## Premium Beef Menu

**FROM THE GRILL** 

(All steaks are served with Béarnaise Sauce and Red Wine Gravy -所有牛扒均配法式蛋黃醬及紅酒汁) (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	<i>道</i> )	
France - 8oz Rib Eye Charolais Grass Fed Beef from Charolles in Burgundy 法國布根地產區8安土穀飼牛肉眼扒		\$398
Australia - 8oz Rib Eye 40 Days Dry Aged Black Angus from Cape Grim 澳洲塔斯馬尼亞格津角8安士40天乾式熟成黑安格斯肉眼扒		\$328
New Zealand - 8oz Tenderloin Grain Fed Angus from Rakaia Gorge 新西蘭拉凱亞峽谷8安士穀飼安格斯牛柳		\$288
Japan - 9oz Wagyu Striploin Grade A3 Black Beef from Kagoshima Oita Ken 日本鹿兒島9安士A3和牛		\$498
Argentina - 8oz Tenderloin Grass Fed Beef from La Pampa 阿根廷8安土穀飼牛柳		\$288
Scotland - 32oz Tomahawk Grass Fed 28 Days Dry Aged from Inverurie (For two) 蘇格蘭32安士28天乾式熟成草飼斧頭扒(供兩位用)		\$998
SIDES - Please Select One (1) (Please choose One Sides - 選擇一款配菜)		
Roasted Fingerling Potatoes 香烤小薯		
Thick Cut Fries 厚切炸薯條		
Potato Gratin 忌廉焗薯		
ADD ON		
Whole Grilled Lobster 香烤原隻龍蝦		\$118
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MAIN COURSES		
Beef Stroganoff Sautéed Strips of Beef Tenderloin with Paprika, Onions, Dijon Mustard, Cornichon and Cream over Pappardelle 俄式牛柳燴寬條麵	Pasta	\$228
Beef Wellington		\$348
Fingerling Potatoes, Broccolini and Red Wine Sauce 威靈頓牛柳配紅酒汁		
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	Glass	Bottle
	400	40.50
Château Gressier-Grand-Poujeaux, Moulis en Médoc AC, 2007 France Cassis and baking spice on the nose. Dark fruit, red berries and Liquorice on the palate. Medium balanced with short finish.	\$68	\$350
Gaja Ca Marcanda Promis, Toscana IGT, 2014 Italy Cherry and spice on the nose. Firm dose of oak on the palate. Medium bodied with short finish.	\$108	\$550
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