



## 前菜 APPETIZERS

	西班牙牛肉火腿	130
	風乾煙燻牛肉、芥末葉、莎莎醬、水瓜柳	
	Cecina de León	
	Air-Dried Smoked Beef, Mustard Leaves, Salsa Verde, Capers	
	煙燻海鱸	150
	螺旋藻、獨活草醬、法式酸奶油、酪漿煎餅	
	Marbled Smoked Cobia	
	Spirulina, Lovage Cream, Crème Fraiche, Buttermilk Crumpets	
	凱撒沙律	150
	牛油生菜、自製煙燻鰻魚、陳年米莫萊特芝士、麵豉汁、紅心蘿蔔	
	Caesar Salad	
	Butterhead Lettuce, Homemade Smoked Eel, Aged Mimolette Cheese, Miso Dressing, Watermelon Radish	
	烤手工豬肉香腸	170
	豬肉濃汁、香草沙律	
	Grilled Artisanal Pork Sausage	
	Pork Jus, Herbs Salad	
	烤骨髓	180
	新鮮香草沙律、烤酸麵包	
	Roasted Bone Marrow	
	Fine Herbs Salad, Grilled Sourdough	
	添加黑松露	每克 50
	Add on Black Truffle	50 per gram
	添加海膽	每 10 克 220
	Add on Sea Urchin	220 per 10 grams
	珍寶蟹餅	200
	芹菜頭、青蘋果、XO蛋黃醬	
	Jumbo Lump Crab Cake	
	Celeriac, Green Apple, XO Mayo	
	客前製作15日乾式熟成加利西亞草飼牛肉他他	380
	黑松露、油封蛋黃、陳年康提芝士、牛筋片	
	Gueridon Service of 15 Days Dry - Aged Rubia Gallega Grass Fed Beef Tartar	
	Black Truffle, Confit Egg Yolk, Aged Comté, Beef Tendon Chips	



推介  
Recommended



可持續  
Sustainable

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## 湯 SOUP

香烤芹菜凍湯 110

富士蘋果、榛子、松露魚子醬

Chilled Roasted Celeriac

Fuji Apple, Hazelnut, Truffle Caviar

煙燻魚白醬湯 160

墨魚意大利麵、有機活性炭、三文魚籽

Smoked Fish Velouté

Cuttlefish Tagliatelle, Organic Charcoal, Ikura Roe

添加良種鱈魚子醬

每3克 90

Add on Superior Oscietra Caviar 3 grams

90 per 3 grams

## 海鮮 SEAFOOD

 時令半殼生蠔 每隻 75

覆盆子紅醋汁、檸檬

Seasonal Half Shell Oysters 75 each

Raspberry Mignonette, Lemon

 冰鎮原隻波士頓龍蝦 500

千島醬、檸檬蛋黃醬

Whole Boston Lobster on Ice

Thousand Island Sauce, Lemon Aioli

「盛焰」冰鎮海鮮 900

1隻黃金蟹、3隻生蠔、5隻蝦、2隻海螺

千島醬、煙燻自製蛋黃醬、覆盆子紅醋汁、檸檬

"Grill 58" Seafood on Ice

1 Brown French Crab, 3 Oysters, 5 Prawns, 2 Giant Sea Whelks

Thousand Island Sauce, Smoked Homemade Mayonnaise, Raspberry Mignonette, Lemon

主廚精選冰鎮海鮮 1800

1隻阿拉斯加帝王蟹腿、6隻生蠔、1隻波士頓龍蝦、2隻西班牙紅蝦、

2隻帶子他他、2隻海螺、1隻海膽

千島醬、煙燻自製蛋黃醬、覆盆子紅醋汁、檸檬

Chef's Signature Seafood On Ice

1 Alaskan King Crab Leg, 6 Oysters, 1 Whole Boston Lobster, 2 Atlantic Scarlet Prawn, 2 Scallops Tartar,

2 Giant Sea Whelks, 1 Sea Urchin

Thousand Island Sauce, Smoked Homemade Mayonnaise, Raspberry Mignonette, Lemon



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## 主菜 MAIN COURSE

- 煙燻有機西班牙黃油春雞 380  
需時30分鐘  
Hay-Smoked Organic Spanish Yellow Baby Chicken  
30 minutes preparation time
-  7日乾式熟成日本真鯛魚 430  
意式蕃茄燉三色甜椒、煙燻鰵魚、西班牙莎莎醬  
7 Days Dry - Aged Japanese Sea Bream  
Pepperonata, Smoked Anchovies, Spanish Salsa
-  7日乾式熟成美國SRF純種伯克希爾黑豚豬扒 430  
歐洲蘿蔔、冰菜、煙熏豬肉汁  
7 Days Dry - Aged Snake River Farm Kurobuta Pork Chop  
Parsnip, Ice Plant, Smoked Pork Jus
- 西班牙紅蝦 每隻 480  
黑豬肉香腸油、檸檬蛋黃醬、豆芽沙律  
Atlantic Scarlet Prawn - by Piece 480 each  
Black Pork Chouriço Oil, Lemon Aioli, Sprouts Salad
- 日本紅鰻魚 490  
有機蘆筍、伊比利亞火腿、辣根意式香草醬  
Japanese Red Mullet  
Organic Asparagus, Pata Negra, Horseradish Gremolata
- 烤波士頓龍蝦 500  
香蒜牛油  
Whole Grilled Boston Lobster  
Garlic Brown Butter
- 新西蘭南島高山和羊羊架 550  
法式咖喱、紫色菜薊、綠橄欖  
New Zealand Lumina Lamb Rack  
Vadouvan Spice Rub, Purple Artichoke, Green Olives



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# 精選牛扒

## BEEF SELECTION

### 阿根廷

#### Argentina

#### ANB 安格斯

##### ANB Angus

草飼・肉眼

Grass Fed • Ribeye

250 克grams 360

### 澳洲

#### Australia

#### JAC M9和牛

##### JAC M9 Wagyu

穀飼・牛腹肉

Grain Fed • Bavette

200 克grams 340

#### 二人M6-7全血和牛

##### Futari M6-7 Wagyu

全血・肉眼

Fullblood • Cube Roll

250 克grams 750

#### 新南威爾斯州流浪谷牧場M3 安格斯

##### Rangers Valley M3 Angus

穀飼・牛柳

Grain Fed • Tenderloin

200 克grams 680



穀飼・斧頭扒・28日乾式熟成・自選2款醬汁

- 三成熟需時45分鐘

Grain Fed • Tomahawk • 28 Days Dry Aged • Choice of 2 Sauces

- 45 minutes for Medium Rare preparation time

1500 克grams 2200

### 醬汁

#### Sauces

招牌阿根廷青醬、松露醬、香蒜牛油、黑胡椒汁、法式蛋黃醬、辣根奶油汁

Signature Chimichurri, Truffle Jus, Garlic Butter, Black Peppercorn Jus,

Béarnaise, Horseradish Crème Fraiche



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## 精選牛扒

## BEEF SELECTION FROM THE GRILL

### 美國

#### United States

#### SRF 極M9金標和牛

##### Snake River Farm M9 Gold Label Wagyu

穀飼 · 西冷

Grain Fed • Striploin

250 克grams 620

#### 聖海倫農場頂級純種黑安格斯

##### St. Helen USDA Prime Angus



上腰牛扒 · 28日乾式熟成 · 自選2款醬汁

- 三成熟需時45分鐘

Porterhouse • 28 Days Dry Aged • Choice of 2 Sauces

- 45 minutes preparation time for Medium Rare

900 克grams 2000

#### SRF 極M7黑標和牛

##### Snake River Farm M7 Black Label Wagyu



連骨肉眼 · 28日乾式熟成 · 自選2款醬汁

- 三成熟需時45分鐘

Bone in Ribeye • 28 Days Dry Aged • Choice of 2 Sauces

- 45 minutes preparation time for Medium Rare

1070 克grams 2500

### 西班牙

#### Spanish

#### 加利西亞

##### Rubia Gallega



草飼 · 牛柳 · 12日乾式熟成

Grass Fed • Tenderloin • 12 Days Dry Aged

200 克grams 480



草飼 · 牛肋扒 · 30日乾式熟成

- 當天供應精選份量 · 三成熟需時45分鐘

- 請詢問當天可用的份量

Grass Fed • Prime Rib • 30 Days Dry Aged

- Available portion sizes of the day

- 45 minutes for medium rare preparation time

時價 Market Price

### 醬汁

#### Sauces

招牌阿根廷青醬、松露醬、香蒜牛油、黑胡椒汁、法式蛋黃醬、辣根奶油汁

Signature Chimichurri, Truffle Jus, Garlic Butter, Black Peppercorn Jus,

Béarnaise, Horseradish Crème Fraiche



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# 精選牛扒

## BEEF SELECTION FROM THE GRILL

日本

Japan

鹿兒島

Kagoshima

穀飼・A5西冷 100 克grams 430

Grain Fed • A5 Sirloin

穀飼・A5牛柳 100 克grams 550

Grain Fed • A5 Tenderloin

醬汁

Sauces

招牌阿根廷青醬、松露醬、香蒜牛油、黑胡椒汁、法式蛋黃醬、辣根奶油汁

Signature Chimichurri, Truffle Jus, Garlic Butter, Black Peppercorn Jus, Béarnaise, Horseradish Crème Fraiche



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## 配菜 SIDES

薯條及波默里芥末籽醬 French Fries with Pommery Mustard Sauce	80
烤椰菜花苗 煙燻杏仁、羅密斯科醬 Charred Broccolinis Smoked Almonds, Romesco Sauce	100
煙燻薯仔 法式酸奶油、泡菜、烏魚子 Smoked New Potatoes Crème Fraiche, Pickles, Bottarga	100
楓糖波本有機迷你紅蘿蔔 開心果、石榴、煙燻瑞可塔芝士 Maple Bourbon Organic Baby Carrots Pistachio, Pomegranate, Smoked Ricotta Cream	110
烤有機蘆筍 煙燻奇波雷辣椒荷蘭醬 Josper Organic Asparagus Smoked Chipotle Hollandaise	130
奶油菠菜 香蒜麵包粒 Garlic Crouton Creamed Spinach	130
炒野菌 可羅納塔鹽漬豬肉、阿根廷青醬 Wild Mushrooms Colonnata Lard, Chimichurri Sauce	180
松露芝士通心粉 Truffle Mac and Cheese	240



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## 手工芝士 ARTISANAL CHEESE

手工芝士 200  
配料  
Artisanal Cheese  
Condiments

## 甜品 DESSERT

浸漬菠蘿 80  
茉莉焦糖、青檸達克瓦茲、茉莉香緹忌廉  
Infused Pineapple  
Jasmine Caramel, Lime Dacquoise, Jasmine Chantilly



煙流心朱古力蛋糕 90  
有機木炭、朱古力碎、麥卡倫12年雪糕  
Smoked Molten Chocolate Cake  
Organic Charcoal, Chocolate Crumble, 12 Years Macallan Ice Cream

焗芝士蛋糕 90  
焦糖牛奶、煙燻海鹽  
Baked Cheesecake  
Dulce de Leche, Smoked Sea Salt

肉桂奶油麵包 90  
法式多士、巴伐利亞奶油、肉桂醬  
Around the Bread  
Pain Perdu, Bavaroise, Cinnamon Sauce

馬達加斯加雲呢拿狂熱 120  
馬斯卡邦尼芝士、果仁糖、雲呢拿石紋蛋糕  
Madagascar Intensity  
Mascarpone, Praline, Vanilla Textures



時令水果拼盤 120  
Seasonal Fruit Platter

是日精選雪糕及雪葩 - 3球 120  
雪糕：北海道雲呢拿牛奶、黑朱古力、麥卡倫12年  
雪葩：士多啤梨、荔枝、芒果  
Daily Selection of Ice Cream and Sorbet - 3 scoops  
Ice cream: Hokkaido Milk Vanilla, Dark Chocolate, 12 Years Macallan  
Sorbet: Strawberry, Lychee, Mango



推介  
Recommended



素菜  
Vegetarian



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