



永利扒房

HEARTY SUMMER DELICACIES

From now until September 30, 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

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| 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