



UNITED STATES PRIME STEAK EXTRAVAGANZA

US WAGYU STRIPLOIN TATAKI

Grilled nectarine, charred scallion oil,
pickled shallots & smoked ponzu sauce

Lightly seared and served tataki-style for a
refined balance of umami, acidity and freshness.

◆ MOP 318 ◆

45-DAY CHARCOAL-SMOKED AMERICAN PRIME RIBEYE

Smoked bone marrow butter & black garlic jus

Flame-grilled for bold, smoky aroma that's
true to the steakhouse spirit.

◆ MOP 598 ◆



All prices are in MOP and subject to a 10% service charge.
Please let us know if you have any special dietary requirements or food allergies.

9.8cm x 25.5cm



美國頂級牛扒巡禮

炙燒美國SRF極黑和牛西冷薄片

烤油桃、醃紅蔥、焦香蔥油、煙燻柚子醋

日式他他風味，盡顯鮮美、酸香與清爽的完美平衡。

◆ 澳門幣 318 ◆

45天炭燻熟成美國極佳級肉眼扒

煙燻骨髓牛油、黑蒜汁

炭烤煙燻香氣濃郁，醇厚入味，盡顯經典扒房風味。

◆ 澳門幣 598 ◆



價格以澳門幣計算並需加收10%服務費。
如閣下對某種食物或調味料過敏，請提前告知我們的服務員。

9.8cm x 25.5cm