



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

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 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

薄切帝王三文魚 240
柑橘汁、香草沙律

Cured Ora King Salmon
Citrus reduction, herb salad

蘿蔓生菜沙律 150
烏魚子、脫脂乳沙律醬

Heart of Romaine Salad
Bottarga, buttermilk dressing

羽衣甘藍凱撒沙律 150
藜麥、馬可納杏仁、費歐洛沙多芝士

Kale Caesar Salad
Quinoa, Marcona almonds, fiore sardo

前菜

APPETIZERS

香煎北海道帶子 黑松露、甜白粟米、煙肉泡沫	mop 240
Seared Hokkaido Scallop <i>Black truffle, sweet white corn, smoked bacon emulsion</i>	
烤牛骨髓 波本威士忌煮和牛尾、烤牛油包	200
Roasted Bone Marrow <i>Barrel-aged bourbon braised Wagyu oxtail, toasted brioche</i>	
馬里蘭式蟹餅 香根芹菜、蛋黃醬	200
Maryland Style Crab Cake <i>Celeriac slaw, old bay aioli</i>	
洛克菲勒烤生蠔 炒短意粉、煙肉	200
Oyster Rockefeller <i>Sautéed sparrow pasta, smoked bacon</i>	
緬因州龍蝦湯 粟米、紅椒	150
Maine Lobster Bisque <i>Corn, espelette pepper</i>	

扒

PRIME CUT STEAKS

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

mop

日本和牛, 佐賀A5等級和牛, 日本九州
Japanese A5 Wagyu, Saga Prefecture, Kyushu, 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	500
乾式熟成連骨肉眼牛扒	Dry Aged Bone-In Rib Eye	850g	1,000
乾式熟成T骨牛扒	Dry Aged Porterhouse	1,100g	1,350

加利西亞頂級草飼牛，西班牙
Rubia Gallega, Grass Fed, Galicia, Spain

連骨牛柳牛扒	Bone-In Tenderloin	380g	450
--------	--------------------	------	-----

第一光明牧場草飼和牛，新西蘭
First Light Farms, Wagyu, Grass Fed, New Zealand

肉眼牛扒	Rib Eye	300g	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松露沙巴雍醬 Whole Roasted Maine Lobster <i>Lemon and olive oil or truffle sabayon</i>	mop 時價 market price
烤原隻澳洲南部龍蝦 配檸檬汁和橄欖油或松露沙巴雍醬 Whole Roasted Southern Australian Rock Lobster <i>Lemon and olive oil or truffle sabayon</i>	時價 market price
香煎比目魚 原種蔬菜、脆炸魷魚、蝦清湯 Seared Halibut <i>Heirloom vegetables, crisp calamaretti, prawn consommé</i>	440
烤美國特選羊扒 脆牛胸腺、五香嫩蔬菜、羊肉汁 Colorado Lamb Chop <i>Crisp sweetbread, young vegetable tagine, spiced lamb jus</i>	500
脆烤乳豬 菊芋、原種穀物、芥末汁 Crisp Suckling Pig <i>Sunchokes, heirloom grains, mustard jus</i>	400
香烤走地雞 煎粟米餅、牛油果、車厘茄、橘子忌廉 Roasted Free Range Chicken <i>Seared corn cake, avocado, cherry tomato, citrus crème fraîche</i>	420

配菜 SIDES

黃金薯蓉 Yukon Gold Potato Purée	mop 100	烤蘆筍 Grilled Asparagus	mop 130
馬鈴薯及“魚子醬” Potatoes and “Caviar”	130	炒甜白粟米、墨西哥辣椒蛋黃醬 Sautéed Sweet White Corn, Jalapeno Aioli	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	烤西蘭花苗、紅椒酸辣醬 Grilled Broccolini, Red Pepper Chimichurri	130
白車打芝士通心粉 White Cheddar Mac and Cheese	130	炒野菌 Sautéed Wild Field Mushrooms	150

甜品

DESSERTS

紐約芝士蛋糕 士多啤梨雪葩 New York Cheesecake Strawberry sorbet	mop 90
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	90
車厘子忌廉 加州開心果雪糕 Cherries and Cream Californian pistachio ice cream	90
蜜桃及杏仁 檸檬馬鞭草雪葩 Poached peach and almond Lemon verbena sorbet	90
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	170
自家製雪糕和雪葩 Selection of House made Ice Creams and Sorbets	80
每日廚師精選芝士 Hand Selected Artisanal Cheese of the Day	120