

## 臻品西班牙熟成牛扒

### El Capricho Spanish Beef Specialties

細味在特定酒窖中熟成的全球最頂級牛肉。

自由放牧的牛隻結構優良，大理石花紋均衡，香嫩、風味非凡。

Renowned for producing some of the world's finest beef, aged in custom-built cellars, its free-range, grass-fed cattle yield superior muscle structure, balanced marbling and exceptional flavor.

#### 120 日乾式熟成帶骨肉眼牛扒

120-Day Dry-Aged Bone-In Rib

1.2kg 2,888

充滿堅果風味，口感細嫩多汁，鮮美濃郁。

骨頭更添豐富層次，每一口都餘韻無窮。

Rich, nutty flavor with deep umami and tender texture enhanced by the bone, making each bite incredibly juicy and savory.

#### 120 日乾式熟成厚切 T 骨牛扒

120-Day Dry-Aged T-Bone

1.2kg 3,088

同品牛柳及西冷，黃油般口感軟嫩、醇香濃郁。

大理石花紋和熟成香氣，令人難以忘懷。

A legendary cut combining tenderloin and striploin, with a complex, concentrated flavor, buttery marbled texture and incredible depth.

價格為澳門幣並需加收 10%服務費。如您對任何食物過敏請告知我們的服務員。

Prices are in MOP and subject to a 10% service charge.

Please advise our staff of any food allergies.