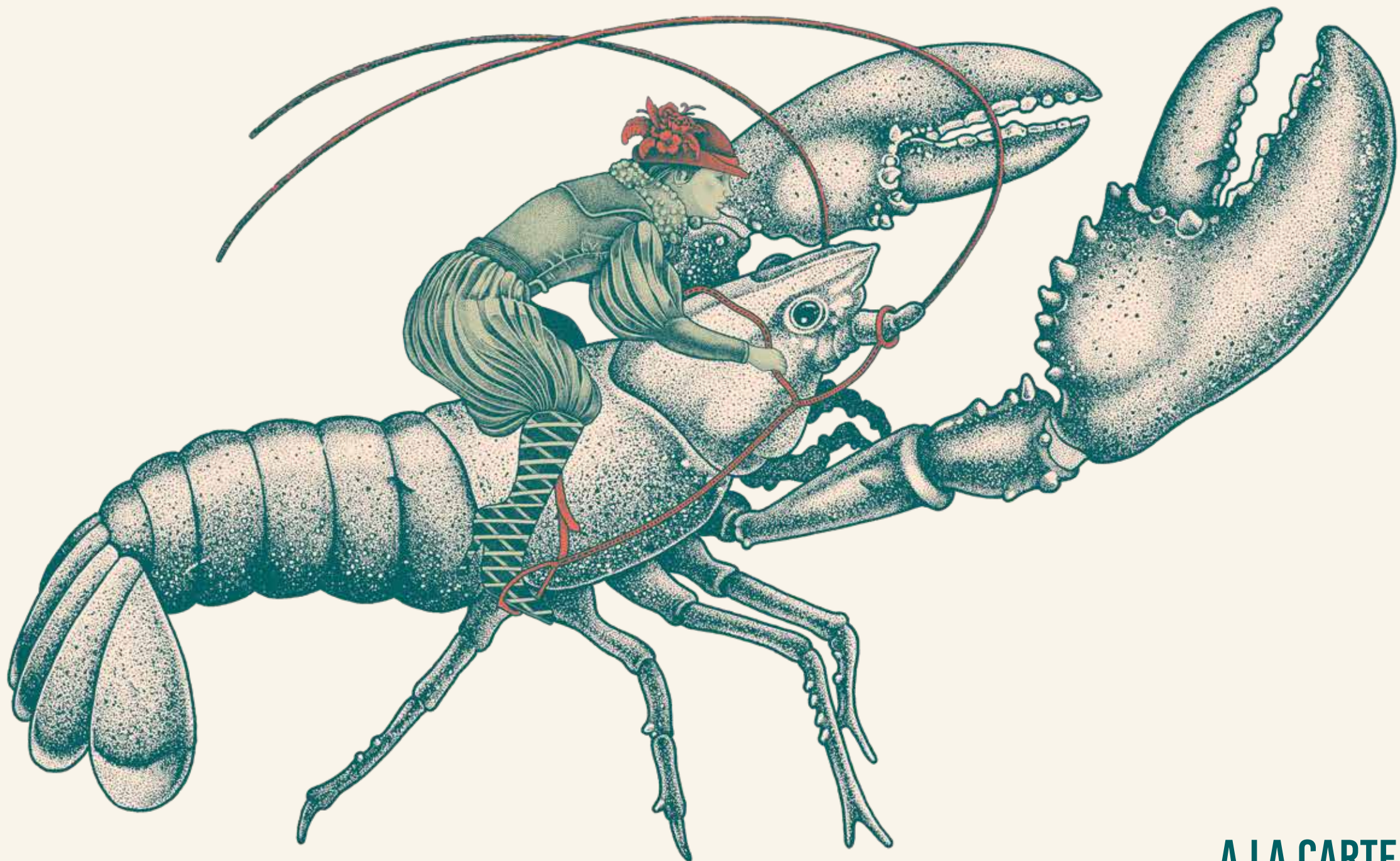


# PORTERHOUSE

SEAFOOD & STEAK



A LA CARTE

## STARTERS, SALADS & SOUPS

<p><b>Porterhouse Selected Charcuterie</b> 288 <i>Served with Olives / Pickled Vegetables / Grilled Sour Dough</i> Porterhouse 精選冷肉拼盤</p> <p><b>Hamachi Carpaccio</b> 238 <i>Passion Fruit Dressing / Basil Oil / Ikura</i> 油甘魚刺身薄片</p> <p><b>Burrata Cheese</b> 288 <i>Grilled Asparagus / Datterino Tomato</i> 布拉塔芝士伴烤蘆筍</p>	<p><b>Caesar Salad</b> 238 <i>Chicken / Caesar Dressing / Croutons</i> 雞肉凱撒沙律</p> <p><b>Smoked Skirt Salad</b> 248 <i>Tacos / Red Onion / Tomato / Rocket / Balsamic Reduction / Sesame Seeds / Parmesan</i> 煙燻側膜橫肌和牛沙律</p> <p><b>Pan Seared Galician Octopus</b> 280 <i>Crushed Potatoes / 'Ndujia / Capers Dust / Aioli</i> 香煎西班牙八爪魚</p> <p><b>Clam Chowder</b> 198 <i>Seasonal Vegetables / Sourdough</i> 周打蜆湯</p>
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## SIGNATURES

**The Grand Seafood Tower (For 2)**  
*Lobster / Crab / Oysters*  
*Served with Our Signature Condiments & Sauces*  
海鮮拼盤(兩位用)  
1288

**Beef Tartare on a Toast**  
*Curry Aioli / Pickled Mustard Seeds / Lemon Zest / Truffle Crisps*  
牛肉他他配松露薯片  
258

## SIDES

<p><b>Spinach: Creamed / Sautéed</b> 98 忌廉/炒菠菜</p> <p><b>Skinny Fries: Plain / Cajun</b> 68 炸薯條/紐奧良風味薯條</p> <p><b>Tomato &amp; Avocado</b> 98 蕃茄牛油果沙律</p>	<p><b>Mac 'N Cheese</b> 88 煙車打芝士通心粉</p> <p><b>Sautéed Mushrooms: Plain / Teriyaki</b> 78 炒蘑菇/日式風味炒蘑菇</p>
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## THE CELLAR

### FINS

Imported and Sustainable Wild-Caught Fish



<p><b>Selection (Grilled or Salt-Baked)</b> MP <i>Fisherman's Daily Selection Available</i> 漁夫精選 (燒烤或鹽焗)</p> <p><b>Whole Boston Lobster 1.5lb/approx. 700g</b> 660 原隻波士頓龍蝦</p>	<p><b>Sauté Mussels</b> 398 <i>Black Mussels / Fresh Tomato / Parsley</i> 意式蕃茄煮青口</p> <p><b>Seafood &amp; Chips</b> 418 <i>Fried Crab / Fillet of Seabass / Fries / Cocktails &amp; Tartar Sauce</i> 炸鱸魚蟹腳配薯條</p>
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### ON THE BONE

Selection From Organic Beef Producers



<p><b>Butcher's Selection</b> MP <i>Daily Selection Available</i> 肉類精選</p> <p><b>Tomahawk by "Ranger Valley" AU</b> 2180 <i>Black Angus</i> <i>350 days grain fed 70oz/2kg</i> 澳洲Ranger Valley黑安格斯斧頭扒</p> <p><b>Porterhouse by "Mayura" AU</b> 1880 <i>Full Blood Wagyu</i> <i>450 days grain fed 35oz/1kg</i> 澳洲Mayura純種和牛紅屋牛扒</p> <p><b>Porterhouse by "Los Nortenös" SP</b> 1880 <i>Rubia Gallega - 35 days dried aged</i> <i>Grass fed 35oz/1kg</i> 西班牙Los Nortenenos 35日乾式熟成紅屋牛扒</p>	<p><b>Porterhouse by "Meyer" US</b> 1880 <i>Full Blood Angus - 30 days dried aged</i> <i>Grain fed 30oz/1kg</i> 美國"Meyer" 30日乾式熟成純種安格斯</p> <p><b>Striploin Prime by "Brandt" US</b> 188 per 100g <i>Full Blood Black Angus</i> <i>400 days grain fed (minimum 200g)</i> 美國Brandt純種黑安格斯西冷牛扒 (最少200克)</p> <p><b>Rib Eye by "Nagospharma" JP</b> 328 per 100g <i>Full Blood Wagyu</i> <i>550 days grain fed 200g (minimum 200g)</i> 日本赤城純種和牛肉眼 (最少200克)</p>
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## ASIDE FROM BEEF

<p><b>Grilled Lamb Rack</b> 488 <i>Charred Eggplant / Confit Datterino</i> 烤羊架</p> <p><b>Mangalica Pork Ribs 4/8 Ribs</b> 488/838 <i>Barbecue Sauce / Fries</i> 烤匈牙利曼加利察豬肋骨配薯條</p>	<p><b>Whole Boneless Chicken</b> 388 <i>Herbs / Smoked Paprika / Lemon / Potatoes</i> 原隻去骨春雞</p>
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