



the fine art of grilling



TDQ Steaks
Amsterdam • London



Appetizers

Pomodori Soup * Pomodori tomato soup with basil & ricotta Served with crostini	14
Lobster Bisque * Creamy lobster soup with myoga, Cashmere saffron, water pepper, chives & citrus caviar Served with crostini	21.5
Sapphire Shrimp Crostini Black tiger shrimp on crunchy crostini topped with creamy cheese, citrus caviar & avocado-wasabi cream Size 13-15, 3 pieces Peeled & deveined	18.5
Fillet Tartare Shiso 80gr * * 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	23.5
Tuna Saku 4 x 25gr Premium quality mild, moist & meaty sashimi blocks with basil oil, olive soil, bloomed mustard seeds & micro celery	22.5
Crispy Crab Cakes 150gr Served with mango, jalapeño, cilantro, scallion, pomegranate, sansho & horseradish sauce	21.5
Half Shell Oysters * French Gillardeau oysters (size 2 or 4) with Japanese seaweed, chilli, cilantro & citrus caviar Minimum of 2 pieces (price per piece)	5
Otoro Tuna Tartar 80gr * Bluefin tuna tartare with benitade, avocado, leek sprouts, tomato, mango, pickled ginger, caviar & wonton	31.5
KobeCubes3x30gr * * Center Cut Striploin cubes Japanese Kobe Wagyu A5 BMS12+ (Grain Fed & Fully Marbled)	69
Savory Japanese Sea Scallops 3 pieces * Pan-seared scallops served with exotic asparagus, avocado, kiwi, shallot, cilantro, caviar & red yuzu dressing	21.5
Jamon de Kobe Natty marbled kobe beef slices with crispy polenta crostini, basil, mozzarella & arugula	39
Toro's Carpaccio 100gr * 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)	35
TDQ's Carpaccio 100gr * Nutrient & organic native Japanese Kobe meat with olive oil, citrus caviar, wasabi, urchin, caviar & arugula Japanese Wagyu A5 (Grain Fed & Fully Marbled))	69
Royal Beluga Caviar 15gr 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.	215
Oscietra Caviar 15gr Imperial caviar was so called because traditionally it was the very best eggs of the catch, often only legally available to the Tsars.	120

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

Side Dishes

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

Salads

Heritage Tomato Salad	9.5
Kumato, Coeur de boeuf tomatoes, tarragon, minced chives, basil, cappers, red onion, 25gr of mozzarella, balsamic vinegar, shichimi togarashi & olive oil	
Leccure Green Salad	8
Lettuce, arugula, cucumber, avocado, red onion, pomegranate, sliced almonds, goat cheese, balsamic vinegar, furikake & olive oil	
Lobster Salad 100gr *	27.50
Caribbean Sea lobster tail, tarragon, shallot, scallion, celery, Hanahojiso, sliced avocado, sea salt, black pepper & oshinko	
Mango salad	9
Avocado, mango, Lettuce, gobi berries, cilantro, pickled daikon, sumac, olive oil and lime juice	
Wakame Salad	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		250gr (8.82oz)	350gr (12.35oz)	500gr (17.64oz)	
Canadian Bisons *		37	49.5	67.5	
Rangeland Bison Grass fed					
Quality Fillets Steaks		100gr (3.53oz)	250gr (8.82oz)	350gr (12.35oz)	500gr (17.64oz)
Canadian Angus *	21	47.5	63.5	87	
Certified Canadian Heritage Angus Grass Fed, Grain finished					
Scottish Black Gold	21	47.5	63.5	87	
Aberdeenshire Tender Mathers Black Gold Grass Fed, "Matured" (2-4 weeks on bones) & Full of Natural Flavours					
New Zealand *	16	40	53	72	
Organic Prime Steer Grass Fed					
Argentinian	17.75	44.5	59	79.5	
Premium Black Label Angus Grass Fed					
Bison	22.4	56.5	75	101	
Canadian Rangeland Grass Fed, Free-range roaming environment. Absolute no use of growth hormones					
Quality Kobe Wagyu		100gr (3.53oz)	180gr (6.35oz)	250gr (8.82oz)	
Royal Wagyu Fillet **	89	152	199		
Japanese full-blooded Kobe Wagyu A5 BMS8+					
Top Royal Wagyu Fillet **	109	185	245		
Japanese full-blooded Kobe Wagyu A5 BMS11+					
Top Royal Wagyu Fillet **		Market Price			
Japanese full-blooded Kobe Wagyu A5 BMS12+					
Quality Striploin Steaks		180gr (6.35oz)	250gr (8.82oz)	350gr (12.35oz)	500gr (17.64oz)
Canadian Bison		35	48	63	
Rangeland Bison Grass Fed					
Top Royal Wagyu * *	145	187			
Japanese full-blooded Kobe Wagyu A5 BMS11+					

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

TDQ Specials

Served with one side dish of your choice

Surf & Turf 2 x 90gr	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)	
Rack of Lamb 375gr *	39
From Maori Lake (New Zealand) with Dijon mustard crust, olive oil, garlic & rosemary	
"En Brochette" Fillet Mignon 4 x 50gr	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	
Vegan Burger 150gr *	17.5
Vegan burger created from various types of beans (soybeans, tofu, nuts, grains, seeds or lentils)	
TDQ's Fillet Burger 180gr	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)	
TDQ's Bison Burger 180gr	31
Quality burger composed of Bison, served with buns & raw greens, Canadian Rangeland Bison (without hormones or antibiotics)	
Tomahawk	77.5

Fresh Fish

Served with one side dish of your choice

Grilled Blue Diamond Prawns	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	
Black Cod 200gr	40
Spicy miso-yuzu marinated sweet & savoury black cod (24-hour marinated) served on a bed of pak choi Country: Alaska	
Wild Alaskan King Salmon 200gr	35
Grilled Wild salmon fillet infused with a sweet & savoury teriyaka flavour served on a bed of pak choi Country: Alaska	
Rare Akami Bluefin Tuna 200gr	41.5
Pan seared glazed soya ginger tuna Country: Japan	

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

Fresh Pastas

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

Arrabbiata Homemade Tagliatelle with spicy tomato & garlic sauce	21.5
Vegetarian Homemade Tagliatelle with zucchini, bell pepper, onion, tomato, leek & kohlrabi	24.5
Sea Fruit 100gr Homemade Tagliatelle with sea fruit, yellowfin tuna, shrimp, crawfish & salmon	31
Fillet Mignon 100gr * Homemade Tagliatelle with tender fillet slies, onion, gralic, jalapeno, tomatoe, oregano & basil	32
Kobe Pasta 100gr * 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

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

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

Sweet Stimulations

Crème Brûlée *	9.5
Served with fresh fruits	
DRINK RECOMMENDATIONS: Yalumba Museum Muscat (double sweetness) or Black Coffee	
Mochi Ice *	9.5
Traditional Japanese Mochi ice-cream with a soft & silky texture	
DRINK RECOMMENDATIONS: Yalumba Museum Muscat or Fresh Mint Tea / Tea	
Creamy Strawberry *	9.5
Creamed mascarpone, fresh strawberries topped with almond flakes	
DRINK RECOMMENDATIONS: Viu Manent Chardonnay Gran Reserva	
Macallan Cheesecake - Macallan Gold Double Cask	14.5
Creamy vanilla cheesecake with a fine touch of raisin, apple, cinnamon & fresh strawberries	
DRINK RECOMMENDATIONS: Macallan Gold Double Cask, M.I.P. Premium Rosé or Coffee / Tea	
Montagna d'oro *	14.5
Xocoline chocolate cake of bitter chocolate filled with yuzu jelly, swaddled in gold flakes & cacao powder	
DRINK RECOMMENDATIONS: Nicolas Perrin Syrah-Viognier, Baron de Ley Reserva Rioja or Espresso	
Reypenaer Plateau *	14.5
Original Dutch Reypenaer cheese platter of De Affiné (1/2 Year), De Reypenaer (1 Year), De Chevre (Goat Cheese, 4 months) & De V.S.O.P. (2 Years)	
DRINK RECOMMENDATIONS: Tawny Port for De Affiné & De Chevre, Reserva Port for De Reypenaer & De V.S.O.P	

Grilled Quality Steaks

Our beef is exclusively imported for you, TDQ Steaks' valued guests

We offer a variety of world class 100% pure beef from Argentina, Canada, Japan, Scotland and New Zealand. Our steaks are seasoned with exclusive extra virgin olive oil and sea salt. We use carefully selected 100% pure organic ingredients to create your favorite taste. Choose from our selection.

Argentinian Premium Black Label

Savor delicious grass-fed, 100% top quality beef (pure, freshly chilled & not frozen) that contains healthy Omega 3 fatty acids and does not contribute to raising cholesterol in humans. This free-range beef is imported from the fertile pastures of the Pampas where it enjoyed living a tranquil and relaxed lifestyle. The beef is wonderfully tender, boasting great health benefits such as being rich in Omega 3 and 6. When TDQ Steaks' preparation process is combined to the already incredible Argentinian beef, it is guaranteed that the finish will be special. The flavors will linger in your mind for long.

Canadian Heritage Free-range Angus

Coming from the small ranches resided in Alberta, the Heritage Angus beef carries an essential balance between agriculture and the Canadian nature. The land's pastures and forests nurture the finest Angus cattle as farmers pride themselves on raising cattle the 'old fashioned way, i.e. without the use of hormones, antibiotics, and/or any animal by-products.

Canadian Rangeland Bison

Nowadays, a growing number of people are experiencing the richness in flavours of bison meat. It is a choice for those who want the fabulous taste with superior nutrition in one incredibly tender, nutrient, dense and lean red meat. Fully flavored, it has a richer, sweeter taste and a much lower rate of saturated fat than regular beef. Treat your body well with Bison steaks that serve up a daily dose of lean protein, iron and zinc. Grill your way to a healthy heart and happy taste buds.

Certified Japanese Kobe Wagyu

We are proud to serve the most delicious and exclusive beef on earth, "The Emperor's Beef". Our exclusive brand, Royal Wagyu BMS 8-9 and Top Royal Wagyu BMS 10-11-12, imported directly from Japan, is an up-market luxurious product that is sold in sets. Each set has a unique passport with its original identity and marbling grade. TDQ Steaks takes great pride in serving this exceptional meat as the epitome of excellence.

Scottish Mathers Black Gold

Mathers Black Gold is a premium quality beef from cattle raised on the lush pastures of Aberdeen-shire and the North East of Scotland. Only the very best cattle from traceable herds of genuine Scottish origin are eligible. All grass-fed beef is wet aged and matured on the bone for 28 days, giving it an enhanced flavour, consistent tenderness and succulence, making it a unique eating experience. Wet aging is the "old method" of aging meat and has become rare due to the expense. Instead of letting meat sit in a vacuum-sealed bag, the meat is hung for a month in a controlled, closely watched, refrigerated environment. The temperature, humidity and air flow need to be perfect. Mathers Black Gold beef can be found in luxury hotels and restaurants around the world. TDQ Steaks is delighted to offer a comprehensive range of Mathers Black Gold beef cuts at the most realistic price levels.

New Zealand Prime Steer

With New Zealand's perfect mild climate, abundance of land suitable for pastoral farming, large grassy pastures with lush grass and clear waters, this Prime Steer beef is raised on a natural diet of freshness. We have chosen Prime Steer raised in the best conditions for a premium, full-bodied and finely marbled beef.