

The Room Tasting 御膳扒房 Prime Steak & Grill

炭烤牛扒上桌，喚醒絕佳味覺體驗。

「御膳扒房」廚師團隊傳承火焰之烹調術，

採用美國紅橡木煙燻，配合精湛的炭火燒烤技藝，

烹烤28天乾式及濕式熟成美國和牛、極佳級牛肉、頂級黑安格斯穀飼牛等

不同部位的高品質牛肉至完美熟度，軟嫩多汁，天然肉味集中與飽和。

Let charcoal-grilled prime steak awaken your taste buds.

At The Tasting Room - Prime Steak & Grill, the chef team demonstrates precise control of fire, using American red oak smoke and meticulous charcoal grilling skills to cook 28-day dry and wet-aged American Wagyu, Black Angus grain-fed beef and more. Each exquisite cut of prime beef is grilled to tender, juicy perfection, with a rich flavor that is endlessly satisfying.



特別推薦:

1,200克T骨牛扒西冷與牛柳，份量十足，適合多人分享。

聖海倫肉眼，炙烤豐富油脂，更添肉味甘香鮮甜。

Special recommendations:

1,200g T-bone steak sirloin and beef tenderloin,

a satisfying size suited for sharing with friends and family.
St Helen's Farms Rib Eye, grilled and rich in fat that imbues
the meat with sumptuous flavor.

晚餐套餐 Set Dinner Menu

番茄沙律
原種番茄, 羅勒, 羊奶芝士
Tomato Salad
Fresh Black Crimea Tomato, Basil Shoot, Goat Cheese

牛肉他他
蛋黃、曼切高芝士、扒酸包
Prime Beef Tartare
Egg Yolk, Manchego Cheese, Grilled Sourdough

 香煎帶子
牛油檸檬汁
Seared Sea Scallops
Lemon Butter Sauce

龍蝦忌廉湯
茴香、青豆
Lobster Bisque
Fennel, Green Peas

或or

牛肝菌濃湯
烤麵包配蘑菇、黑松露、瑞士芝士
Porcini Mushroom Soup
Champignon, Truffle Bruschetta, Gruyère cheese

厚切T骨牛扒1,200克
Porterhouse 1,200g
Brandt, Brawley California, USA

藍莓芝士蛋糕
Blueberry Cheesecake

朱古力千層酥
Chocolate Mille Feuille

MOP 2,888
可供三至四人享用
For 3-4 Persons



含可持續發展海產 Contains Sustainable Seafood

所有價格為澳門幣並需加收10%服務費。如您對任何食物過敏請告知我們的服務員。
All prices are in MOP and subject to a 10% service charge. Please advise our staff of any food allergies.

前菜 Appetizers

時令生蠔 (6隻)
乾蔥紅酒醋、雞尾酒汁
Seasonal Oyster (6 pcs)
Shallot Vinegar, Cocktail Sauce

548

 精選海鮮拼盤
波士頓龍蝦、阿拉斯加帝王蟹腳、
帶子、生蠔、車厘蜆、藍鑽蝦
Seafood Platter
Boston Lobster, Alaskan King Crab Leg
Scallops, Oysters, Cherry Stone, Blue Prawns

1,888 for 4 Persons

988 for 2 Persons

金卡露伽魚子醬
迷你鬆餅、蛋白、蛋黃、酸忌廉、法葱
Kaluga Golden Caviar
Blinis, Egg White, Egg Yolk, Sour Cream, Chives

1,988 for 50g


1,188 for 30g

燒八爪魚
牛油水瓜柳、扒香檸
Grilled Octopus
Brown Butter Capers Dressing, Grilled Lemon

218

番茄沙律
原種番茄、羅勒、羊奶芝士
Tomato Salad
Fresh Black Crimea Tomato, Basil Shoot, Goat Cheese

188

 原種紅菜頭沙律
時令田園蔬菜、羊奶芝士、意大利黑醋汁
Heirloom Beetroot Salad
Seasonal Garden Greens, Feta, Balsamic Dressing

188

生帶子薄片
青檸葉汁、柚子香醋、金卡露伽魚子醬
Sea Scallop Carpaccio
Lime Leaves Emulsion, Yuzu Vinaigrette, Kaluga Golden Caviar

388

炙燒和牛薄片
鹿兒島黑和牛西冷、西瓜蘿蔔、煙燻柚子醬油
Wagyu Beef Tataki
Kagoshima Striploin, Watermelon Radish, Smoked Ponzu Sauce

438



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前菜和湯

Appetizers & Soups

墨西哥辣味腌海鮮

波士頓龍蝦、墨西哥辣椒、柑橘柚子汁

Aguachile Rojo

Boston Lobster, Jalapeno, Yuzu Citrus Dressing

388



芝麻菜沙律

意大利巴馬臣芝士、特級初榨橄欖油

Arugula Salad

Parmigiano Reggiano, Extra Virgin Olive Oil

188

香煎帶子

牛油檸檬汁

Seared Sea Scallops

Lemon Butter Sauce

338

牛肉他他

蛋黃、曼切高芝士、扒酸包

Prime Beef Tartare

Egg Yolk, Manchego Cheese, Grilled Sourdough

298



香焗蟹餅

柑橘蛋黃醬、扒香檸

Sizzling Lump Crab Cake

Citrus Lime Mayo, Grilled Lemon

298



龍蝦忌廉湯

茴香、青豆

Lobster Bisque

Fennel and Green Peas

188

牛肝菌濃湯

烤麵包配蘑菇、黑松露、瑞士芝士

Porcini Mushroom Soup

Champignon, Truffle Bruschetta, Gruyère Cheese

188



廚師推介 Signature Dish



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主菜 Main Courses

炭燒虎蝦
牛油檸檬汁
Char Grilled King Tiger Prawn
Lemon Butter Sauce

598

炭燒野生金目鯛
Char Grilled Wild-Caught Kinmedai

598

 燒鯛魚配牛油檸檬汁
Char Grilled Seabream with Lemon Butter

498

蒜香牛油焗波士頓龍蝦
Grilled Boston Lobster with Garlic Butter

588

燒雞 (3-4位用)
可選擇兩款配菜
Roasted Chicken (for 3-4 Persons)
(With two side dishes)

708

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炭燒 The Charcoal Grill

請向我們的服務員查詢更多時令食材
Please check with our staffs for more details on the fresh seasonal offerings.


Snake River Farms Grain Fed, Idaho, USA

牛柳 Tenderloin	200g	888
西冷牛扒 New York Strip	300g	988
和牛肩胛扒 Wagyu Flat Iron	300g	388
和牛戰斧扒 Wagyu Tomahawk	1,200g	2,588

St Helen's Farms Grain Fed Black Angus, Northwest, USA

西冷牛扒 New York Strip	300g	598
	200g	498
 肉眼 Rib Eye	400g	598
	200g	398

Brandt, Brawley California, USA

 厚切T骨牛扒 Porterhouse	1,200g	1,788
羊架 Rack of Lamb	300g	398
海陸雙拼 Surf & Turf		1,088
西冷牛扒 New York Strip		
蒜香牛油焗波士頓龍蝦 Grill Boston Lobster with Garlic Butter		

醬汁 SAUCES

牛油蛋黃醬
Bearnaise

牛汁
Beef Jus

青胡椒汁
Green Peppercorn

阿根廷蕃茜醬
Chimichurri



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配菜 Sides

金薯蓉配瑞士芝士
Yukon Potato Purée with Gruyère Cheese

98

時令田園蔬菜
Seasonal Garden Vegetables

128

蒜香炒羽衣甘藍
Sautéed Kale with Garlic

88

烤時令蘆筍
Grilled Seasonal Asparagus

128

忌廉菠菜
Creamy Spinach

78

酥脆牛肚
Crispy Beef Tripe

128

薯條
Homemade Steak Fries

88

香脆煙肉配小椰菜
Brussels Sprouts with Crispy Bacon

128

意式薯粉團
忌廉野菌、巴馬臣芝士
Gnocchi
Creamy Wild Mushrooms, Parmigiano Reggiano

148

烤亞枝竹
檸檬蛋黃醬
Grilled Artichoke
Grilled Artichoke Halves, Smoked Lemon Aioli

128

甜品 Desserts

 藍莓芝士蛋糕
Blueberry Cheesecake

128

心太軟朱古力蛋糕、奶茶雪糕
Molten Chocolate Cake, Lai Cha Ice Cream

118

 蘋果撻、雲尼拿太妃雪糕
Apple Tart, Vanilla Toffee Ice Cream


118

朱古力千層酥
Chocolate Mille Feuille

128

時令生果盤
Seasonal Fruit Platter and Berries

128

 廚師推介 Signature Dish

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