

## 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 ◆



## 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 ◆

