



Chops & Steaks

Appetizers or Soup

Aburi Argentinian Red Prawn with Orange Sphere

mustard foam • avocado mousse • garden cress

火炙阿根廷紅蝦伴香橙球

芥末泡沫 • 牛油果慕斯 • 田園水芹

148

Seared Japanese Scallops with Herring Caviar

crustacean emulsion • mustard mayonnaise • pickled vegetables

輕煎日本帶子伴鱈魚子醬

甲殼海鮮濃汁 • 芥末蛋黃醬 • 醃蔬菜

158

Seafood Chowder

海鮮周打湯

208

Main Courses

Japanese

A4 Kagoshima Beef Sirloin (240g)

A4 鹿兒島和牛西冷扒 (240 克)

728

A4 Kagoshima Beef Rib Eye (240g)

A4 鹿兒島和牛肉眼扒 (240 克)

698

American

U.S. Pork Tomahawk (700g)

美國豬斧頭扒 (700 克)

498

"Harris Ranch" Prime Angus Beef Rib Eye (250g)

美國 Harris Ranch 頂級安格斯肉眼牛扒 (250 克)

498

Australian

Australian Wagyu Beef Porterhouse (600g)

澳洲和牛 T 骨扒 (600 克)

1,388

Australian "Gund Agai" Lamb Chops (270g)

澳洲 Gund Agai 羊扒 (270 克)

468

Argentinian

Argentinian Grass Fed Beef Tomahawk (1,300g)

阿根廷草飼牛斧頭扒 (1,300 克)

1,388

roasted new potatoes with garlic & rosemary

sautéed wild mushrooms • seasonal vegetables

迷迭香香蒜烤新薯 • 炒野菌 • 時令蔬菜

Béarnaise, Black Pepper, Madeira or Red Wine Sauce

香草蛋黃醬、黑椒汁、馬德拉汁或紅酒汁

If You Have Any Food Allergies Please Inform Our Staff

“如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡”