



四人牛排分享餐 | Steak Special For Four

前菜 Starters

手工核桃裸麥麵包

Fresh Housemade Walnut Bread

海鮮藜麥沙拉

Seafood Quinoa Salad

燒烤虎蝦、小卷、淡菜搭配小農萵苣沙拉。灑上高纖紅藜麥、蔓越莓、核桃、菲達起士、酸甜蜂蜜萊姆油醋

Roasted tiger shrimps, squids, mussels served with red quinoa, onions, cherry tomatoes, cranberries, walnuts, feta cheese, lettuce, served with honey-lime dressing

配菜 Sides

松露脆薯

Truffle Fries

香濃培根乳酪通心粉

Bacon Mac & Cheese

巧達乳酪醬熬煮通心粉搭配香煎厚培根條

培根原產地: 加拿大、荷蘭、西班牙

Macaroni served with creamy cheddar cheese sauce and bacon lardons

Country of origin of bacon: Canada, Netherlands and Spain

碳烤時蔬

Grilled Vegetables

主菜 Main

美國牛仔帶骨肋眼 35oz

35oz Woodfire Grilled US Cowboy Ribeye Steak

美國 Brandt 家族農場的自然牛 · 365 天玉米飼養

· 35 天熟成 · 肉質鮮嫩 · 風味濃郁

Tender, flavorful US Brandt natural beef, corn fed 365 days, wet aged 35 days

甜點 Desserts

迷你雪酪甜筒

One Mini Sorbet per person

Que 甜點拼盤

Que Dessert Platter

咖啡或茶

Coffee or Tea