

The Tasting Room

Prime Steak & Grill 御膳扒房

炭烤牛扒上桌，喚醒絕佳味覺體驗。

「御膳扒房」廚師團隊傳承火焰之烹調術，

採用美國紅橡木煙燻，配合精湛的炭火燒烤技藝，

烹烤28天乾式及濕式熟成美國和牛、極佳級牛肉、頂級黑安格斯穀飼牛、美洲野牛等不同部位的高品質牛肉至完美熟度，軟嫩多汁，天然肉味集中與飽和。

Let charcoal-grilled prime steak awaken your taste buds.

At The Tasting Room - Prime Steak & Grill, the chef team demonstrates precise control of fire, using American red oak smoke and meticulous charcoal grilling skills to cook 28-day dry and wet-aged American Wagyu, Black Angus grain-fed beef, American bison and more. Each exquisite cut of prime beef is grilled to tender, juicy perfection, with a rich flavor that is endlessly satisfying.



特別推薦:

1,200克T骨牛扒西冷與牛柳，份量十足，適合多人分享。

聖海倫肉眼，炙烤豐富油脂，更添肉味甘香鮮甜。

Special recommendations:

1,200g T-bone steak sirloin and beef tenderloin,

a satisfying size suited for sharing with friends and family.

St Helen's Farms Rib Eye, grilled and rich in fat that imbues the meat with sumptuous flavor.

晚餐套餐 Set Dinner Menu

芝麻菜沙律
意大利巴馬芝士、特級初榨橄欖油
Arugula Salad
Parmigiano Reggiano, Extra Virgin Olive Oil

牛肉他他
蛋黃、曼切高芝士、扒酸包
Prime Beef Tartare
Egg Yolk, Manchego Cheese, Grilled Sourdough

香焗蟹餅
柑橘蛋黃醬、扒香檸
Sizzling Lump Crab Cake
Citrus Lime Mayo, Grilled Lemon

龍蝦忌廉湯
茴香、青豆
Lobster Bisque
Fennel, Green Peas

或or

牛肝菌濃湯
烤麵包配蘑菇、黑松露、瑞士芝士
Porcini Mushroom Soup
Champignon, Truffle Bruschetta, Gruyère cheese

厚切T骨牛扒1,200克
Porterhouse 1,200g
Brandt, Brawley California, USA

藍莓芝士蛋糕
Blueberry Cheesecake

心太軟朱古力蛋糕、奶茶雪糕
Molten Chocolate Cake, Lai Cha Ice Cream

MOP 2,888

可供三至四人享用
For 3-4 Person

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前菜 Appetizers

時令生蠔 (6隻)
乾蔥紅酒醋、雞尾酒汁
Seasonal Oyster (6 pcs)
Shallot Vinegar, Cocktail Sauce


518

 精選海鮮拼盤
波士頓龍蝦、阿拉斯加帝王蟹腳、
海螺、生蠔、車厘蜆、大蝦
Seafood Platter
Boston Lobster, Alaskan King Crab Leg
Sea Whelks, Oysters, Cherry Stone, King Prawns

1,288

 地中海沙律
羽衣甘藍、原種番茄、羊奶芝士、牛油果、青瓜
Mediterranean Salad
Kale Leaves, Heirloom Tomato, Feta Cheese
Avocado, Cucumber

188

 芝麻菜沙律
意大利巴馬臣芝士、特級初榨橄欖油
Arugula Salad
Parmigiano Reggiano, Extra Virgin Olive Oil

188



蔬食 Vegetarian



含可持續發展海產 Contains Sustainable Seafood

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前菜和湯 Appetizers & Soups


油甘魚

柚子大豆柑橘汁、腌酸薑

Hamachi Crudo

Yuzu, Soy Citrus Dressing, Pickle Ginger

238

 牛肉他他

蛋黃、曼切高芝士、扒酸包

Prime Beef Tartare

Egg Yolk, Manchego Cheese, Grilled Sourdough

288


 香焗蟹餅

柑橘蛋黃醬、扒香檸

Sizzling Lump Crab Cake

Citrus Lime Mayo, Grilled Lemon

288


 香煎帶子

牛油檸檬汁

Seared Sea Scallops

Lemon Butter Sauce

338


 龍蝦忌廉湯

茴香、青豆

Lobster Bisque

Fennel and Green Peas

168

 牛肝菌濃湯

烤麵包配蘑菇、黑松露、瑞士芝士

Porcini Mushroom Soup

Champignon, Truffle Bruschetta, Gruyère Cheese

158



廚師推介 Signature dish




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主菜 Main Courses

香煎智利海鱸魚
Seared Chilean Seabass

458

 野生海魴魚
Line-Caught John Dory

418

 法式焗龍蝦
菠菜、蘑菇、瑞士芝士
Lobster Thermidor
Spinach, Mushroom, Gruyère Cheese

518

燒雞
可選擇兩款配菜 (3-4位用)
Roasted Chicken
With two side dishes (for 3-4 Persons)

688

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炭燒 The Charcoal Grill

Snake River Farms Grain Fed, Idaho, USA

牛柳 Tenderloin	200g	888
西冷牛扒 New York Strip	300g	988
和牛肩胛扒 Wagyu Flat Iron	300g	388
和牛戰斧扒 Wagyu Tomahawk	1,200g	2,388

St Helen's Farms Grain Fed Black Angus, Northwest, USA

西冷牛扒 New York Strip	300g	598
 肉眼 Rib Eye	400g	598

Durham Ranch Bison, Texas, USA

野牛牛柳 Bison Tenderloin	250g	688
西冷牛扒 New York Strip	300g	688

Brandt, Brawley California, USA


 厚切T骨牛扒 Porterhouse	1,200g	1,688
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Superior Farms Colorado, USA

羊架 Rack of Lamb	300g	398
海陸雙拼 Surf & Turf		1,088
波士頓龍蝦 Boston Lobster	700g	
西冷牛扒 New York Strip	300g	

醬汁 SAUCES

牛油蛋黃醬 Bearnaise	牛汁 Beef Jus	青胡椒汁 Green Peppercorn	阿根廷蕃茜醬 Chimichurri
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 廚師推介 Signature dish

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配菜 Sides

薯皮配酸忌廉、法蔥、煙肉
Potato Skins, Sour Cream, Chives, Bacon

128

金薯蓉配瑞士芝士
Yukon Potato Purée with Gruyère Cheese

98

時令田園蔬菜
Seasonal Garden Vegetables

128

蒜香炒羽衣甘藍
Sautéed Kale with Garlic

88

忌廉菠菜
Creamy Spinach

78

芝士忌廉通粉
Mac and Cheese, Colby Jack Cheese

98

酥脆牛肚
Crispy Beef Tripe

128


薯條
Steak Fries

88

甜品 Desserts

雲尼拿焦糖布甸
Vanilla Crème Brûlée

98

 藍莓芝士蛋糕
Blueberry Cheesecake

128

心太軟朱古力蛋糕、奶茶雪糕
Molten Chocolate Cake, Lai Cha Ice Cream

98

 帕芙洛娃榛子忌廉、熱情果醬
Pavlova with Hazelnut Cream, Passion Fruit Sauce


128

 蘋果撻、雲尼拿太妃雪糕
Apple Tart, Vanilla Toffee Ice Cream

98

布朗尼榛子雪糕
Brownies à la Mode, Hazelnut Ice Cream

128

 廚師推介 Signature dish

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