









<b>Appetizer</b> 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
<b>Soup</b> 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
<b>Pasta</b> 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
<b>Pizza</b> 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・洋葱)	\$228
	Parma ham and arugula pizza 意大利生菜巴馬火腿薄餅	\$208
<b>Dessert</b> 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 戰斧齶 (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 海洋齶 (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