

## TO SHARE 開胃小食

**Short Rib & Pickled Jalapeno Bao Bun** 168

牛小排配醃墨西哥辣刈包  
chimichurri & watercress

**Crispy Calamari & Zucchini** 178

脆炸魷魚配意大利青瓜  
jalapeno remoulade

## RAW 時令海鮮

**Oysters 特級生蠔 (半打)** 218

kumamoto or fine de claire 1/2 doz

**Tiger Shrimp Cocktail 冰凍鮮虎蝦** 228

gin cocktail sauce, lemon

**Seafood Ceviche "Leche De Tigre"** 248

香草檸汁醃海鮮

octopus, snapper, shrimp, scallops,  
coconut milk citrus, cilantro, onion, chili oil

**Yellowfin Toro 黃鰭吞拿魚腩** 258

yuzu-dashi, nori salt, avocado, shiso

**Hamachi Yuzu Kosho** 238

油甘魚配日式柚子胡椒  
thai chili, lime zest

## STARTERS 前菜

**Charred Portuguese Octopus** 158

炭烤葡萄牙八爪魚

cumin, cannellini bean salad, jicama,  
chipotle aioli

**Grilled Alaskan King Crab** 258

烤阿拉斯加皇帝蟹

poached in yuzu butter

**Crabcake 香煎蟹餅** 178

smoked piquillo-paprika aioli,  
market greens

## ENTRÉES 主菜

**Black Garlic Charred Short Ribs** 298

黑蒜烤牛肋骨

jalapeño chimichurri, grated horseradish

**Grilled Red Snapper 烤紅鯛魚** 238

smashed fresh peas, lime-shiitake  
ginger vinaigrette

**Norwegian Salmon** 228

香煎挪威三文魚

shelling bean, fregola, cerignola olive,  
confit lemon aioli

**Roasted Free Range Chicken** 188

烤美國走地雞

preserved lemon-rosemary stuffing

**Sauteed Dover Sole 香煎龍脷魚** 338

meyer lemon butter broth

## STEAKS FROM THE GRILL

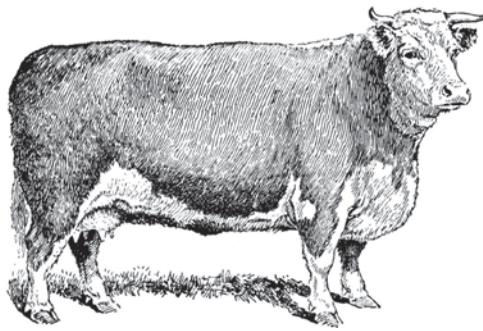
### 高溫烤爐烤製之牛扒

#### A few words about our steaks...

All of our beef is USDA Angus Beef or Australian 90-day grain fed, the finest available. We naturally age our beef for maximum tenderness and flavor before broiling at 1700 degrees with herb butter.

#### 關於BLT牛扒...

所有牛肉均是美國安格斯牛肉或澳洲90日穀飼純種黑毛安格斯牛。採用自然熟成方式處理牛肉，令口感細緻，肉味更軟嫩馥郁。再配以香草牛油在高達攝氏1700度的烤爐烤製。



## AMERICAN BEEF 美國牛扒

**Wagyu Flat Iron Steak** 10oz 378

和牛牛肩扒 (10安士)

**American USDA Filet** 8oz 348

USDA 牛柳扒 (8安士)

**American USDA Filet** 12oz 488

USDA 牛柳扒 (12安士)

**American USDA New York Strip** 16oz 398

USDA 紐約牛扒 (16安士)

**American USDA Rib Eye** 14oz 398

USDA 肉眼扒 (14安士)

**American USDA Rib Eye bone in** 22oz 598

USDA 連骨肉眼扒 (22安士)

**American USDA Porterhouse (for two)** 38oz 1100

USDA T骨牛扒 (38安士-2人用)

## AUSTRALIAN BEEF 澳洲牛扒

**Australian Filet** 10oz 牛柳扒 (10安士) 278

**Australian Sirloin** 11oz 無骨西冷扒 (11安士) 298

**Australian Rib Eye** 12oz 肉眼扒 (12安士) 358

#### SAUCES 醬汁

Steak Sauce, Green Onion-Ranch, Shallot-Red Wine  
St. Pete's Blue, Café De Paris Bearnaise  
Jalapeño Chimichurri, 7 Peppercorn-Armagnac  
牛扒醬, 香蔥田園醬, 紅酒乾蔥汁, 藍芝士醬,  
法式香草牛油濃汁, 墨西哥辣椒香草汁, 干邑黑椒汁

#### STEAK TEMPS 牛扒熟度

Blue 一成熟  
very red, cold center

Rare 兩成熟  
red, cool center

Medium Rare 三成熟  
red, warm center

Medium 五成熟  
pink, hot center

Medium Well 七成熟  
dull pink center

Well Done 全熟  
dull gray



BISTRO LAURENT TROUNDEL

## SALADS 沙律

**Kale Caesar 羽衣甘藍凱撒沙律** 138  
radicchio, fennel, anchovy-lemon dressing,  
pine nuts, garlic crouton

**Heirloom Tomato & Watermelon** 138

祖傳番茄西瓜沙律

feta, mint, green chilis,  
pomegranate vinaigrette

**Lemon Poached Lobster Salad** 248

香檸龍蝦沙律

crispy kale, mache, asparagus,  
grapefruit oil

**Burrata Cheese 水牛芝士番茄沙律** 138

spicy arugula, romesco, grilled bread

**Farmer's Salad 農夫沙律** 138

avocado, cucumber, tomato, corn,  
feta, radishes

#### Add on

chicken 雞肉 48 / salmon 三文魚 68  
prawns 蝦 78

## MARKET SIDES 配菜

Grilled Asparagus, Lemon Oil 98  
香檸烤蘆筍

Onion Rings 洋蔥圈 78

Potato Gratin "Soubise" 78  
忌廉洋蔥汁薯片批

Baked Potato, Fontina, Bacon,  
Truffle Oil 78  
芝士煙肉松露油焗薯

Parmesan Fries, Truffle Aioli 98  
巴馬臣芝士薯條配松露蛋黃醬

Green Wilted Spinach 68  
水燙菠菜

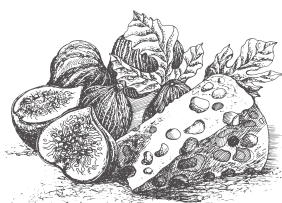
Hen of The Woods Mushrooms 98  
炒舞茸菇

Garlic Eggplant 香蒜茄子 68

Brussels Sprouts, Pearl Onions,  
Guanciale 78  
小椰菜, 珍珠洋蔥及煙肉

Fontina Mac & Cheese 78  
芳提娜芝士通粉

## DESSERTS



**Milk Chocolate Peanut Butter Croquant**, banana ice cream 80

**Crepe Souffle**, passion fruit sauce 80

**Caramelized New York Cheesecake**, grapefruit sorbet 80

**Dragon Fruit "Salpicon"** raspberries, watermelon,  
lemon ricotta gelato, lime honey 80