



“歡迎來到 盛焰，一場火焰與極緻交匯的盛宴”

“Welcome to Grill 58, where fire meets finesse.”

我們的名字源自對 58°C 的致敬—這是追求焦香果木香氣與慢煮嫩滑口感的理想溫度，是成就炙烤的極致味道與多汁口感。每一塊肉品與海鮮皆經過精心處理，以 58°C 烹調並展現無與倫比的鮮嫩口感。果木炭火炙烤，力求保留每一滴的精華風味。

這不單止是炙烤，更是一種升華的料理哲學—58°C，不僅是一個數字，
更是通往完美的秘密。

Our name honors the magic of 58°C—the ideal temperature where flame-grilled char and slow-cooked tenderness melt into fire-seared perfection, and rested juiciness unites. Every cut of meat and every selection of seafood is meticulously crafted: Cooked to 58°C for unmatched succulence, touched by the grill for smoky depth, and rested to preserve every drop of flavor.

This is grilling elevated—where 58°C is not just a number; it's a philosophy and the secret to perfection.

溫度與嫩度的交匯秘境

The secret where temperature meets tenderness

BASIL YU
餐廳主廚
CHEF DE CUISINE

海洋之瑰寶 GEMS FROM THE SEA

海鮮盛宴
Seafood Feast

時價
Market Price

於海鮮市集精選珍饈，按照您的喜好匠心呈現——清爽冰鎮或炭火炙烤
Create your own seafood platter from our fish market stall and prepare chilled or grilled.

Perseus 5號 12年達氏鯉與史氏鱈混種魚子醬 (125克)
Perseus Caviar No. 5 Premium Oscietra (125g) 3,688

Perseus 2號 8年達氏鯉與史氏鱈混種魚子醬 (30克)
Perseus Caviar No. 2 8-Year Superior Oscietra (30g) 888

超大號西班牙紅蝦
XL Carabinero 每隻 each 498

58度活帶子
58°C Live Scallop 每隻 each 188

時令生蠔
Seasonal Oyster 每隻 each 68



所有價錢以澳門元計算及另加10%服務費
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開胃菜 APPETIZER

半份 全份
Half Portion Full Portion

盛焰沙律 198 388
波士頓龍蝦、牛油生菜、煙燻蕃茄、牛油果

Grill 58 Salad
Boston Lobster, Bibb Lettuce, Smoked Tomato, Avocado

生牛肉他他 168 288

手切安格斯牛肉、煙燻他他醬

Beef Tartare
Hand Cut Angus Beef, Smoked Tartare Sauce

風乾和牛火腿 118 208
火炙橄欖、火箭菜、酸種麵包 40克g 80克g

Wagyu Cecina
Flamed Olives, Arugula, Sourdough

炭炙生蠔雞尾酒(3隻) 228

自家製雞尾酒醬

Charcoal Baked Oyster Cocktail (3 pieces)
House Cocktail Sauce

 帝王蟹餅 (每件) 128


醃製蘋果、柑橘法式酸忌廉

King Crab Cake (Each)
Apple Relish, Citrus Crème Fraîche

凱撒沙律 68 108

炭烤羅馬生菜、招牌煙肉、帕瑪森芝士、凱撒醬

Caesar Salad
Charred Romaine, House Bacon, Parmesan, Caesar Dressing

 骨髓 (每件) 108

骨髓布丁、紅酒醬、醃菜、酸種麵包

Bone Marrow (Each)
Bone Marrow Flan, Red Wine Jus, Pickles, Sourdough

湯品 SOUP

炭烤周打玉米湯 158

龍蝦、新鮮蜆肉、烤玉米、意大利煙肉

Charred Corn Chowder
Lobster, Fresh Clams, Roasted Corn, Pancetta

 焦香洋葱湯 98

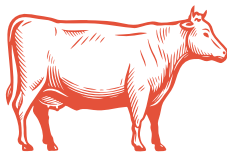
焦糖洋葱、慢煮牛臉頰肉、香脆大蔥絲

Burnt Onion Soup
Caramelized Onion, Beef Cheek Ragout, Crispy Leeks

 推介
Recommended

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Sustainable

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和牛 WAGYU

美國 USA
SRF金標M9西冷 250克
Snake River Farms Gold M9
Striploin 250g
688

日本 Japan
近江岡崎 A5 肉眼 300克
Omi Okaki A5 Ribeye 300g
988

澳洲 Australia
極MB9+肉眼 250克
Kiwami MB9+ Ribeye 250g
788



和牛爭霸 每100克
The Battle of Wagyu each 100g
1,388

勝負全由你決定 You will be the Judge!

精選部位 SIGNATURE CUTS

澳洲M9和牛 牛腹肉200克
Australian Wagyu M9
Bavette 200g
288

澳洲黑安格斯M3牛肩胛牛扒 250克
Australian Black Angus M3
Flat Iron 250g
328

美國極佳等級黑安格斯牛柳 200克
USDA Prime Black Angus
Tenderloin 200g
398

西班牙加利西亞西冷 250克
Spanish Rubia Gallega
Striploin 250g
398

乾式熟成 DRY-AGED

澳洲流浪谷穀飼 M3+ 牛肋扒 1.2公斤
Australian Ranger Valley
Grain Fed M3+ Prime Rib 1.2kg
1,688

美國極佳等級T 骨牛扒 1.2公斤
USDA Prime
T-Bone Steak 1.2kg
1,488



盛焰精選乾式熟成牛扒
Grill 58 Selected Dry-Aged Cut
依客人需求定製切割 Custom Cut to Order
2.5/克g

醬汁 SAUCES

黑胡椒
Black Pepper

黑松露
Black Truffle

阿根廷青醬
Chimichurri

法式蛋黃醬
Bearnaise



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美國 American



一種在美國生產的高級牛肉，透過將日本和牛與傳統美國安格斯牛交配而成。這種混血牛肉結合了日本和牛奢華的油花與安格斯牛濃郁的牛肉味，令美國人口味更容易接受。與日本和牛相比，美國和牛脂肪較少，適合較大份量及更多元的烹調方式。

A Premium type of beef produced in the United States by crossbreeding Japanese Wagyu cattle with traditional American Angus. This hybrid combines the luxurious marbling of Japanese Wagyu with the bold, beefy flavor of Angus, making it more approachable for the American palates. Compared to Japanese Wagyu, American Wagyu is less fatty, allowing for larger portions and more versatility in cooking.

澳洲 Australian



源自日本和牛血統，在澳洲繁殖、飼養及加工。澳洲和牛肉味更濃郁，質感稍為結實。

它們會根據日本和牛基因比例分類：

純血 (Fullblood) : 100%

純種 (Purebred) : 超過93.75%、F1: 50%和牛血統等。澳洲擁有日本以外最大的純血和牛群。

The descendant of Japanese Wagyu cattle that are bred, raised, and processed in Australia. Australian Wagyu is more robust and beefy, with a slightly firmer texture. They are categorized based on the percentage of Japanese Wagyu genetics:

Fullblood: 100%, Purebred: >93.75% and F1: 50% Wagyu

Australia has the largest Fullblood Wagyu population outside Japan.

日本 Japanese

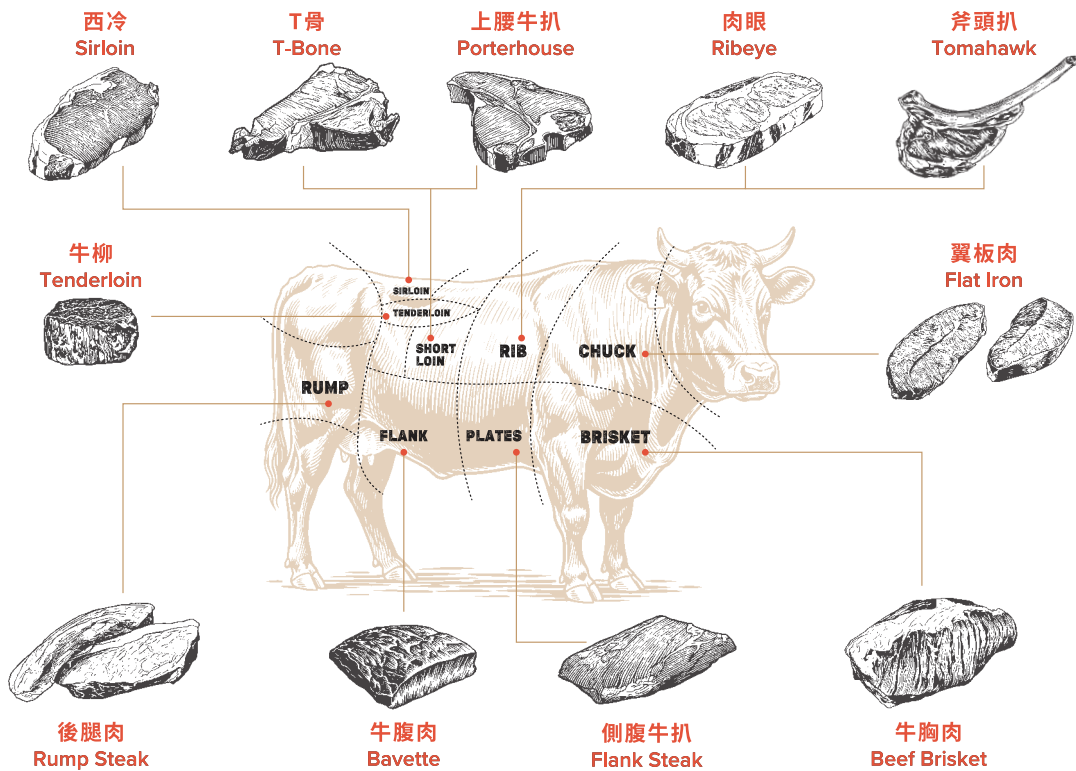


「和牛」字面意思是「日本牛」。它被公認為牛肉品質的巔峰，因為擁有極致的油花、嫩度及濃郁如奶油般的風味。飼養過程極度講究，採用高穀物飼料餵養超過600天，並保持低壓環境。坊間流傳的趣聞是，有些農場會用按摩和音樂來幫助牛隻放鬆。

The word Wagyu literally means "Japanese cattle". It is widely regarded as the pinnacle of beef quality, for its extraordinary marbling, tenderness, and rich, buttery flavor.

with extreme care; with a special grain-rich diet for 600+ days. Kept in low-stress environments.

A well-known myth is some farms use massage and music to relax the cattle



黑安格斯 Black Angus

黑安格斯牛肉來自安格斯牛，這個品種以出產油花分佈均勻、肉質嫩滑、風味濃郁的牛肉而聞名。「黑」字指的是牛隻皮毛的顏色，這個品種因為肉質穩定、品質優良而廣受歡迎。其高油花分佈令整體用餐體驗更上一層樓，帶來穩定的風味及肉質多汁。

Black Angus beef comes from Angus cattle, a breed most known for producing highly marbled, tender, and flavorful meat. The "Black" in Black Angus refers to the color of the animal's hide, and the breed is popular due to its consistency and the quality of its beef. It's high degree of marbling leads to a superior dining experience with consistent flavor and moisture.

加利西亞 Rubia Gallega

加利西亞是一款極受推崇的高級牛肉，來自西班牙西北部加利西亞地區的本土牛種。這款牛肉以高油花聞名，令肉味濃郁，帶有淡淡堅果香，並因乾式熟成及牛隻長時間放牧生活而擁有極佳嫩度。加利西亞牛帶有濃厚牛肉香、泥土氣息、堅果味，有時還會帶點微甜。質感極度嫩滑，細緻的肉質，並因油花分佈而更顯豐富。

Rubia Gallega is a prized, premium beef from a breed of cattle native to the Galicia region in northwestern Spain. This beef is known for its high marbling, which contributes to an intense, beefy, and often slightly nutty flavor, and its tenderness due to dry-aging and the cattle's long, free-range life on pasture.

Intense beefy flavor with earthy, nutty, and sometimes slightly sweet notes

Exceptionally tender with a fine texture, enhanced by marbling.

西班牙JOSPER炭烤箱製作 JOSPER & GRILL

炭烤每日精選漁獲
Daily Catch on the Grill

時價
Market Price

半份
Half Portion

全份
Full Portion

 <p>阿拉斯加帝王蟹 焦香牛油、蕃茜 Alaska King Crab Beurre Noisette, Parsley</p>	<p>668 ¼隻 Crab</p>	<p>1,288 ½隻 Crab</p>
 <p>炭烤北海道八爪魚 西柚、茴香 Charred Hokkaido Octopus Grapefruit, Fennel</p>	<p>488 400克g</p>	<p>968 800克g</p>
<p>稻草煙燻羊架 羊煙肉、青豆 Hay Smoked Lamb Rack Lamb Bacon, Green Peas</p>	<p>288</p>	<p>488</p>
<p>伊比利亞豬排 醃薑、帶籽芥末 Ibérico Pork Chop Pickled Ginger, Whole Grain Mustard</p>	<p>288</p>	<p>488</p>
<p>松露焗龍蝦 波士頓龍蝦、黑松露醬、格魯耶爾芝士 Truffle Thermidor Boston Lobster, Black Truffle Sauce, Gruyère</p>	<p>238</p>	<p>438</p>
<p>本地金邊龍利 柬埔寨紅貢布胡椒、焦化牛油 Golden Fin Sole Red Kampot Peppers, Brown Butter</p>		<p>368</p>
<p>炭烤三黃雞 雞胗及蘑菇、黃酒醬汁 Roasted Yellow Chicken Gizzard & Mushrooms, Yellow Wine Jus</p>	<p>168</p>	<p>338</p>

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配菜 SIDES

薯蓉 88
Potato Purée

蘑菇 88
Mushrooms

時令蔬菜 88
Greens and Veggies

芝士通心粉 88
Mac & Cheese

 牛脂薯條 88
Beef Fat Fries

另加 ADD ON

2號魚子醬 - 30克 788
No.2 Caviar 30 grams

波士頓龍蝦 - 半隻 228
Boston Lobster - Half

海膽 - 20克 220
Sea Urchin 20 grams

炭烤珍寶虎蝦 168
Grilled Jumbo Tiger Prawn

鵝肝 - 60克一片 118
Foie Gras, 60g slice

日本帶子 - 2隻 108
Japanese Scallop, 2 pieces



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甜品 DESSERT

- 炭烤瑪德蓮蛋糕 98
焦化牛油、柑橘忌廉、辣朱古力醬
Grilled Madeleine
Brown Butter, Citrus Cream, Spicy Chocolate Sauce
-  西班牙Josper炭烤箱焗蘋果撻 98
北海道牛乳雪糕
Josper Apple Tatin
Hokkaido Milk Ice Cream
- 朱古力三重奏 98
煙燻朱古力慕絲、黑朱古力甘納許、可可碎
Chocolate³
Smoked Chocolate Mousse, Dark Chocolate Ganache, Cocoa Nib
- 焦香雲呢拿芝士蛋糕 98
柑橘意大利香醋醬
Burnt Vanilla Cheesecake
Citrus Balsamic Reduction
- 液氮雪糕 98
北海道牛乳、精選配料
Nitrogen Ice Cream
Hokkaido Milk, Assorted Condiments
- 雪糕及雪葩 (一球) 48
朱古力、北海道牛乳、綠茶、士多啤梨
Ice Cream & Sorbet, 1 scoop
Chocolate, Hokkaido Milk, Green Tea, Strawberry



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