



Appetizer 頭盤	Caesar salad, smoked salmon 煙三文魚凱撒沙律	\$168
	Ibérico ham, Japanese melon, arugula, port wine jelly 西班牙黑毛豬風乾火腿・日本蜜瓜・芝麻菜・砵酒啫喱	\$228
	Roasted sweet potato, beetroot, kale, bocconcini salad 燒紅甜薯・紅菜頭・羽衣甘藍・芝士沙律	\$168
	Salad bar 自助沙律吧	\$228
Soup 湯	Lobster bisque 龍蝦濃湯 🍲	\$168
	Classic French onion soup 法式洋蔥湯	\$128
	Soup of the day 是日餐湯	\$88
Pasta 意大利麵	Lobster and clam spaghetti with cherry tomato and basil 龍蝦及蜆意大利粉配車厘茄及羅勒香草 🍲	\$268
	Fettuccine Carbonara with spicy chorizo and capsicum 卡邦尼寬條麵配西班牙辣肉腸及燈籠椒 🌶️	\$238
	Penne with wild mushroom in pesto 意大利長通粉配野菌及香草醬 🌿	\$228
Pizza 薄餅	Margherita 芝士番茄醬薄餅 🌿 (Tomato, mozzarella, basil 番茄・水牛芝士・羅勒香草)	\$188
	Salami and pepperoni 沙樂美腸辣肉腸薄餅 🌶️ (Salami, pepperoni, mozzarella, onion 沙樂美腸・辣肉腸・水牛芝士・洋蔥)	\$228
	Parma ham and arugula pizza 意大利生菜巴馬火腿薄餅	\$208
Dessert 甜品	Chocolate pudding, vanilla ice cream 朱古力布甸・雲呢拿雪糕	\$78
	French apple tarte tatin, vanilla ice cream 法式焦糖蘋果撻・雲呢拿雪糕	\$98
	Classic crêpe suzette, Grand Marnier ice cream 法式橙酒班戟・干邑橙酒雪糕	\$98
	Crème brûlée, biscotti, caramel ice cream 焦糖燉蛋・意式脆餅・焦糖雪糕	\$88
	Dessert buffet 自助甜品	\$88



Beef Temptation 牛之誘惑

 Wine Recommendation 推介葡萄酒

US Angus Beef 美國安格斯牛肉

U.S.D.A. Prime tenderloin 美國農業部極佳級牛柳 (8 oz.安士)			\$498
 Grand Selection Merlot, Lapostolle, Central Valley, Chile	\$98 by glass	\$438 by bottle	
U.S.D.A. Prime ribeye 美國農業部極佳級肉眼 (8 oz.安士)			\$478
 Cabernet Sauvignon, Brand's Laira, The Laira 2016, Coonawarra, Australia	\$98 by glass	\$438 by bottle	

Australian Wagyu 澳洲和牛

Wagyu M7 striploin 澳洲M7和牛西冷 (8 oz.安士)			\$698
 Chateau de Seguin Cuvée Prestige, Bordeaux Superieur, Bordeaux, France	\$118 by glass	\$538 by bottle	
Wagyu M7 ribeye 澳洲M7和牛肉眼 (8 oz.安士)			\$598
 Penfolds Bin 28, Kalimna Shiraz, Barossa Valley, Australia	\$118 by glass	\$538 by bottle	

Choice of sauce 自選醬汁:

Rosemary jus 露絲瑪利汁 | Béarnaise 香草蛋黃牛油汁 | Red wine 紅酒汁 | Black pepper 黑椒汁

Good for Sharing 分享樂

Tomahawk 戰斧薈 (For 2 – 3 persons 人)

U.S.D.A. Prime Tomahawk 美國農業部極佳級戰斧牛扒 (42 oz.安士)			\$1,188
 Chateau de Seguin Cuvée Prestige, Bordeaux Superieur, Bordeaux, France	\$118 by glass	\$538 by bottle	

Porterhouse 雙份腰肉牛扒 (For 2 persons 人)

Australian Porterhouse 澳洲雙份腰肉牛扒 (36 oz.安士)			\$1,188
 Penfolds Bin 28, Kalimna Shiraz, Barossa Valley, Australia	\$118 by glass	\$538 by bottle	

Surf 海洋薈 (For 2 persons 人)

half Boston lobster, scallop, halibut, Canadian crab leg 半隻波士頓龍蝦・帶子・比目魚・加拿大蟹腳			\$998
 Sauvignon Blanc, Goldwater, Marlborough, New Zealand	\$118 by glass	\$538 by bottle	

Surf N' Turf 海陸雙影

Lobster tail, USDA beef tenderloin 龍蝦尾・美國牛柳			\$538
 Grand Selection Merlot, Lapostolle, Central Valley, Chile	\$98 by glass	\$438 by bottle	

Apart from Beef 非牛之選

Australian lamb chop, roasted new potato rosemary gravy 澳洲羊架配燒新薯・香草汁			\$358
Flambé Rosemary Cajun chicken, roasted new potato, gravy 火焰雞・薯條・燒汁 (For 2 persons 人)			\$738
Ibérico pork chop, sweet potato fries, apple gravy 西班牙黑毛豬扒・炸甜薯條・蘋果燒汁			\$358
Grilled halibut fillet, sautéed spinach, Béarnaise sauce 扒比目魚柳・炒菠菜・香草牛油汁			\$338

Side Order

配菜

Green salad 田園沙律	\$58	Truffle mashed potato 松露薯蓉	\$68
Sautéed button mushroom 炒蘑菇	\$58	French fries 炸薯條	\$58
Creamed spinach 忌廉菠菜	\$68		

Order any Beef Temptation, Good for Sharing or Apart from Beef may enjoy salad bar, soup of the day, dessert buffet and freshly brewed coffee or tea at \$150 per person

凡惠顧牛之誘惑、分享樂或非牛之選，每位加\$150可享用沙律吧、是日餐湯、自助甜品及即磨咖啡或茶