



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*

Kaviari, Imperial Beluga (30g) mop 4,090

Carelian, Imperial Nordic (30g) mop 3,090

Kaluga Queen, Beluga (30g) mop 2,090

### 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  
自製調味品  
mop  
半打時價  
½ dozen market price

Seasonal Oysters  
on the Half Shell  
*homemade condiments*

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

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

鱈魚片  
松露醋、茴香片  
mop  
230

Kingfish Crudo  
*Truffle vinaigrette, shaved fennel*

龍蝦沙律  
牛油果、番茄  
290

Maine Lobster Louie Salad  
*avocado, tomato*

蘿蔓生菜沙律  
烏魚子、脫脂乳沙律醬  
150

Heart of Romaine Salad  
*Bottarga, buttermilk dressing*

春季蔬菜沙律  
曼加利察捲毛豬火腿、布拉達芝士、蠶豆醬  
150

Spring Vegetable Salad  
*Mangalitsa ham, burrata, fava bean pesto*

# 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>	
豌豆湯 阿拉斯加蟹肉、香脆馬鈴薯、薄荷	150
<b>Pea Soup</b> <i>Alaskan king crab, potato crisp, mint</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
香煎海鯛魚 蠶豆、蘋果木煙肉、刁草醬 Pan-seared Sea Bream <i>Fava beans, Applewood smoked bacon, dill pesto</i>	410
香草烤牧場走地雞 羊肚菌、胡蘿蔔蓉、脆米、雞汁 Herb Roasted Free Range Chicken <i>Morel mushroom, carrot purée, crisp wild rice, natural chicken jus</i>	300
烤美國特選羊扒 烤茄子、野韭蔥、菊芋、馬德拉汁 Colorado Lamb Chops <i>Roasted eggplant, ramps, artichokes, madeira jus</i>	500
香烤英國白毛豬扒 油封馬鈴薯、杏脯、香草醬 Roasted Huntsham Farm Middle White Pork <i>Confit potato, apricot, gremolata</i>	400

## 配菜 SIDES

黃金薯蓉 Yukon Gold Potato Purée	mop 100	燒蘆筍 Grilled Asparagus	mop 130
香脆洋薑 番紅花蛋黃醬、辣肉腸 Crisp Sunchokes Saffron Aioli, Chorizo	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	燉青豆及蠶豆 洋蔥、有機雞蛋 Spring Pea and Fava Bean Ragout Cipollini, Organic Egg	130
佛蒙特白車打芝士通心粉 Vermont White Cheddar Mac and Cheese	130	炒野菌 Sautéed Wild Field Mushrooms	150

# 甜品 DESSERTS

日式香草芝士蛋糕 草莓雪芭	mop 90
Japanese style Vanilla Cheesecake <i>strawberry sorbet</i>	
暖「黃金蘋果」，提子乾，肉桂及杏仁脆 榛子雪糕	90
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	90
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	120
Funnel Cake <i>salted caramel, chocolate sauce, Chantilly</i>	
自家製雪糕和雪芭	80
Selection of House-made Ice Creams and Sorbets	
每日廚師精選芝士	120
Hand Selected Artisanal Cheese of the Day	