



*the fine art of grilling*



**TPQ Steaks**  
Amsterdam • London



# Appetizers

<b>Pomodori Soup *</b>	14
Pomodori tomato soup with basil & ricotta Served with crostini	
<b>Lobster Bisque *</b>	21.5
Creamy lobster soup with myoga, Cashmere saffron, water pepper, chives & citrus caviar Served with crostini	
<b>Sapphire Shrimp Crostini</b>	18.5
Black tiger shrimp on crunchy crostini topped with creamy cheese, citrus caviar & avocado-wasabi cream Size 13-15, 3 pieces Peeled & deveined	
<b>Fillet Tartare Shiso 80gr * *</b>	23.5
Various raw ground fillets with shallot, cornichon, yuzukosho, shiso, cilantro & seasonings Scottish Mathers Black Gold, Argentinian Premium Black Label Angus, New Zealand Prime Steer (without hormones or antibiotics) & Certified Canadian Heritage Angus	
<b>Tuna Saku 4 x 25gr</b>	22.5
Premium quality mild, moist & meaty sashimi blocks with basil oil, olive oil, bloomed mustard seeds & micro celery	
<b>Crispy Crab Cakes 150gr</b>	21.5
Served with mango, jalapeño, cilantro, scallion, pomegranate, sansho & horseradish sauce	
<b>Half Shell Oysters *</b>	5
French Gillardeau oysters (size 2 or 4) with Japanese seaweed, chilli, cilantro & citrus caviar Minimum of 2 pieces (price per piece)	
<b>Otoro Tuna Tartar 80gr *</b>	31.5
Bluefin tuna tartare with benitade, avocado, leek sprouts, tomato, mango, pickled ginger, caviar & wonton	
<b>KobeCubes3x30gr * *</b>	69
Center Cut Striploin cubes Japanese Kobe Wagyu A5 BMS12+ (Grain Fed & Fully Marbled)	
<b>Savory Japanese Sea Scallops 3 pieces *</b>	21.5
Pan-seared scallops served with exotic asparagus, avocado, kiwi, shallot, cilantro, caviar & red yuzu dressing	
<b>Jamon de Kobe</b>	39
Nutty marbled kobe beef slices with crispy polenta crostini, basil, mozzarella & arugula	
<b>Toro's Carpaccio 100gr *</b>	35
Nutrient & organic native North American Bison meat with olive oil, citrus caviar, wasabi, urchin, caviar & arugula Canadian Rangeland Bison (Grass Fed, Lean, Flavorful & Low in Saturated Fat)	
<b>TDQ's Carpaccio 100gr *</b>	69
Nutrient & organic native Japanese Kobe meat with olive oil, citrus caviar, wasabi, urchin, caviar & arugula Japanese Wagyu A5 (Grain Fed & Fully Marbled)	
<b>Royal Beluga Caviar 15gr</b>	215
Beluga caviar is the king of caviar served with a glass of prosecco. Huso Huso sturgeon eggs are larger than most, typically 3mm in size, with a light grey or slightly silver appearance.	
<b>Oscietra Caviar 15gr</b>	120
Imperial caviar was so called because traditionally it was the very best eggs of the catch, often only legally available to the Tsars.	

# Side Dishes

<b>Emperor's Bread *</b>	5
100% natural bread with olive tapenade and garlic herbal butter/ truffle shiso butter	
<b>Baked Potato</b>	5
Served with spicy sour cream / Garlic butter	
Extra bacon or cheese (1,50)	
<b>Organic Dutch Mash</b>	6
Organic potatoes, carrots & onions mash garnished with freshly roasted almond slices	
truffle / pea, pesto	
<b>Fries</b>	6
Hand cut steak triple fries topped with your choice	
Parmesan / Shichimi togarashi	
<b>Teriyaki roasted Sweet Potatoes</b>	6
Oven-roasted teriyaki-glazed sweet potatoes that hits the perfect balance between savory and sweet topped with sesame, spring onion and cilantro	
<b>Mushrooms &amp; Shallots</b>	6
Pan-fried mushrooms with wild Cashmere guchchi, shallots & garlic, prepared in Japanese sake	
<b>Spicy Edamame</b>	6
Perfect mix of peppery spiced soya beans with aromatic garlic to excite your palate, leaving you wanting more	
(non-spicy edamame with sea salt available upon request)	
<b>Fresh Wild Spinach</b>	6
Wild spinach topped with white smoked sesame, garlic pepper & crushed	
Dijon mustard	
<b>Broccoli &amp; Cauliflower</b>	6
Creamy Crunchy combo of broccoli and cauliflower in shiso dressing	
<b>Exotic Asparagus</b>	7.5
Asparagus topped with parmesan & served with devils mustard	
Miso Wafu / devils mustard	

# Salads

<b>Heritage Tomato Salad</b>	9.5
Kumato, Coeur de boeuf tomatoes, tarragon, minced chives, basil, cappers, red onion, 25gr of mozzarella, balsamic vinegar, shichimi togarashi & olive oil	
<b>Leccure Green Salad</b>	8
Lettuce, arugula, cucumber, avocado, red onion, pomegranate, sliced almonds, goat cheese, balsamic vinegar, furikake & olive oil	
<b>Lobster Salad 100gr *</b>	27.50
Caribbean Sea lobster tail, tarragon, shallot, scallion, celery, Hanahojiso, sliced avocado, sea salt, black pepper & oshinko	
<b>Mango salad</b>	9
Avocado, mango, Lettuce, gobi berries, cilantro, pickled daikon, sumac, olive oil and lime juice	
<b>Wakame Salad</b>	7.5
Flavorful and delicious Japanese-style salad Seaweed shallot sesame	

If you have any allergy's please could you make our team members aware of your allergy.  
Please be aware a discretionary Service Charge of 12.5% added to your bill.

★ Available in Halal

★ Gluten free upon request

# Steaks Unlimited

*Steak lovers section*

## Quality Rib-Eye Steak

### Canadian Bisons \*

Rangeland Bison Grass fed

250gr (8.82oz)	350gr (12.35oz)	500gr (17.64oz)
37	49.5	67.5

## Quality Fillets Steaks

### Canadian Angus \*

Certified Canadian Heritage Angus  
Grass Fed, Grain finished

100gr (3.53oz)	250gr (8.82oz)	350gr (12.35oz)	500gr (17.64oz)
21	47.5	63.5	87

### Scottish Black Gold

Aberdeenshire Tender Mathers Black Gold  
Grass Fed, "Matured" (2-4 weeks on bones) & Full of Natural Flavours

21	47.5	63.5	87
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### New Zealand \*

Organic Prime Steer  
Grass Fed

16	40	53	72
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### Argentinian

Premium Black Label Angus  
Grass Fed

17.75	44.5	59	79.5
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### Bison

Canadian Rangeland  
Grass Fed, Free-range roaming environment. Absolute no use of growth hormones

22.4	56.5	75	101
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## Quality Kobe Wagyu

### Royal Wagyu Fillet \*\*

Japanese full-blooded Kobe Wagyu A5 BMS8+

100gr (3.53oz)	180gr (6.35oz)	250gr (8.82oz)
89	152	199

### Top Royal Wagyu Fillet \*\*

Japanese full-blooded Kobe Wagyu A5 BMS11+

109	185	245
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### Top Royal Wagyu Fillet \*\*

Japanese full-blooded Kobe Wagyu A5 BMS12+

Market Price

## Quality Striploin Steaks

### Canadian Bison

Rangeland Bison Grass Fed

180gr (6.35oz)	250gr (8.82oz)	350gr (12.35oz)	500gr (17.64oz)
	35	48	63

### Top Royal Wagyu \* \*

Japanese full-blooded Kobe Wagyu A5 BMS11+

145	187
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# TDQ Specials

*Served with one side dish of your choice*

<b>Surf &amp; Turf 2 x 90gr</b>	55
A "perfect marriage" between a centre cut fillet and half a lobster tail Rangeland Bison Fillet of 180gr with 1/2 lobster tail (without hormones or antibiotics)	
<b>Rack of Lamb 375gr *</b>	39
From Maori Lake (New Zealand) with Dijon mustard crust, olive oil, garlic & rosemary	
<b>"En Brochette" Fillet Mignon 4 x 50gr</b>	32
A tasteful quality skewer of various fillets Scottish Mathers Black Gold, Argentinian Premium Black Label Angus, Certified Canadian Heritage Angus & New Zealand Prime Steer	
<b>Vegan Burger 150gr *</b>	17.5
Vegan burger created from various types of beans (soybeans, tofu, nuts, grains, seeds or lentils)	
<b>TDQ's Fillet Burger 180gr</b>	27
Quality burger composed of various fillets, served with buns & raw greens Scottish Mathers Black Gold, Argentinian Premium Black Label Angus, Certified Canadian Heritage Angus, Canadian Rangeland Bison & New Zealand Prime Steer (without hormones or antibiotics)	
<b>TDQ's Bison Burger 180gr</b>	31
Quality burger composed of Bison, served with buns & raw greens, Canadian Rangeland Bison (without hormones or antibiotics)	
<b>Tomahawk</b>	77.5

## Fresh Fish

*Served with one side dish of your choice*

<b>Grilled Blue Diamond Prawns</b>	35
Incomparably tasteful & 100% naturally fed blue prawns with soft & slightly sweet texture from crystal clear waters (6 pieces, size 21-30) Country: New Caledonia	
<b>Black Cod 200gr</b>	40
Spicy miso-yuzu marinated sweet & savoury black cod (24-hour marinated) served on a bed of pak choi Country: Alaska	
<b>Wild Alaskan King Salmon 200gr</b>	35
Grilled Wild salmon fillet infused with a sweet & savoury teriyaka flavour served on a bed of pak choi Country: Alaska	
<b>Rare Akami Bluefin Tuna 200gr</b>	41.5
Pan seared glazed soya ginger tuna Country: Japan	

# Fresh Pastas

*Choose your favourite pasta from vegetarian, sea fruit to meat Served with crostini upon request*

<b>Arrabbiata</b> Homemade Tagliatelle with spicy tomato & garlic sauce	21.5
<b>Vegetarian</b> Homemade Tagliatelle with zucchini, bell pepper, onion, tomato, leek & kohlrabi	24.5
<b>Sea Fruit 100gr</b> Homemade Tagliatelle with sea fruit, yellowfin tuna, shrimp, crawfish & salmon	31
<b>Fillet Mignon 100gr *</b> Homemade Tagliatelle with tender fillet slies, onion, gralic, jalapeno, tomatoe, oregano & basil	32
<b>Kobe Pasta 100gr *</b> Homemade Tagliatelle with Wagyu Kobe fillet A5 BMS8+, urchin, mussels, saffron, white truffle & gold leaves	109

## Premium Toppings

*Delicious toppings to make your dinner more favorable*

<b>Lamb's Rib 100gr</b> 2 pieces Country: New Zealand	11
<b>Crab Cake 60gr</b>	8.5
<b>Half a Lobster Tail 85gr</b> Country: Caribbean Sea	15
<b>Black Tiger Shrimp Skewer</b> size 13-15, 3 pieces peeled & deveined Country: Bangladesh	13.5
<b>Scallops</b> 3pieces Country: France	7.5
<b>Homemade Truffel</b> Shiso Butter / Kobe Shallot Butter	3.5
<b>Beef Bacon</b>	3.5

## Quality Sauces

*Choose amongst the best sauces to go with your meal*

Pepper Corn / Béarnaise / Truffle / Blue Cheese / Chimichurri * / BBQ-salsa Creamy Wasabi-Avocado * / Fresh Wasabi Mayonnaise *	
Spicy Shiso Jalepeño * / Yuzu Pepper Wasabi *	3.5