Beef Prime, Prince Edward Island, CA
8oz Prime Tenderloin, Pommes Puree, Broccolini,
Madeira Demi Glace, Sea Urchin, Sturgeon Caviar*

Char-Grilled Bone-in Short Rib \$180

*Grass Fed, Corn Finished
Creekstone Master Chef Series Prime, Kansas, US
Yakiniku Style Bone-in Short Rib, Pommes Puree, Broccolini*

Chef's In House Craft

28Days Butter or Chocolate Dry Aged Strip-loin 16oz

Sirloin Cut 180

Centre Cut 200

Grass Fed, Potato Finished

In-house dry-aged for 28 Days, Encased in Butter/Chocolate for another 14Days

Atlantic Prime Beef, Prince Edward Island, CA

40Days Dry Aged Strip-loin 16oz

Sirloin Cut 200

Centre Cut 220

Grass Fed, Corn Finished

Creekstone Master Chef Series, Kansas, US

Classic Cut

Denver 16oz 120

Grass Fed, Corn Finished

Creekstone Master Chef Series, Kansas, US

New York Strip 20oz

Sirloin Cut 160

Centre Cut 180

Grass Fed, Potato Finished

Atlantic Prime Beef, Prince Edward Island, CA

New York Strip 20oz

Sirloin Cut 180

Centre Cut 200

Grass Fed, Corn Finished

Creekstone Master Chef Series, Kansas, US

Rib-eye 24oz

Chuck Cut 240

Striploin Cut 240

Centre Cut 260

Grass Fed, Potato Finished

Atlantic Prime Beef, Prince Edward Island, CA

Sides

Pommes Purée 16

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

Broccolini 16

Sauce Bearnaise, Toasted Almond

Asparagus 16

Sauce Bearnaise, Toasted Almond

Sauté Mushroom 16

Chef's Selection, Ask Server For Detailso

Pommes Aligot 18

Yukon Gold, Mozzarella, Parmigiano Reggiano

Brussel Sprouts 20

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

Pommes Frites de Tartufo Nero 28

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

Add Ons

Jumbo Prawn 4PCS 24

Foie Gras 3oz 28

Scallop 4PCS 32

Lobster Tail 1PC 36

Perigold Black Truffle
9 Per Gram

Sauce

Madeira Demi Glace 8

Brown Butter Bearnaise 8

Cowboy Butter 8

Blue Cheese Crust 8

Chef Selection of Wagyu

M8-9Wagyu New York Strip 16oz
Sirloin Cut 220
Centre Cut 240

Grain Finished For Over 450Days
Carrara CrossBred F2 Wagyu, South Queensland, AUS

M8-9 Wagyu New York Strip 16oz
Sirloin Cut 240
Centre Cut 260

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 240
Striploin Cut 240
Centre Cut 260

Grain Finished For Over 450Days
Carrara CrossBred F2 Wagyu, South Queensland, AUS

M9+ Wagyu New York Strip 16oz
Sirloin Cut 260
Centre Cut 280

Grain Finished For Over 450Days
2GR FB Wagyu Factory 243, New South Wales, AUS

F1 Wagyu New York Strip 16oz
Sirloin Cut 260
Centre Cut 280

Grain Finished For Over 600Days
F1 Crossbred Kokusan-Gyu, 50% Angus and 50% Kuroge Washu Wagyu, Hokkaido, Japan

F1 Wagyu Tenderloin 14oz 340
Grain Finished For Over 600Days

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

Chef Selection of Galicia Blond

Rubia Gallega 45Days Dry Aged Strip-loin 20oz
Sirloin Cut 200
Centre Cut 220

Galicia Blond Cattle Breed For Minimum Eight Years
Lugo, Spain

Rubia Gallega 45Days Dry Aged Rib-eye 24oz
Chuck Cut 240
Striploin Cut 240
Centre Cut 260

Galicia Blond Cattle Breed For Minimum Eight Years
Lugo, Spain

Sides

Pommes Purée 16
Yukon Gold w/ Equal Part of Butter, Cream&Parmigiano Reggiano

Broccolini 16
Sauce Bearnaise, Toasted Almond

Asparagus 16
Sauce Bearnaise, Toasted Almond

Sauté Mushroom 16
Chef's Selection, Ask Server For Detailso

Pommes Aligot 18
Yukon Gold, Mozzarella, Parmigiano Reggiano

Brussel Sprouts 20
Honey Balsamic Glazed, CreamyYogurt Drizzle, Parmigiano Reggiano, Pork Bacon Lardon, Cashew Crumble

Pommes Frites de Tartufo Nero 28
Triple Cooked Yukon Gold,Perigold Black Truffle,Parmigiano Reggiano,House Truffle Aioli

Add Ons

Jumbo Prawn 4PCS 24

Foie Gras 3oz 28

Scallop 4PCS 32

Lobster Tail 1PC 36

Perigold Black Truffle
9 Per Gram

Sauce

Madeira Demi Glace 8
Brown Butter Bearnaise 8
Cowboy Butter 8
Blue Cheese Crust 8