

The Room
Tasting 御膳
扒房

Prime Steak & Grill

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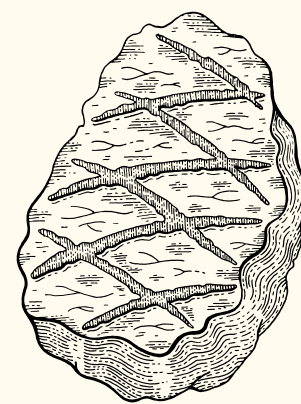
炭烤牛扒上桌，喚醒絕佳味覺體驗。

「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.

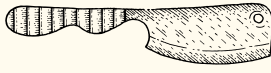
St Helen's Farms Rib Eye, grilled and rich in fat that imbues the meat with sumptuous flavor.

晚餐套餐 Set Dinner Menu

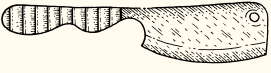
可供三至四人享用
For 3-4 Person


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

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

 藍莓芝士蛋糕
心太軟朱古力蛋糕、奶茶雪糕
Blueberry Cheesecake
Molten Chocolate Cake, Lai Cha Ice Cream

MOP 2,888


廚師推介
Signature Dish

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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 Saucer

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

前菜 Appetizers

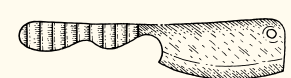
油甘魚

柚子大豆柑橘汁、腌酸薑

Hamachi Crudo

Yuzu, Soy Citrus Dressing, Pickle Ginger

238



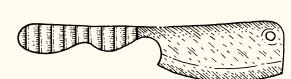
牛肉他他

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

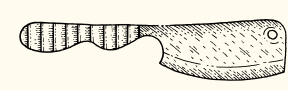
338



廚師推介

Signature Dish

湯
Soups



龍蝦忌廉湯

茴香、青豆

Lobster Bisque

Fennel and Green Peas

168

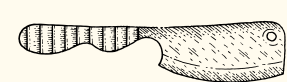
牛肝菌濃湯

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

主菜 Main Coups

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

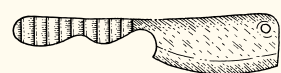
688

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



廚師推介
Signature Dish

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配菜 Sides

薯皮配酸忌廉、法蔥、培根
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

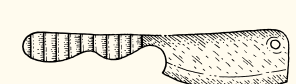
薯條
Steak Fries

88

甜品
Desserts

雲尼拿焦糖布甸
Vanilla Crème Brûlée

98

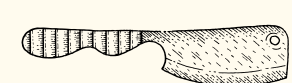


藍莓芝士蛋糕
Blueberry Cheesecake

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

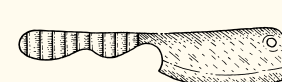


蘋果撻、雲尼拿太妃雪糕
Apple Tart, Vanilla Toffee Ice Cream

98

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

128



廚師推介
Signature Dish