



永利扒房

# 前菜

## APPETIZERS

### 魚子醬

配蕎麥餅乾和傳統調味醬料

#### Caviar Service

*buckwheat blinis and traditional condiments*

Saint-James, Prunier 魚子醬 (30克) mop 1,900

Saint-James, Prunier caviar (30g)

白鱈魚子醬 (30克) mop 8,100

Beluga, Caviar House Selection (30g)

### SW 精選漁獲

最優秀的精選環球海鮮，緬因州龍蝦，帝王蟹腳，  
珍寶大蝦，時令貝類和生蠔

#### SW Seafood Spectacular

*chilled international selection of the season's  
finest catch, Maine lobster, Alaskan king crab legs,  
jumbo shrimp, seasonal clams, oysters*

mop 1,200 / 2,400

新鮮時令生蠔 mop  
自製調味品 半打時價  
1/2 dozen market price

Seasonal Oysters  
on the Half Shell  
*house-made condiments*

珍寶蝦喀嗒 200  
經典雞尾酒醬，瑪麗玫瑰，檸檬  
Jumbo Shrimp Cocktail  
*classic cocktail sauce, Marie Rose, lemon*

USDA牛肉韃靼 200  
芥末蛋黃醬，雞蛋，烤麵包  
USDA Prime Steak Tartare  
*Worcestershire-Dijon aioli, egg, grilled bread*

烤甜菜苗煙燻曼加利察捲毛豬火腿沙律 mop  
羊奶芝士，榛子醋 150

Roasted Baby Beet & Mangalitsa  
Ham Salad  
*Ricotta, hazelnut vinaigrette*

龍蝦沙律 290  
牛油果，番茄

Maine Lobster Louie Salad  
*avocado, tomato*

蘿蔓生菜沙律 150  
烏魚子，脫脂乳沙律醬

Heart of Romaine Salad  
*Bottarga, Buttermilk Dressing*

# 前菜

## APPETIZERS

香煎北海道帶子 黑松露，醃製蘑菇，牛油	mop 200
<b>Seared Hokkaido Scallop</b> <i>black truffle, marinated mushroom, brown butter</i>	
烤牛骨髓 波本威士忌煮和牛尾，烤牛油包	200
<b>Roasted Bone Marrow</b> <i>barrel-aged bourbon braised Wagyu oxtail, toasted brioche</i>	
馬里蘭式蟹餅 香根芹菜，蛋黃醬	200
<b>Maryland Style Crab Cake</b> <i>celeriac slaw, old bay aioli</i>	
三藩市式海鮮湯 烤地中海紅蝦，北海道帶子，蜆	150
<b>San Francisco Style Seafood Soup</b> <i>Mediterranean prawn, Hokkaido scallop, clams</i>	

# 扒 PRIME CUT STEAKS

在華氏1200度下燒烤  
Charred at 1,200 degrees fahrenheit

mop

日本和牛，松阪A5等級和牛，日本三重縣  
Japanese Wagyu, Matsuzaka A5, Mie Prefecture, Japan

牛柳牛扒	Tenderloin	150g	1,400
紐約牛扒	New York Strip	220g	1,400
肉眼牛扒	Rib Eye	220g	1,400

每50克另外加澳門幣500元，請向服務員查詢今天的精選和牛  
mop 500 per additional 50grams, check with server for available cuts

斯內克河牧場金牌和牛及安格斯牛，美國東愛達荷州  
American Wagyu, Snake River Farms Gold Grade, Idaho, USA

牛柳牛扒	Tenderloin	200g	1,100
紐約牛扒	New York Strip	300g	1,000
肉眼牛扒	Rib Eye	300g	1,300

美國內布拉斯加州大奧馬哈區Olo牧場頂級USDA穀飼牛  
Olo Ranch, USDA Prime, Grain Fed, Nebraska, USA

牛柳牛扒	Tenderloin	200g	410
紐約牛扒	New York Strip	350g	450
連骨肉眼牛扒	Bone-In Rib Eye	650g	720

mop

新南威爾斯州流浪谷牧場穀飼黑安格斯牛，澳洲  
Rangers Valley, Black Angus, Grain Fed, Glen Innes, Australia

乾式熟成連骨紐約牛扒	Dry Aged Bone-In New York	400g	450
乾式熟成連骨肉眼牛扒	Dry Aged Bone-In Rib Eye	850g	900
乾式熟成T骨牛扒	Dry Aged Porterhouse	1,100g	1,250

西班牙加利西亞金發牛  
Roxa D'ouros Rubia Gallega, Spain

牛柳牛扒	Tenderloin	200g	420
紐約牛扒	New York Strip	400g	900
連骨肉眼牛扒	Bone-In Rib Eye	600g	1,000

### 可另加

#### ADD TO THE STEAK

半隻緬因州龍蝦尾

Half Maine Lobster Tail

mop 200

法式烤阿拉斯加蟹

Alaskan Crab Thermidor

mop 200

青蔥煙肉

Smoked Bacon and Shallots

mop 80

牛骨髓

Bone Marrow

mop 80

### 醬料

#### CONDIMENTS

蛋黃醬 Béarnaise

胡椒醬 Peppercorn

阿根廷香料酸辣醬 Chimichurri

辣根奶油 Horseradish Cream

SW牛扒汁 SW Steak Sauce

精選芥末子醬 Pommery Mustard

# 主菜

## MAIN COURSE

烤原隻緬因州龍蝦 配檸檬汁和橄欖油或香草牛油汁 Whole Roasted Maine Lobster <i>lemon and olive oil or herb butter</i>	mop 時價 market price
烤原隻澳洲南部龍蝦 配檸檬汁和橄欖油或香草牛油汁 Whole Roasted Southern Australian Rock Lobster <i>lemon and olive oil or herb butter</i>	時價 market price
香煎鮫鱈魚 煙肉，小麥，刁草醬 Pan-Seared Monkfish <i>applewood smoked bacon, farro, dill pesto</i>	410
香草烤牧場走地雞 黑松露麵包布甸，烤南瓜蓉，雞汁 Herb Roasted Free Range Chicken <i>black truffle bread pudding, butternut squash purée, natural chicken jus</i>	300
烤美國特選羊扒 菊芋，寶塔菜，柑橘羊扒汁 Colorado Lamb Chops <i>Jerusalem artichoke, Romanesco, citrus lamb jus</i>	500
香烤英國白毛豬扒 豬肉腸，卷心菜，野生蘑菇，芥末醬 Roasted Huntsham Farm Middle White Pork <i>pork sausage, savoy cabbage, wild mushroom, whole grain mustard sauce</i>	400

## 配菜 SIDES

黃金薯蓉 Yukon Gold Potato Purée	mop 100	椰菜花，葡萄乾，烤杏仁，酸豆 Cauliflower, Golden Raisins, Toasted Almonds, Capers	mop 130
焗脆薯角，黑松露奶油，煙肉 Loaded Potato Wedge, Black Truffle Crème Fraiche, Bacon	130	黑松露奶油粟米 Black Truffle Creamed Corn	130
香脆洋蔥圈，美式香蒜蛋黃醬 Crispy Onion Rings, Old Bay Aioli	100	芝士奶油菠菜 Parmesan Creamed Spinach	120
香脆薯條 Hand-Cut Kennebec French Fries 另加芝士，蒜蓉粉 Add Parmesan, Garlic	100 120	烤南瓜，蒜頭乳酪，牛油 Roasted Butternut Squash, Garlic Yogurt, Brown Butter	130
佛蒙特白車打芝士通心粉 Vermont White Cheddar Mac and Cheese	130	炒小椰菜，油封煙肉，海棗，珍珠洋蔥 Brussel Sprouts, Bacon, Medjool Dates, Cippolini Onion	130
炒野菌 Sautéed Wild Field Mushrooms	150		

# 甜品

## DESSERTS

栗子加勒比稈酒新地雪糕 脆藍莓醬	mop 120
Chestnut & Caribbean Rum Sundae <i>blueberry compote</i>	
暖「黃金蘋果」，提子乾，肉桂及杏仁脆 榛子雪糕	120
Warm Golden Apple, Raisin, Cinnamon and Almond Crumble <i>hazelnut ice-cream</i>	
焗意大利朱古力心太軟配香脆杏仁 大溪地香草雪糕	120
Baked Amedei Chocolate Molten Cake with Crunchy Almond Praline <i>Tahitian vanilla ice-cream</i>	
漏斗蛋糕 鹹焦糖，朱古力汁，忌廉	160
Funnel Cake <i>salted caramel, chocolate sauce, Chantilly</i>	
自家製雪糕和雪芭	110
Selection of House-made Ice Creams and Sorbets	
每日廚師精選芝士	160
Hand Selected Artisanal Cheese of the Day	