永利扒房
前菜
APPETIZERS

魚子醬
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
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
**Seasonal Oysters**
**on the Half Shell**
**Homemade condiments**
- 新鮮時令生蠔 mopping 1/2 dozen mopping price

珍寶蝦喀喱
**Jumbo Shrimp Cocktail**
**Classic cocktail sauce, Marie Rose, lemon**
- 珍寶蝦喀喱 mopping 200
- 蘆薈生菜沙律 mopping 150

牛肉鞑靼
**USDA Prime Steak Tartare**
**Worcestershire-Dijon aioli, egg, grilled bread**
- 牛肉鞑靼 mopping 200
- 羽衣甘藍凱撒沙律 mopping 150

薄切帝王三文魚
**Cured Ora King Salmon**
**Citrus reduction, herb salad**
- 薄切帝王三文魚 mop 240

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

Seared Hokkaido Scallop
Black truffle, sweet white corn, smoked bacon emulsion

Roasted Bone Marrow
Barrel-aged bourbon braised Wagyu oxtail, toasted brioche

Maryland Style Crab Cake
Celèric slaw, old bay aioli

Oyster Rockefeller
Sautéed sparrow pasta, smoked bacon

Maine Lobster Bisque
Corn, espelette pepper

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# PRIME CUT STEAKS

In Chinese: 1200度下烧烤  
Charred at 1,200 degrees fahrenheit

### Japanese A5 Wagyu, Saga Prefecture, Kyushu, Japan

<table>
<thead>
<tr>
<th>Cut</th>
<th>Weight</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tenderloin</td>
<td>150g</td>
<td>1,400</td>
</tr>
<tr>
<td>New York Strip</td>
<td>220g</td>
<td>1,400</td>
</tr>
<tr>
<td>Rib Eye</td>
<td>220g</td>
<td>1,400</td>
</tr>
</tbody>
</table>

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

### American Wagyu, Snake River Farms Gold Grade, Idaho, USA

<table>
<thead>
<tr>
<th>Cut</th>
<th>Weight</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tenderloin</td>
<td>200g</td>
<td>1,100</td>
</tr>
<tr>
<td>New York Strip</td>
<td>300g</td>
<td>1,000</td>
</tr>
<tr>
<td>Rib Eye</td>
<td>300g</td>
<td>1,300</td>
</tr>
</tbody>
</table>

### Olo Ranch, USDA Prime, Grain Fed, Nebraska, USA

<table>
<thead>
<tr>
<th>Cut</th>
<th>Weight</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tenderloin</td>
<td>200g</td>
<td>410</td>
</tr>
<tr>
<td>New York Strip</td>
<td>350g</td>
<td>450</td>
</tr>
<tr>
<td>Bone-In Rib Eye</td>
<td>650g</td>
<td>720</td>
</tr>
</tbody>
</table>

*All prices are subject to 10% service charge*
### Rangers Valley, Black Angus, Grain Fed, Glen Innes, Australia

<table>
<thead>
<tr>
<th>Dish</th>
<th>Weight</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dry Aged Bone-In New York</td>
<td>400g</td>
<td>500</td>
</tr>
<tr>
<td>Dry Aged Bone-In Rib Eye</td>
<td>850g</td>
<td>1,000</td>
</tr>
<tr>
<td>Dry Aged Porterhouse</td>
<td>1,100g</td>
<td>1,350</td>
</tr>
</tbody>
</table>

### Rubia Gallega, Grass Fed, Galicia, Spain

<table>
<thead>
<tr>
<th>Dish</th>
<th>Weight</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bone-In Tenderloin</td>
<td>380g</td>
<td>450</td>
</tr>
</tbody>
</table>

### First Light Farms, Wagyu, Grass Fed, New Zealand

<table>
<thead>
<tr>
<th>Dish</th>
<th>Weight</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rib Eye</td>
<td>300g</td>
<td>1,000</td>
</tr>
</tbody>
</table>

### ADD TO THE STEAK

- Half Maine Lobster Tail
  - mop 200
- Alaskan Crab Thermidor
  - mop 200
- Smoked Bacon and Shallots
  - mop 80
- Bone Marrow
  - mop 80

### CONDIMENTS

- Béarnaise
- Peppercorn
- Chimichurri
- Horseradish Cream
- SW Steak Sauce
- Pommery Mustard

*All prices are subject to 10% service charge*
Main Course

Whole Roasted Maine Lobster
Lemon and olive oil or truffle sabayon

Whole Roasted Southern Australian Rock Lobster
Lemon and olive oil or truffle sabayon

Seared Halibut
Heirloom vegetables, crisp calamaretti, prawn consommé

Colorado Lamb Chop
Crisp sweetbread, young vegetable tagine, spiced lamb jus

Crisp Suckling Pig
Sunchokes, heirloom grains, mustard jus

Roasted Free Range Chicken
Seared corn cake, avocado, cherry tomato, citrus crème fraîche

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<table>
<thead>
<tr>
<th>Sides</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yukon Gold Potato Purée</td>
<td>100</td>
</tr>
<tr>
<td>Potatoes and “Caviar”</td>
<td>130</td>
</tr>
<tr>
<td>Crispy Onion Rings, Old Bay Aioli</td>
<td>100</td>
</tr>
<tr>
<td>Hand-Cut Kennebec French Fries</td>
<td>100</td>
</tr>
<tr>
<td>Add Parmesan, Garlic</td>
<td>120</td>
</tr>
<tr>
<td>White Cheddar Mac and Cheese</td>
<td>130</td>
</tr>
<tr>
<td>Grilled Asparagus</td>
<td>130</td>
</tr>
<tr>
<td>Sautéed Sweet White Corn, Jalapeno Aioli</td>
<td>130</td>
</tr>
<tr>
<td>Parmesan Creamed Spinach</td>
<td>120</td>
</tr>
<tr>
<td>Grilled Broccolini, Red Pepper Chimichurri</td>
<td>130</td>
</tr>
<tr>
<td>Sautéed Wild Field Mushrooms</td>
<td>150</td>
</tr>
</tbody>
</table>

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甜 品
DESSERTS

紐約芝士蛋糕
士多啤梨雪葩
New York Cheesecake
Strawberry sorbet

黑朱古力心太軟蛋糕
70%朱古力、榛子碎、雲呢拿雪糕
Dark Chocolate Fondant
Amedei 70%, hazelnut streusel, vanilla ice cream

車厘子忌廉
加州開心果雪糕
Cherries and Cream
Californian pistachio ice cream

蜜桃及杏仁
檸檬馬鞭草雪葩
Poached peach and almond
Lemon verbena sorbet

SW大溪地雲呢拿火焰雪山 (二人分享)
杏桃、覆盆子、車厘子酒
SW Tahitian Vanilla Alaska Flambé (Sharing for 2)
Apricot, raspberry and kirsch

自家製雪糕和雪葩
Selection of House made Ice Creams and Sorbets

每日廚師精選芝士
Hand Selected Artisanal Cheese of the Day