



STEAK SET MENU

精选牛扒套餐

STARTER 头盘

Copa chilled seafood platter

1 oyster, 1 tiger king prawn, marinated Galician octopus

高雅扒房海鲜盘

生蚝一只，大虎虾一只，自家腌八爪鱼

or 或

Pan seared foie gras

Toasted brioche, fig and Tonka bean chutney, Sauternes wine

香煎鹅肝

法式奶油甜多士，无花果香豆酱，法国甜酒

SOUP 汤

Forest mushroom soup

Chestnut, fried enoki mushroom, black truffle

蘑菇浓汤

配栗子，炸金菇及黑松露

MAIN COURSE 主菜

Rib-eye, Ocean, Black Angus, New Zealand 10oz

新西兰黑毛安格斯肉眼牛扒（十安士）

or 或

New York strip, Black Tyde, Black Angus, Australia 10oz

澳洲黑安格斯西冷牛扒（十安士）

ADD TO YOUR STEAK 另加配搭

Grilled lobster (half piece) 烤龙虾（半只）**MOP 218**

Tiger king prawn 扒大虾 **MOP 128**

Pan Seared Foie Gras 香煎鹅肝 **MOP 128**

DESSERT 甜品

Flamed baked Alaska, banana passion fruit

焗阿拉斯加伴香蕉热情果

MOP 668 3-course (Soup, main course, dessert)

Per person 每位 三道菜（汤，主菜，甜品）

MOP 738 4-course (Starter, soup, main course, dessert)

Per person 每位 四道菜（头盘，汤，主菜，甜品）