

THE STEAK HOUSE
WINEBAR + GRILL

WEEKEND SEMI-BUFFET LUNCH MENU

週末半自助午餐菜單

THE SALAD BAR

沙律吧

LOBSTER BISQUE WITH VEGETABLES

雜菜龍蝦湯

CHOICE OF MAIN COURSE FROM THE CHARCOAL GRILL

任選以下一款炭燒主菜

U.S. RIB EYE STEAK (8 oz / 225 g) 美國肉眼排 8 安士

AUSTRALIA LAMB CHOP (8 oz / 225 g) 澳洲羊架 8 安士

U.S. SIRLOIN STEAK (8 oz / 225 g) 美國西冷 8 安士

CHILEAN FILLET OF SEABASS (10 oz / 280 g) 智利鱸魚柳 10 安士

U.S. FILET MIGNON (6 oz / 170 g) 美國牛柳 6 安士

SPANISH PORK RACK (8 oz / 225g) 西班牙黑毛豬排 8 安士

KING PRAWNS WITH GARLIC BROWN BUTTER (10 oz / 280 g) 珍寶大蝦配蒜蓉香草牛油 10 安士

FRENCH CHICKEN BREAST WITH BLACK TRUFFLE BUTTER (8 oz / 225 g) 法國黃雞胸配黑松露牛油 8 安士

OR 或

LARGER DISHES (FOR TWO PERSONS TO SHARE) 重量級 (供二人共享)

CHOOSE ONE OF THE FOLLOWING:

任選以下一款

U.S. PRIME RIB BEEF (20 oz / 560 g) 美國頂級牛排 20 安士

OR 或

SPANISH PORK RACK (16 oz / 450 g) 西班牙黑毛豬排 16 安士

OR 或

— ADDITIONAL —

— 另加 —

U.S. RIB EYE STEAK (16 oz / 450 g) 美國肉眼排 16 安士 \$558

U.S. NEW YORK STRIP (18 oz / 510 g) 美國紐約西冷 18 安士 \$808

U.S. CENTER CUT FILET MIGNON (12 oz / 340 g) 美國牛柳 12 安士 \$838

U.S. LONG BONE IN RIB EYE (28 oz / 790 g) 美國頂級帶骨肉眼 28 安士 \$1,168

U.S. PORTERHOUSE STEAK (28 oz / 790 g) 美國上等腰肉牛排 28 安士 \$1,188

GRADE 9 AUSTRALIAN WAGYU RIB EYE (12 oz / 340 g) 澳洲 9 級和牛肉眼排 12 安士 \$1,480

ALL SERVED WITH ROASTED POTATOES, PORTOBELLO MUSHROOMS AND ROOT VEGETABLES.

CHOICE OF SAUCE: BEARNAISE, MUSHROOM RAGOUT, CABERNET JUS OR BLACK PEPPER

配烤馬鈴薯, 意大利蘑菇和根莖蔬菜

醬汁選擇: 賓尼士汁, 野生香菌汁, 乾蔥紅酒肉汁及干邑黑椒汁

DESSERT BUFFET 自助甜品

BEVERAGE SELECTION 餐飲選擇

CHOCOLATE CHEESE CAKE MILK SHAKE

巧克力芝士蛋糕奶昔

STRAWBERRY FROSTY MILK SHAKE

草莓奶昔

GUINNESS BEER MILK SHAKE (ALCOHOLIC)

健力士啤酒奶昔 (含酒精)

ORANGE JUICE

橙汁

GRAPEFRUIT JUICE

西柚汁

CRANBERRY JUICE

紅莓汁

ELIXIA LIMONADE ARTISANALE

氣泡檸檬水

APIBUL SPARKLING JUICE

氣泡蘋果汁

SELECTION OF WINE 酒類選擇

CHAMPAGNE 香檳

PERRIER-JOUËT, GRAND BRUT, ÉPERNAY, NV

WHITE & RED WINE 白酒、紅酒

CHARDONNAY, GEMTREE VINEYARDS, CITRINE, SOUTH AUSTRALIA, 2009

NOSE LYCHEE, LEMONS AND LIME, PALATE A DELICIOUSLY ZESTY AND PUNCHY WINE.

MEDIUM WEIGHT WITH EXCELLENT DEPTH, FLAVOUR AND BACKGROUND OAK.

TEMPERANILLO & GERNACHA, CRIANZA, MARTINEZ ALESANCO, RIOJA, SPAIN, 2015

AROMAS OF RED AND BLACK BERRIES WITH AGING NOTES, VANILLE, BALSAMIC CHOCOLATE AND A VARIETAL BACKGROUND.

SHIRAZ, HIDDEN ID, SOUTH AUSTRALIA, 2016

FINE SOFT TANNINS AND SUBTLE WELL-INTEGRATED, IN PALATE IS SMOOTH LUSCIOUS FRUIT SWEETNESS AND CHARACTERS OF JUICY CHERRY, DARK PLUM.

BEER 啤酒

YOUNG MASTER DRAUGHT BEER

HK\$698 WITHOUT WINE OR HK\$898 WITH WINE PER ADULT, HK\$598 PER CHILD (3-11 YEARS OLD),

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE.

成人每位港幣\$698 元正(不包括餐酒)成人每位港幣\$898 元正(包括餐酒), 小童每位港幣\$598 元正 (3-11 歲), 另加一服務收費。

“PLEASE ADVISE OUR STAFF OF ANY FOOD ALLERGIES”

“如您對任何食物過敏, 請告知我們的服務員”