Beef Promotion

Starter

Australia – Deep-fried Braised Beef Cheek with Mustard, Salsa Verde, Carrot Ginger Purees **$148**
澳洲 - 脆炸燴牛頰肉肉配芥末籽醬、莎莎青醬、羌汁甘筍蓉

Japan - Beef Tenderloin Tataki with Caramelized Onion Chutney, Garlic Crisps and Leek **$168**
日本 - 輕煎牛柳片伴焦糖燴洋蔥醬、香脆蒜片及大蒜絲

Korea - Yukhoe (Beef Tartare) **$168**
Server with Pear, Pinenut, Garlic, Sesame, Parsley, Onions, Honey and a Raw Egg Yolk
韓國 – 生牛肉韃靼配香梨、松子仁、大蒜、芝麻、荷蘭芹、洋蔥、蜜糖及生蛋黃

From the Grill

Please allow 25 minutes preparation time depending on cooking temperature
Each cut is served with 1 Side and 1 Sauce
因烹調溫度不同，製作需時最少 25 分鐘
以下每件牛扒均配一款配菜及一款醬汁

Canada - 10oz Tenderloin Top AAA Sterling Silver **$288**
加拿大 – 10 安士 優質 AAA 級穀飼牛柳

Australia - 10oz Tenderloin Free Range Grass Fed **$328**
澳洲- 10 安士 放牧草飼牛柳

Ireland - 10oz Striploin Grass Fed Dry Aged Beef **$368**
愛爾蘭 - 10 安士 草飼乾式熟成西冷牛扒

France - 10oz Rib Eye Grass Fed Charolais **$388**
法國- 10 安士 草飼夏洛來牛肉眼

UK Native Breed - 10oz Rib Eye Dry Aged **$388**
英國 - 10 安士 熟成牛肉眼

SIDE - *At choice from our 'A La Carte' Selection 從單點餐單中自選一款配菜*

SAUCE - *Herb Butter, Béarnaise or Gravy 香草牛油 / 香草蛋黃醬 或 燒汁*

Main Course

Classic Beef Wellington - 7oz **$268**
Prosciutto, Mushroom Foie Gras Puree and Puff Pastry with Grilled Baby Carrot, Asparagus
經典威靈頓牛柳 *(7 安士)* 配意式風乾火腿、鵝肝醬

2019

All Prices are in HK$ and Subject to a 10% Service Charge.
Accor Plus Card offers 10% discount on Food. Not in conjunction with Other Discount Offers.