# 盛焰精選現切牛扒
# The Grill 58 Butcher's Block

***骨與刀的近距離體驗***
***A Bone and Blade Up-close and Personal Tableside Butchery Experience***

在盛焰，我們的廚師直接與全球各地的牧場合作，並為饕客帶來一系列的精選牛肉。
Working directly with farmers and cattlemen around the globe, our Grill 58 Chefs have developed a series of exclusive beef selections.

隨着季節的變化，我們會從不同的牧場精挑細選出最佳的肉牛品種。
經過廚師專業的烹調手法，並輔以精心準備的醬汁，我們致力將產品的最佳品質呈現出來。
Handpicking targeted cuts from selected breeds and farms our offering is perpetually evolving by the season, to create a wonderful selection of stunning dishes supplemented with perfectly prepared accompaniments to showcase this amazing produce at its very best.

廚師將引導你體驗各牧場的獨特性、不同部位的烹調選項以及我們極具標誌性的乾熟成技術和木炭烤爐。
Chefs will guide you through the ranches' grazing uniqueness, cuts,
preparation options from our signature expertly dry-aging techniques and live fire charcoal grills.

位於美國華盛頓中部的皇家牧場是我們當季的推介，在牧牛方面擁有超過 70 年的歷史，佔地 14,000 英畝，並被譽為該行業的領導者。
With today's offering we are proud to introduce Royal Ranch cattle, a farming legacy with over 70-year of history in developing carbon neutral cattle grazing. Located in Central Washington in the United States this 14,000-acre ranch is renowned as a market leader.

所有皇家牧場的牛隻，都在肥沃及溫和的環境下出生，並在多元化的飼養生態下成長。這無與倫比的生態系統促使了肉質和風味的完美一致性。
All cattles are born and nurtured on fertile land under a modest climate and grown on an intentional diverse diet,
this unmatched healthy ecosystem results in a wonderful consistency in texture, tenderness, and flavor.

## 選擇以下一款部位
## Available Cuts

| 牛柳 Filet Mignon | 肉眼 Ribeye | 西冷 Striploin | 肋扒 Prime Rib |
|---|---|---|---|
| 取自牛柳中心部位<br>肉質精瘦且柔嫩<br>Center cut of the tenderloin renowned for being lean and tender | 無骨肉眼有著豐富油花<br>鮮嫩多汁<br>A boneless cut of the rib with abundant marbling results in a distinctive juicy and tender cut | 分布均勻的雪花油脂, 讓西冷具有<br>強列風味的同時保留更多肉汁<br>A more even distributed marbling allows it to be juicy while retaining a high flavor palate | 取自牛肋脊最主要的部份<br>分量非常適合與家人和朋友分享<br>A bone-in primal cut of the rib ideal to share with family and friends |
| **每克 $3 per gram** | **每克 $3 per gram** | **每克 $2.5 per gram** | **每克 $2 per gram** |

*建議四分熟以享受牛肉的嫩度及肉汁最佳比例；我們也樂意為您烹調個人喜愛的生熟程度*
*While we recommend medium rare for the ideal tenderness and juiciness. We are happy to cater to your preferred doneness as well.*

## 選擇以下一款醬汁
## Your Choice of Sauce

| | | |
|---|---|---|
| 招牌阿根廷青醬<br>Signature Chimichurri | 黑胡椒汁<br>Black Peppercorn Jus | 辣根奶油汁<br>Horseradish Crème Fraiche |
| 松露醬<br>Truffle Jus | 法式蛋黃醬<br>Béarnaise | 香蒜牛油<br>Garlic Butter |

所有價錢以澳門幣計算及另加 10%服務費
All prices are in MOP and subject to 10% service charge