

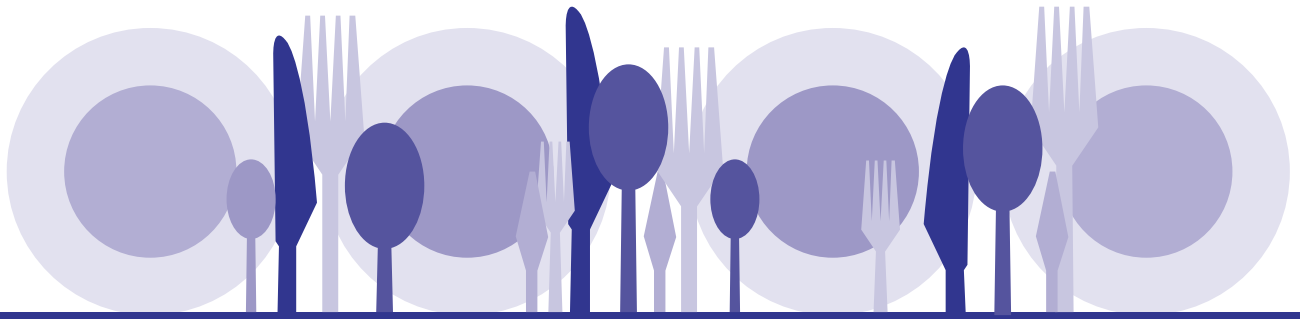
<b>Starter 頭盤</b>	Lobster mango salad 龍蝦芒果沙律	\$268
	Air cured Prosciutto di Parma ham with figs 意大利風乾巴馬火腿配無花果	\$248
	Antipasti misto 意式風味冷盤	\$248
	Cheese platter 芝士拼盤	\$238
	Pan fried crab cake with mixed berry salsa 香煎蟹餅伴雜莓莎莎	\$238
	Poached egg on steamed asparagus with hollandaise sauce 水煮蛋配露筍伴荷蘭汁	\$228
	Pan fried foie gras with grilled pineapple 香煎鵝肝配烤菠蘿	\$218
Salad bar 沙律吧	\$228	
<b>Soups 湯</b>	Lobster bisque 龍蝦湯	\$168
	Cream of forest mushroom 蘑菇忌廉湯	\$148
	Classic onion soup 經典洋蔥湯	\$138
	Soup of the day 是日餐湯	\$98

**Order any Beef Temptation, Good for Sharing, Apart from Beef, Pasta or Pizza  
may enjoy salad bar, soup of the day and dessert buffet with Caffè Lavazza or tea at \$150**

凡惠顧牛之誘惑、分享樂、非牛之選、意大利粉或薄餅，加\$150即可享用沙律吧、是日餐湯、自助甜品及意大利咖啡或茶

<b>Beef Temptation 牛之誘惑 </b>		<b>Wine Recommendation 葡萄酒推介</b>
<b>Sirloin 西冷</b>	Japanese Kagoshima A3 sirloin (6 oz.) 日本鹿兒島A3西冷 (6安士) \$548	U.S.D.A. Prime sirloin (10 oz.) 美國農業部極佳級西冷 (10安士) \$428
	Ruffino IL Dcale, Toscana IGT, Tuscany, Italy (Sangiovese, Syrah, Merlot)	Australian Black Angus sirloin (10 oz.) 澳洲黑安格斯西冷 (10安士) \$348
<b>Ribeye 肉眼</b>	Korean Grade 1 ribeye (8 oz.) 韓國1級肉眼 (8安士) \$598	U.S.D.A. Prime ribeye (10 oz.) 美國農業部極佳級肉眼 (10安士) \$468
	Cabernet Sauvignon, Brand's Laira, The Laira, Coonawarra, Australia	Australian Black Angus ribeye (10 oz.) 澳洲黑安格斯肉眼 (10安士) \$368
<b>Tenderloin 牛柳</b>	Canadian C.B.G.A. tenderloin (8 oz.) 加拿大特選牛柳 (8安士) \$328	U.S.D.A. Prime tenderloin (8 oz.) 美國農業部極佳級牛柳 (8安士) \$458
	Mascaron par Ginestet Bordeaux Rouge, Bordeaux, France (Merlot, Cabernet Sauvignon)	Australian Black Angus tenderloin (8 oz.) 澳洲黑安格斯牛柳 (8安士) \$408
<b>Wagyu M5 M5和牛</b>	Australian M5 Wagyu Ribeye (10 oz.) 澳洲M5和牛肉眼 (10安士) \$578	
	Cabernet Sauvignon, Brand's Laira, The Laira, Connawarra, Australia	Australian Black Angus ribeye (10 oz.) 澳洲黑安格斯肉眼 (10安士) \$368
Choice of sauce 自選醬汁: Rosemary jus 露絲瑪利汁   Béarnaise 香草蛋黃牛油汁   Red wine 紅酒汁   Black pepper 黑椒汁		

<b>Side Order 配菜</b> 	Truffle mashed potato 松露薯蓉	\$68	Sautéed mixed mushroom 炒蘑菇	\$58
	Roasted new potatoes 燒新薯	\$58	Grilled seasonal vegetables 扒時令蔬菜	\$58
	French fries 炸薯條 with truffle mayonnaise 另配松露蛋黃醬	\$58 +\$20		



<b>Good for Sharing</b> <b>分享樂</b>  (For 2 persons 人)	<b>Tomahawk 戰斧</b> (For 2 – 3 persons 人) U.S.D.A. Prime Tomahawk 美國農業部極佳級戰斧牛排 (42 oz.安士)	\$1,188	
	<b>Surf 海洋</b> Lobster, Alaskan king crab legs, cod fish, king prawns, mussels, potatoes and lobster tomato sauce 龍蝦、阿拉斯加皇帝蟹腳、鱈魚、大蝦、青口、薯仔及龍蝦番茄汁	\$1,088	
	<b>Turf 草原</b> Ribeye, lamb chops, barbecue pork ribs, veal sausages, roasted spring chicken 肉眼、羊排、烤豬小背排、牛仔腸及燒春雞	\$988	
	<b>Surf n' Turf 海陸雙影</b> Lobster, cod fish, ribeye and lamb chops 龍蝦、鱈魚、肉眼及羊排 U.S.D.A. Prime OP ribeye 美國特級有骨肉眼 (40 oz.安士)	\$888	\$988
<b>Apart from Beef</b> <b>非牛之選</b>	Australian baby lamb rack 澳洲小羊架 (10 oz.安士)	\$428	
	Canadian pork loin chop 加拿大豬鞍 (10 oz.安士) 	\$328	
	Lobster thermidor with mushroom cream and mustard 龍蝦米多	\$328	
	French yellow chicken breast 法國黃油雞胸	\$308	
	Pan fried cod fish with orange and pomelo pulp 香煎鱈魚配香橙、柚子肉	\$288	
	Roasted sea bass with sundried tomato and olive 燒鱸魚伴乾番茄橄欖	\$268	
<b>Pasta</b> <b>意大利粉</b>	Spaghetti Martelli (Lobster spaghetti with cherry tomatoes and fresh basil) 龍蝦意大利粉配櫻桃番茄及羅勒香草	\$268	
	Gnocchetti (Potato gnocchi with Taggiasca olives, octopus and prawns in pesto cream) 馬鈴薯麵糰配黑橄欖、八爪魚及蝦伴香蒜醬	\$268	
	King crab risotto (Risotto with saffron cream, king crab) 	\$268	
	皇帝蟹意大利飯伴紅花忌廉汁		
	Chitarrino (Chitarra pasta with broccoli, anchovy and black truffle) 西蘭花、銀魚柳、黑松露意大利幼麵	\$248	
	Ravioli alla carbonara (Ravioli with carbonara sauce, vegetables and bacon) 煙肉雜菜蛋黃醬意大利雲吞	\$248	
	Truffle penne (Penne with wild mushrooms in truffle cream sauce) 	\$248	
黑松露野菌長通粉			
<b>Pizza</b> <b>薄餅</b>	Margherita (Tomato, Mozzarella and basil)  番茄醬、水牛芝士及羅勒香草	8" Small 小 \$168	10" Large 大 \$188
	Creamy pesto chicken (Roasted chicken with light pesto sauce, red onion, bell peppers and Parmesan) 香蒜醬燒雞、紅洋蔥、甜椒及巴馬臣芝士	\$188	\$208
	Salami and Pepperoni (Salami, pepperoni, Mozzarella and onion) 	\$198	\$228
	Salmon and scallops (Fresh salmon and scallops with mayonnaise and seaweed) 三文魚、帶子、蛋黃醬及海藻	\$228	\$248
	Hawaiian (Tomato sauce, Mozzarella, smoked ham, pineapple, chunks onion and bell pepper) 夏威夷薄餅 (番茄醬、水牛芝士、煙火腿、菠蘿、洋蔥及甜椒)	\$188	\$208
<b>Dessert</b> <b>甜品</b>	Tiramisu 意式芝士蛋糕	\$78	
	Hazelnut crème brulee 意式榛子燉蛋	\$78	
	Baked almond cream and pear tart with Bailey's sauce 焗杏仁忌廉啤梨撻配百利甜酒汁 	\$78	
	Affogato 香草雪糕伴特濃意大利咖啡	\$78	
	70% dark chocolate mille feuille with seasonal berries 70%黑朱古力拿破崙餅配時令雜莓 	\$78	
Dessert buffet 自助甜品	\$88		