

# Beef Promotion

## FROM THE GRILL

Please allow 25 minutes preparation time depending on cooking temperature 因烹調溫度不同，製作需時最少25分鐘

Each cut is served with 1 side and 1 Sauce 以下每件牛扒均配一款配菜及一款醬汁

**Canada - 10oz Tenderloin Top AAA Sterling Silver** \$288  
加拿大10安士優質AAA級牛柳

**Australia - 10oz Tenderloin Free Range Grass Fed** \$328  
澳洲10安士草飼放牧牛柳

**Spain - 10oz Striploin 90 Days Dry Aged Rubia Gallega** \$408  
西班牙加西利亞10安士90天乾式熟成西冷牛扒

**Korea - 10oz Striploin Free Range Han Woo Category 1** \$428  
韓國10安士放牧韓牛西冷牛扒

**France - 10oz Rib Eye Grass Fed Charolais** \$468  
法國夏洛來10安士草飼牛肉眼扒

**Japan - 10oz Rib Eye 'Miyazaki' Wagyu A3** \$588  
日本宮崎10安士A3和牛肉眼扒

Served with 2 sides and 2 Sauces 以下每件牛扒均配兩款配菜及兩款醬汁

**Ireland - 30oz Tomahawk Grass Fed Dry Aged (For two)** \$998  
愛爾蘭30安士草飼乾式熟成斧頭扒 (供兩位用)

**SIDE** - At choice from our 'A La Carte' Selection 配菜請於單點餐單選擇

**SAUCE** - Herb Butter, Béarnaise or Mushroom Gravy 香草牛油、香草蛋黃醬 或 蘑菇燒汁

## ADD ON

**Whole Grilled Lobster** \$138  
香烤原隻龍蝦

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## MAIN COURSES

**Cottage Pie** \$198  
Baked Minced Beef, Tomatoes, Carrots, Onion and Served with a Gratinated Creamy Mash  
經典農舍餡餅 - 烘烤碎牛肉、蕃茄、甘荀、洋蔥、忌廉薯蓉

**Beef Bourguignon and Fettuccine Pasta** \$228  
Stewed Beef Brisket in Red Wine, Served with Carrots and Button Mushrooms  
紅酒燉牛肉配寬條麵 - 配以甘荀、白菌

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\$78 / Glass      \$360 / Bottle

**Chinon 'Cuvée Classique', Domaine Couly, 2016 France – Loire Valley**  
Nice intense ruby colour with a nose full of red fruits and some fragrance of damp tobacco leaf and savory herbs. Fruity palate with soft tannins. Easy to drink with medium finish.

**d'Arenberg The High Trellis, Cabernet Sauvignon, 2014 Australia – McLaren Vale**  
Rich Nose with aromas of cassis, blackberries, and bay leaf. The palate is intense and long lasting with notes of black currant, plum and sweet spices.

All Prices are in HK\$ and Subject to a 10% Service Charge.

Accor Plus Card offers 10% discount on Food and 15% on Beverage. Not in conjunction with Other Discount Offers.