



永利扒房

前菜

APPETIZERS

魚子醬

配蕎麥餅乾和傳統調味醬料

Caviar Service

buckwheat blinis and traditional condiments

Saint-James, Prunier 魚子醬 (30克) mop 1,888

Saint-James, Prunier caviar (30g)

白鱈魚子醬 (30克) mop 8,100

Beluga, Caviar House Selection (30g)

SW 精選漁獲

最優秀的精選環球海鮮，緬因州龍蝦，帝王蟹腳，
珍寶大蝦，時令貝類和生蠔

SW Seafood Spectacular

*chilled international selection of the season's
finest catch, Maine lobster, Alaskan king crab legs,
jumbo shrimp, seasonal clams, oysters*

mop 1,188 / 2,388

新鮮時令生蠔 mop
自製調味品 半打時價
1/2 dozen market price

Seasonal Oysters
on the Half Shell
house-made condiments

新西蘭豪拉基灣鯛魚刺身薄片 188
檸檬莎莎，開心果，香芹，薄荷

Hauraki Gulf Snapper Carpaccio
preserved lemon salsa, pistachios, parsley, mint

珍寶蝦喀嗲 200
經典雞尾酒醬，瑪麗玫瑰，檸檬

Jumbo Shrimp Cocktail
classic cocktail sauce, Marie Rose, lemon

USDA牛肉韃靼 200
芥末蛋黃醬，雞蛋，烤麵包

USDA Prime Steak Tartare
Worcestershire-Dijon aioli, egg, grilled bread

凱撒沙律 mop
大蒜麵包粒，傳統醬汁 150

Caesar Salad
garlic crouton, classic dressing

永利沙律 150
牛油果，香脆馬鈴薯，法式芥末醋

SW Chopped Salad
avocado, crisp potatoes, Dijon vinaigrette

蔬菜沙律 150
午夜月亮山羊芝士，加拉蘋果，香核桃，蘋果醋

Tuscan Kale Salad
*Midnight Moon aged goat cheese,
gala apples, spiced pecans, apple cider vinaigrette*

煙燻煙肉生菜蕃茄沙律 150
煙燻煙肉，生菜苗，車厘蕃茄，
田園沙律醬

BLT Salad
*bacon, baby gem lettuce, cherry tomatoes,
green goddess dressing*

前菜

APPETIZERS

香煎法國鵝肝 杏桃，西班牙雪莉酒醋，烤牛油包 Pan-Seared Périgord Foie Gras <i>apricot, Pedro Ximénez vinegar, toasted brioche</i>	mop 248
蒸蜆 煙燻曼加利察捲毛豬火腿，烤法式棍包 Steamed Littleneck Clams <i>Mangalitsa ham, grilled baguette</i>	200
烤牛骨髓 波本威士忌煮和牛尾，烤牛油包 Roasted Bone Marrow <i>barrel-aged bourbon braised Wagyu oxtail, toasted brioche</i>	200
馬里蘭式蟹餅 香根芹菜，蛋黃醬 Maryland Style Crab Cake <i>celeriac slaw, Old Bay aioli</i>	192
緬因州龍蝦湯 炸薯，煙燻煙肉，韭蔥 Maine Lobster Chowder <i>fingerling potatoes, Nueske's bacon, spring leeks</i>	188
天使意大利麵 野生虎蝦，青口，蕃茄，大蒜，辣椒 Angel Hair Pasta <i>wild tiger prawns, mussels, tomatoes, garlic, chili</i>	188

扒 PRIME CUT STEAKS

在華氏1200度下燒烤
Charred at 1,200 degrees fahrenheit

mop

日本和牛，松阪A5等級和牛，日本三重縣
Japanese Wagyu, Matsuzaka A5, Mie Prefecture, Japan

牛柳牛扒	Filet Mignon	150g	1,388
紐約牛扒	New York Strip	220g	1,388
肉眼牛扒	Rib Eye	220g	1,388

每50克另外加500澳門幣，請向服務員查詢今天的精選和牛
mop 500 per additional 50grams, check with server for available cuts

斯內克河牧場金牌和牛及安格斯牛，美國東愛達荷州
American Wagyu, Snake River Farms Gold Grade, Idaho, USA

牛柳牛扒	Filet Mignon	200g	1,100
紐約牛扒	New York Strip	300g	988
肉眼牛扒	Rib Eye	300g	1,300

美國內布拉斯加州大奧馬哈區Olo牧場頂級USDA穀飼牛
Olo Ranch, USDA Prime, Grain Fed, Nebraska, USA

牛柳牛扒	Filet Mignon	200g	408
紐約牛扒	New York Strip	350g	450
連骨肉眼牛扒	Bone-In Rib Eye	650g	720

mop

新南威爾斯州流浪谷牧場穀飼黑安格斯牛，澳洲
Rangers Valley, Black Angus, Grain Fed, Glen Innes, Australia

乾式熟成連骨紐約牛扒	Dry Aged Bone-In New York	400g	450
乾式熟成連骨肉眼牛扒	Dry Aged Bone-In Rib Eye	850g	900
乾式熟成T骨牛扒	Dry Aged Porterhouse	1,100g	1,250

維多利亞牧場草飼黑安格斯牛，澳洲
O'Connor, Black Angus, Grass Fed, Gippsland, Australia

牛柳牛扒	Filet Mignon	200g	395
乾式熟成連骨肉眼牛扒	Dry Aged Bone-In Rib Eye	450g	388

可另加

ADD TO THE STEAK

- 半隻緬因州龍蝦尾
Half Maine Lobster Tail
mop 192
- 法式烤阿拉斯加蟹
Alaskan Crab Thermidor
mop 192
- 香煎鵝肝
Seared Foie Gras
mop 192
- 青蔥煙肉
Smoked Bacon and Shallots
mop 72
- 牛骨髓
Bone Marrow
mop 72

醬料

CONDIMENTS

- 蛋黃醬 Béarnaise
- 胡椒醬 Peppercorn
- 阿根廷香料酸辣醬 Chimichurri
- 辣根奶油 Horseradish Cream
- SW牛扒汁 SW Steak Sauce
- 精選芥末子醬 Pommery Mustard

主菜

MAIN COURSE

烤原隻緬因州龍蝦 配檸檬汁和橄欖油或香草牛油汁 Whole Roasted Maine Lobster <i>lemon and olive oil or herb butter</i>	mop 時價 market price
烤原隻澳洲南部龍蝦 配檸檬汁和橄欖油或香草牛油汁 Whole Roasted Southern Australian Rock Lobster <i>lemon and olive oil or herb butter</i>	時價 market price
香煎北海道帶子 蘑菇清湯，春季青豆，蘿蔔苗 Seared Hokkaido Sea Scallops <i>mushroom consommé, spring peas, baby carrots</i>	336
烤豪拉基灣鯛魚魚柳 檸檬，橄欖油 Hauraki Gulf Snapper Filet <i>lemon, olive oil</i>	328
烤焗牧場走地雞 野生蘑菇，肉汁 Fire Roasted Pitman Farms Chicken <i>wild field mushrooms, natural jus</i>	300
烤澳洲特選羊柳 雅枝竹苗，韭蔥蓉，肉汁 Australian Saltbush Lamb Chops <i>baby artichokes, leek purée, madeira jus</i>	468
香烤英國白毛豬扒 烤生菜苗，莎莎醬 Roasted Huntsham Farm Middle White Pork <i>charred gem lettuce, salsa verde</i>	398

配菜 SIDES

黃金薯蓉 Yukon Gold Potato Purée	mop 96	黑松露奶油粟米 Black Truffle Creamed Corn	mop 128
奶油烤馬鈴薯和椰菜花 Potato and Cauliflower Gratin	112	芝士奶油菠菜 Parmesan Creamed Spinach	112
香脆薯條 Hand-Cut Kennebec French Fries 另加芝士，蒜蓉粉 Add Parmesan, Garlic	96 112	烤雜錦蔬菜，芝士，意大利香草汁 Grilled Mixed Vegetables, Ricotta, Pesto	112
洋蔥圈，蛋黃醬 Onion Rings, Old Bay Aioli	96	炒春季豆，珍珠洋蔥，烤杏仁 Sautéed Spring Beans, Cipollini Onions, Toasted Almonds	128
白車打芝士通心粉 White Cheddar Mac and Cheese	128	紅蘿蔔苗，刁草，小麥 Glazed Baby Carrots, Dill, Puffed Farro	128
炒野菌 Sautéed Wild Field Mushrooms	144	脆菊芋，番紅花，葡國臘腸 Crisp Jerusalem Artichokes, Saffron, Chorizo	128
烤蘆筍 Roasted Asparagus	128		

甜品

DESSERTS

草莓椰子新地 椰子及草莓雪葩	mop 120
Strawberry Coconut Sundae <i>coconut chantilly, strawberry sorbet</i>	
朱古力熔岩蛋糕 烤核桃及香草雪糕	120
Chocolate Molten Cake <i>toasted pecan, Madagascar vanilla ice cream</i>	
檸檬批 青檸及蛋白糖	120
Key Lime Pie <i>candied lime, meringue</i>	
紐約芝士蛋糕	120
New York Style Cheesecake <i>seasonal fruits and sorbet</i>	
漏斗蛋糕 鹹焦糖，朱古力汁，忌廉	160
Funnel Cake <i>salted caramel, chocolate sauce, chantilly</i>	
自家製雪糕和雪芭	112
Selection of Housemade Ice Creams and Sorbets	
廚師精選芝士	160
Hand Selected Artisanal Cheese	