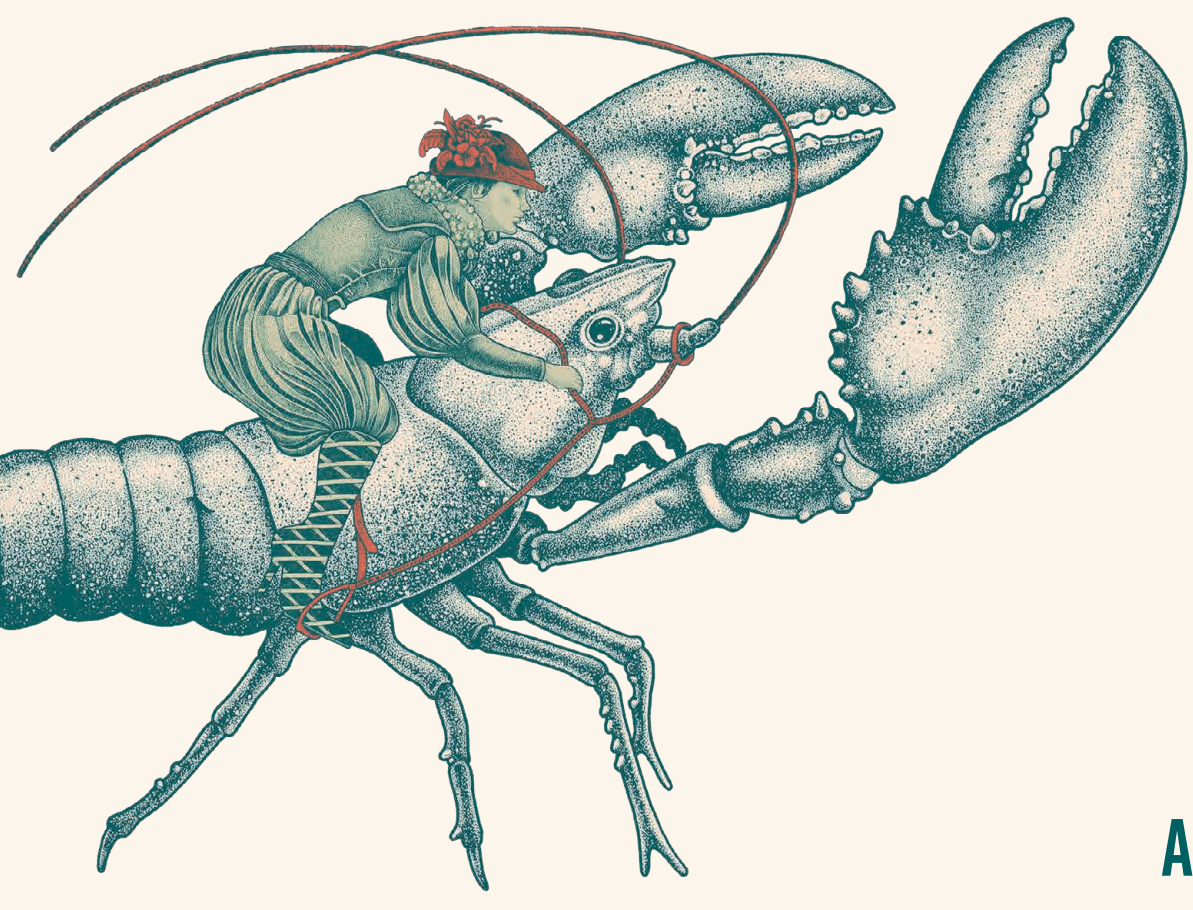


PORTERHOUSE

SEAFOOD & STEAK



A LA CARTE

STARTERS FROM LAND & SEA

Charcuterie Selection

288

Iberico Ham / Duck Foie Gras Terrine / Spicy Sausage / Cured Buffalo Ham / Pickled Vegetables

精選冷肉拼盤

西班牙伊比利亞火腿、法式凍鴨肝肉醬、辣肉腸、醃製火腿

Pan Seared Goose Liver

288

Fig & Balsamic / Toasted Farmer Bread

香煎鵝肝

無花果、黑醋、多士

Seared Hokkaido Scallop

278

Pear Chutney / Garlic Crumble

煎北海道帶子

香梨甜酸醬、香蒜餅碎

Boston Lobster

348

Peach / Quinoa / Caviar

波士頓龍蝦

桃、藜麥、魚子醬

P King Prawn Cocktail

258

Poached King Prawns / Cocktail Sauce

大蝦咯嗲

咯嗲汁

Galician Octopus

280

Crushed Potato / Nduja / Capper Powder / Aioli

西班牙八爪魚

烤薯、辣香腸醬、酸豆

Oyster of the Day (1/2 Dozen)

288

Check with Our Team for Today's Special / Shallot / Raspberry Vinegar

即開新鮮生蠔 (半打)

Each additional piece 每隻額外

38

Smoked Swordfish Carpaccio

258

Fennel / Orange / Pine Nuts / Wild Arugula

煙燻劍魚薄片

茴香、松子、橙、火箭菜

Fritto Misto

268

Tiger Prawns / Scallop / Baby Squid / Cod / Whitebait / Semolina Coated / Tartar Dip

炸海鮮拼盤

魷魚、虎蝦、鱈魚、帶子、銀魚、他他醬

New Zealand Salmon Tartare

228

Avocado / Asparagus / Tomato / Goat Cheese / Wasabi

紐西蘭三文魚他他

牛油果、蘆筍、番茄、羊奶芝士、芥末汁

P Wagyu Beef Tartare

278

36-month Parmesan / White Mushrooms / Black Garlic / House-made Truffle Mayo

生和牛他他

巴馬臣芝士、白蘑菇、黑蒜、黑松露蛋黃醬

◀ TORCHED CEVICHE BY CHEF ROBERTO ▶

招牌檸檬汁醃海鮮

Hokkaido Scallop

北海道帶子
278

Langoustine

海螯蝦
398

Hamachi

油甘魚
228

Marinated with Freshly Squeezed Yuzu, Orange Zest, Passion Fruit, Apulian Olive Oil, Avocado, Chives and Shallots

海鮮以鮮搾柚子汁、橙皮、熱情果、橄欖油及香草醃製，再即場由廚師火炙

SOUPS & SALADS

Lobster Bisque 178

Lobster Meat / Seaweed / Crème Fraiche

龍蝦湯

龍蝦肉、海帶、法式酸奶油

Clam Chowder 178

Seasonal Vegetables / Sourdough

周打蜆湯

酸麵包

Burrata 218

Creamy Buffalo Cheese / Cherry Tomato /

Mesclun / Basil Pesto

布拉塔芝士

車厘茄、沙律菜、香蒜羅勒汁

Chicken Salad 178

Belgium Endive / Crudités / Avocado / Yogurt Dressing

菊苣雞肉沙律

比利時菊苣、蔬菜沙律、牛油果、乳酪醬

Caesar Salad 198

Prawns / Salmon Roe / Herb Croutons / Caesar Dressing

凱撒沙律

蝦、三文魚籽、烤麵包粒、凱撒醬

GOOD TO SHARE

P The Grand Seafood Tower [For 2 to Share] 1288

Boston Lobster / Crab / Oyster / Caviar & more /

Served with Our Signature Condiments & Sauce

海鮮冷盤 (兩位用)

波士頓龍蝦、蟹、生蠔及魚子醬等，配招牌醬汁

New Zealand Black Mussels (1kg)

All Served with Garlic Sourdough Bread

紐西蘭青口 (1公斤)

伴蒜香酸麵包

398

Choose Your Flavour

可選以下一款

White Wine

Rosemary Garlic / Parsley / Black Pepper

白酒香蒜迷迭香汁



Tomato Sauce

Capers / Cherry Tomato / Oregano / Garlic / Chilli

番茄酸豆汁



Orange Sauce

Ginger / Garlic / Coriander / Black Pepper

香橙茺荳薑汁

PASTA

Linguine 318

Clams / Karasumi / Garlic / Chili / Lemon Zest

蜆肉扁意粉

烏魚子、香蒜、辣椒、檸檬皮

P Casereccia 288

House-made Pork Sausage / Porcini / Truffle Sauce

豬肉香腸捲麵

牛肝菌、黑松露汁

Tagliolini 398

Handmade Pasta / Boston Lobster /

Creamy Brandy Bisque

波士頓龍蝦寬扁意粉

龍蝦忌廉汁



THE PORTERHOUSE SELECTION

| | | | |
|--|------|--|------|
| P Full-blood Wagyu Mayura, Australia 450-day grain-fed, 35 oz / 1 kg 澳洲450日穀飼純種和牛T骨牛扒 | 1880 | Maremma-Angus Marango, Italy 45-day corn & cereal-fed, 35 oz / 1 kg 意大利45日粟米及穀飼T骨牛扒 | 1680 |
| Rubia Gallega Los Nortenos, Spain 35-day dry-aged, grass-fed, 35 oz / 1 kg 西班牙35日草飼T骨牛扒 乾式熟成 | 1780 | | |

OTHER BEEF CUTS

| | | | |
|--|------------|--|------------|
| Tenderloin M7 Wagyu Westholme, Australia 澳洲M7和牛牛柳 Regular 10 oz / 285g Ladies Cut 6 oz / 170g | 658 428 | Ribeye Full-blood Wagyu Nagospharma, Japan 550-day grain-fed, 7 oz / 200g 日本赤城 550日穀飼純種和牛肉眼扒 Each additional 額外每 3.5oz / 100g | 518 258 |
| Striploin USDA Prime Full-blood Black Angus Brandt, USA 400-day grain-fed, 7 oz / 200g 美國 USDA Prime 400日穀飼純種黑安格斯西冷扒 Each additional 額外每 3.5oz / 100g | 358 178 | Tomahawk Black Angus Range Valley, Australia 350-day grain-fed, 70 oz / 2 kg 澳洲350日穀飼黑安格斯帶骨斧頭扒 | 2180 |
| Ribeye Full-blood Wagyu Carrara, New Zealand 400-day grain-fed, 7 oz / 200g 紐西蘭400日穀飼純種和牛肉眼扒 Each additional 額外每 3.5oz / 100g | 378 188 | All Steaks Come with One of the Below Sauces 所有牛扒均附上一款醬汁，可選以下一款 Red Wine Jus 紅酒汁 Green Peppercorn Sauce 青胡椒汁 Chimichurri 阿根廷香草青醬 | |

◀ PERFECT PAIRS ▶

星級加配

| | | | |
|---|-----|---|-----|
| Seared Foie Gras (3.5oz / 100g) 香煎鵝肝 | 198 | Truffle-roasted Bone Marrow 黑松露烤牛骨髓 | 158 |
| Honey-glazed Smoked Bacon (8.5oz / 250g) 蜜糖煙肉 | 118 | | |

SIDES

| | | | |
|---|----|---|----|
| Spinach: Creamed / Sautéed 忌廉/炒菠菜 | 88 | Mac n' Cheese 煙車打芝士焗通心粉 | 88 |
| Fries: Plain / Cajun 炸薯條/卡津風味薯條 | 88 | Sautéed Mushrooms: Plain / Teriyaki 炒蘑菇/日式風味炒蘑菇 | 88 |
| Tomato & Avocado 番茄及牛油果沙律 | 88 | | |

ASIDE FROM BEEF

| | | | |
|---|-----|---|------------|
| P Grilled Australian Lamb Rack <i>Charred Eggplant / Confit Datterino Tomato</i> 澳洲羊架 茄子、油封番茄 | 488 | Mangalica Pork Ribs <i>Fries / Barbecue Sauce / Easy Fall Off the Bone</i> 烤匈牙利豬肋骨 薯條、燒烤汁 4 ribs 半份 8 ribs 全份 | 458 798 |
| Whole Boneless Chicken <i>Roasted Free-Range French Chicken / Herbs / Smoked Paprika / Lemon / Mashed Potato / Greens</i> 香草烤原隻去骨春雞 薯蓉、蔬菜 | 398 | | |

FROM THE SEA

| | | | |
|---|-----|--|------|
| Grilled Jumbo Prawns <i>Bell Pepper & Onions / Arugula / Salmoriglio</i> 烤大蝦 燈籠椒、洋蔥、火箭菜、香蒜橄欖油 | 478 | P Grilled Global Seafood Platter [For 2 to Share] <i>Boston Lobster / Hokkaido Scallops / Spanish Octopus / New Zealand Salmon / Jumbo Prawns</i> 烤海鮮拼盤 (兩位用) 波士頓龍蝦、北海道帶子、西班牙八爪魚、 紐西蘭三文魚、大蝦 | 1398 |
| Pan Seared New Zealand Salmon <i>Green Asparagus / Shallot Sauce</i> 煎紐西蘭三文魚 蘆筍、紅蔥汁 | 398 | Fisherman's Daily Selection <i>Grilled or Salt-Baked</i> 每日精選 可選燒烤或鹽焗 | MP |
| Grilled Boston Lobster (approx. 1.5lb) <i>Garlic & Herbs Butter</i> 香蒜牛油焗原隻波士頓龍蝦 (大約一磅半) | 668 | | |

