



永利扒房

前菜

APPETIZERS

魚子醬

配蕎麥餅乾和傳統調味醬料

Caviar Service

buckwheat blinis and traditional condiments

Kaviari, Imperial Beluga (30g) mop 4,090

Carelian, Imperial Nordic (30g) mop 3,090

Kaluga Queen, Beluga (30g) mop 2,090

SW 精選漁獲

精選環球海鮮，緬因州龍蝦、帝王蟹腳、
珍寶大蝦、時令貝類和生蠔

SW Seafood Spectacular

*chilled international selection of the season's
finest catch, Maine lobster, Alaskan king crab legs,
jumbo shrimp, seasonal clams, oysters*

mop 1,200 / 2,400

新鮮時令生蠔
自製調味品
mop
半打時價
½ dozen market price

Seasonal Oysters
on the Half Shell
Homemade condiments

珍寶蝦喀嗲
經典雞尾酒醬、瑪麗玫瑰、檸檬
200
Jumbo Shrimp Cocktail
Classic cocktail sauce, Marie Rose, lemon

USDA牛肉韃靼
芥末蛋黃醬、雞蛋、烤麵包
200
USDA Prime Steak Tartare
Worcestershire-Dijon aioli, egg, grilled bread

烤根菜沙律
辣根軟芝士、酸豆
mop
150

Roasted Root Vegetable Salad
Horseradish ricotta, tamarind

蘿蔓生菜沙律
烏魚子、脫脂乳沙律醬
150

Heart of Romaine Salad
Bottarga, buttermilk dressing

羽衣甘藍凱撒沙律
藜麥、馬可納杏仁、費歐洛沙多芝士
150

Kale Caesar Salad
Quinoa, Marcona almonds, fiore sardo

前菜

APPETIZERS

香煎北海道帶子 黑松露、醃製蘑菇、牛油	mop 200
Seared Hokkaido Scallop <i>Black truffle, marinated mushroom, brown butter</i>	
烤牛骨髓 波本威士忌煮和牛尾、烤牛油包	200
Roasted Bone Marrow <i>Barrel-aged bourbon braised Wagyu oxtail, toasted brioche</i>	
馬里蘭式蟹餅 香根芹菜、蛋黃醬	200
Maryland Style Crab Cake <i>Celeriac slaw, old bay aioli</i>	
洛克菲勒烤生蠔 炒短意粉、煙肉	200
Oyster Rockefeller <i>Sautéed sparrow pasta, smoked bacon</i>	
燉和牛舌 白腰豆、香草	200
Braised Wagyu Beef Tongue <i>Cannellini bean ragout, herbs</i>	
甜洋蔥湯 和牛、牛油多士、濃味芝士汁	150
Sweet Onion Soup <i>Wagyu beef, toasted brioche, gruyere emulsion</i>	
烤栗子湯 野生蘑菇、洋蔥	150
Roasted Chestnut Soup <i>Wild field mushrooms, cipolini onions</i>	

扒 PRIME CUT STEAKS

在華氏1200度下燒烤
Charred at 1,200 degrees fahrenheit

mop

日本和牛, 佐賀A5等級和牛, 日本九州
Japanese A5 Wagyu, Saga Prefecture, Kyushu, Japan

牛柳牛扒	Tenderloin	150g	1,400
紐約牛扒	New York Strip	220g	1,400
肉眼牛扒	Rib Eye	220g	1,400

每50克另外加澳門幣500元，請向服務員查詢今天的精選和牛
mop 500 per additional 50grams, check with server for available cuts

斯內克河牧場金牌和牛及安格斯牛，美國東愛達荷州
American Wagyu, Snake River Farms Gold Grade, Idaho, USA

牛柳牛扒	Tenderloin	200g	1,100
紐約牛扒	New York Strip	300g	1,000
肉眼牛扒	Rib Eye	300g	1,300

美國內布拉斯加州大奧馬哈區Olo牧場頂級USDA穀飼牛
Olo Ranch, USDA Prime, Grain Fed, Nebraska, USA

牛柳牛扒	Tenderloin	200g	410
紐約牛扒	New York Strip	350g	450
連骨肉眼牛扒	Bone-In Rib Eye	650g	720

mop

新南威爾斯州流浪谷牧場穀飼黑安格斯牛，澳洲
Rangers Valley, Black Angus, Grain Fed, Glen Innes, Australia

乾式熟成連骨紐約牛扒	Dry Aged Bone-In New York	400g	500
乾式熟成連骨肉眼牛扒	Dry Aged Bone-In Rib Eye	850g	1,000
乾式熟成T骨牛扒	Dry Aged Porterhouse	1,100g	1,350

吉普斯蘭歐康納草飼黑安格斯牛，澳洲
O'Connor, Black Angus, Grass Fed, Gippsland, Australia

牛柳牛扒	Tenderloin	200g	420
乾式熟成連骨肉眼牛扒	Dry Aged Bone-In Rib Eye	500g	650

可另加

ADD TO THE STEAK

半隻緬因州龍蝦尾

Half Maine Lobster Tail

mop 200

法式烤阿拉斯加蟹

Alaskan Crab Thermidor

mop 200

青蔥煙肉

Smoked Bacon and Shallots

mop 80

牛骨髓

Bone Marrow

mop 80

醬料

CONDIMENTS

蛋黃醬 Béarnaise

胡椒醬 Peppercorn

阿根廷香料酸辣醬 Chimichurri

辣根奶油 Horseradish Cream

SW牛扒汁 SW Steak Sauce

精選芥末子醬 Pommery Mustard

主菜

MAIN COURSE

烤原隻緬因州龍蝦

配檸檬汁和橄欖油或 松露沙巴雍醬

Whole Roasted Maine Lobster

Lemon and olive oil or truffle sabayon

mop
時價
market price

烤原隻澳洲南部龍蝦

配檸檬汁和橄欖油松露沙巴雍醬

Whole Roasted Southern Australian Rock Lobster

Lemon and olive oil or truffle sabayon

時價
market price

香草焗鮫鱈魚

烤韭蔥、辣肉腸清湯

Herb Crusted Monkfish

Grilled leek, chorizo consommé

440

夏威夷海鹽焗走地雞

黑松露、佩里格醬汁

Hawaiian Sea Salt Baked Free Range Chicken

Black truffle, sauce périgieux

420

烤美國特選羊扒

牛油紅蘿蔔、刁草乳酪、紅椒膏

Colorado Lamb Chop

Buttered carrots, dill yogurt, red pepper harissa

500

脆烤乳豬

克里奧爾米、紅椒

Crisp Suckling Pig

Creole rice, piquillo pepper

400

配菜 SIDES

黃金薯蓉 Yukon Gold Potato Purée	mop 100	日本南瓜 黃糖、蒜蓉乳酪、香草 Kabocha Squash	mop 130
馬鈴薯及“魚子醬” Potatoes and “Caviar”	130	Brown Butter, Garlic Yogurt, Herbs	
香脆洋蔥圈、美式香蒜蛋黃醬 Crispy Onion Rings, Old Bay Aioli	100	烤小椰菜 椰棗、洋蔥 Roasted Brussels Sprouts	130
香脆薯條 Hand-Cut Kennebec French Fries	100	Medjool Dates, Cippolini Onion	
另加芝士、蒜蓉粉 Add Parmesan, Garlic	120	芝士奶油菠菜 Parmesan Creamed Spinach	120
白車打芝士通心粉 White Cheddar Mac and Cheese	130	烤西蘭花苗、煙肉香醋汁 Grilled Broccolini, Bacon Vinaigrette	130
		炒野菌 Sautéed Wild Field Mushrooms	150

甜品 DESSERTS

紐約芝士蛋糕 覆盆子雪葩 New York Cheesecake Raspberry sorbet	mop 90
黑朱古力心太軟蛋糕 70%朱古力、杏仁碎、花生醬雪糕 Dark Chocolate Fondant Amedei 70%, almond streusel, peanut butter ice cream	90
胡蘿蔔蛋糕配芝士忌廉糖霜 大溪地雲呢拿雪糕 Carrot Cake and Cream Cheese Frosting Tahitian vanilla ice cream	90
SW椰子火焰雪山 (二人分享) 菠蘿及加勒比朗姆酒 SW Coconut Alaska Flambé (Sharing for 2) Pineapple and Caribbean rum	150
自家製雪糕和雪葩 Selection of House made Ice Creams and Sorbets	80
每日廚師精選芝士 Hand Selected Artisanal Cheese of the Day	120