



永利扒房

HEARTY SUMMER DELICACIES

From now until August 31, 2020
Thursday to Sunday 5:30 p.m. to 11:30 p.m.

From Alaskan king crab and bluefin tuna to duck and tender, milk-fed veal, explore a mouth-watering seasonal menu full of the finest and most flavorful ingredients. Enjoy a range of hearty dishes featuring healthy and fresh summer vegetables including heirloom tomatoes and squash that will refresh your palate.

廚師精選

CHEF'S SELECTIONS

阿拉斯加蟹肉沙律 原種番茄、有機西瓜、番茄雪葩	mop 220
Alaskan King Crab Salad <i>Heirloom Tomato, Organic Watermelon, Tomato Sorbet</i>	
烤牛心番茄湯 番茄泡沫、羅勒、陳年香醋	150
Roasted Oxheart Tomato Soup <i>Tomato Cloud, Basil, Aged Balsamic</i>	
香煎藍鰭吞拿魚 青瓜花、南瓜、茄子蓉	500
Seared Bluefin Tuna <i>Zucchini Flowers, Squash, Eggplant Caviar</i>	
慢煮鴨胸 車厘子、杏仁、香脆薯蓉	450
Slow Cooked Duck Breast <i>Bing Cherries, Almonds, Crisp Mashed Potato</i>	
香煎奶飼牛仔柳 黑松露、雞油菌他他、牛仔肉汁	450
Pan Seared Milk Fed Veal Loin <i>Black Truffle, Chanterelle Mushroom Tartare, Veal Jus</i>	

所有價目須另加 10% 服務費 All prices are subject to 10% service charge