

PRIME SPECIALS

PLEASE NOTE, THIS IS A SAMPLE MENU

We are a whole beast butchery concept. All our steaks are butchered in house on a minimum wastage policy, meaning we only serve the cuts from each whole beast. You won't find pre packed individual cuts at temper. Because each animal only yields so many cuts of each steak. So...

WHEN IT'S GONE, IT'S GONE

HOUSE PRIME CUTS

FROM CHARLES ASHBRIDGE, TASTE TRADITION

Just so you know, our house cuts off the bone, come in minimum of 300gm. Our house cuts on the bone, come in a minimum of 500gm.

RUMP 7.5 / 100G
PICANHA 8.5 / 100G
T-BONE 9 / 100G
RIB-EYE 9.5 / 100G
PORTERHOUSE 10 / 100G
FILLET 13 / 100G

SPECIAL PRIME CUTS

TASTE TRADITION

60 day dry aged / Wagyu

RUMP 10.5 / 100G
PICANHA 11 / 100G
T-BONE 12 / 100G
RIB-EYE 13 / 100G
PORTERHOUSE 13.5 / 100G
FILLET 15 / 100G

SAUCES 2.5

Beef-fat bearnaise
Chipotle sour cream
Green sauce
Korean barbecue
Bourbon pepper

Please ensure you inform your server of any allergies you may have - all allergens are present in our kitchens so we cannot guarantee the absence of trace elements in any of our dishes. An optional 12.5% service charge will be added to the bill, which is split between our team

temper

