



私人宴會
Private Event Brochure



澳門扒房必吃之選

裝潢典雅的御膳扒房，以全新概念詮釋扒房盛饌之道。主廚團隊精通火候掌控，傳承果木炭烤與紅橡木煙燻技藝，力求將上乘牛扒的天然醇香與柔嫩質地完美呈現。餐廳嚴選28天乾式及濕式熟成的美國和牛、頂級黑安格斯穀飼牛等高品质牛肉，依照不同部位與紋理，烹調至最佳熟度，軟嫩多汁，風味濃郁。

賓客更可甄選心儀牛扒刀具，訂製個性化用膳體驗。更有珍藏酒窖，陳列逾2,000瓶頂級限量款及典藏佳釀，為您奉上炙烤、酒藝與格調交融的臻極牛扒盛宴。

The Ultimate Steakhouse Experience in Macau

Step into The Tasting Room - Prime Steak & Grill, a sophisticated steakhouse that redefines the art of grilling with an artisanal, refined approach. Adept with fire and flavor, our masterful chefs employ fruitwood charcoal and red oak in time-honored techniques to unlock rich, natural aromas and tender textures. Using only the finest 28-day dry- and wet-aged American Wagyu, prime Black Angus, and other high-quality beef, each cut is expertly prepared to its optimal doneness, delivering juicy, flavor-packed perfection.

Guests are welcome to curate and elevate their experience by selecting from an array of top-quality steak knives for use during the meal, as well as wine pairing from The Tasting Room's extensive wine cellar, which displays more than 2,000 bottles of rare, limited-edition and vintage wines. The sumptuous combination of sizzling beef, rich wine and timeless sophistication makes every meal a masterpiece.

The Room
Tasting 御膳扒房
Prime Steak & Grill



餐廳總廚

Tolga Dağlı

Chef de Cuisine



Tolga總廚憑藉豐富的國際五星級酒店與獲獎餐廳的經驗，領銜御膳扒房榮登澳門扒房熱榜第一名。他堅持「精准與熱情並行」的理念，融合經典扒房技藝與現代創新，精研食材本味，詮釋扒房餐飲的極致盛宴。

With a wealth of experience in five-star hotels and award-winning restaurants around the world, Chef Tolga Dağlı has propelled The Tasting Room - Prime Steak & Grill to the top of Macau's steakhouse rankings.

Guided by a balance of precision and passion, Tolga Dağlı masterfully blends classic steakhouse techniques with modern innovation to coax the purest flavors from premium cuts and deliver an unmissable steakhouse experience.

The Room
Tasting 御膳扒房
Prime Steak & Grill





宴會套餐 A

Chef's Menu A

前 菜

芝麻菜沙律

意大利巴馬臣芝士、特級初榨橄欖油

牛肉他他

蛋黃、曼切高芝士、扒酸包、酥脆牛肚

湯

龍蝦忌廉湯

茴香、青豆

主 菜

美國西北聖海倫農場黑安格斯牛

西冷牛扒

甜 品

芒果撻、杏仁雪糕

藍莓芝士蛋糕

STARTERS

Arugula Salad

Parmigiano Reggiano, Extra Virgin Olive Oil

Prime Beef Tartare

Egg Yolk, Manchego Cheese,
Grilled Sourdough, Crispy Beef Tripe

SOUP

Lobster Bisque

Fennel, Green Peas

MAIN COURSE

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

Striploin 200g

DESSERT

Mango Tart, Almond Ice Cream

Blueberry Cheesecake

每位 800 Per Person

可根據要求客制化

Menu can be customized upon request.

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。

Price is in MOP and subject to a 10% service charge. Please advise our staff of any food allergies.



宴會套餐 B

Chef's Menu B

前 菜

芝麻菜沙律

意大利巴馬臣芝士、特級初榨橄欖油

牛肉他他

蛋黃、曼切高芝士、扒酸包、酥脆牛肚

燒八爪魚

牛油水瓜柳、扒香檸

湯

龍蝦忌廉湯

茴香、青豆

主 菜

蒜香牛油焗波士頓龍蝦

美國西北聖海倫農場黑安格斯牛
西冷牛扒

甜 品

香蕉太妃批

藍莓芝士蛋糕

STARTERS

Arugula Salad

Parmigiano Reggiano, Extra Virgin Olive Oil

Prime Beef Tartare

Egg Yolk, Manchego Cheese,
Grilled Sourdough, Crispy Beef Tripe

Grilled Octopus

Brown Butter Capers Dressing,
Grilled Lemon

SOUP

Lobster Bisque
Fennel, Green Peas

MAIN COURSES

Grilled Boston Lobster with Garlic Butter

St Helen's Farm Grain Fed Black Angus, Northwest, USA
Striploin

DESSERT

Banana Toffee Pie

Blueberry Cheesecake

每位 1,000 Per Person

可根據要求客制化

Menu can be customized upon request.

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飲品套餐

Beverage Package

A

精選紅葡萄酒、白葡萄酒、
桃紅葡萄酒、
汽水、果汁

House red, white, rosé wines,
sodas, fresh juices

每位 200 Per Person /
小時 Per Hour

B

精選紅葡萄酒、白葡萄酒、桃紅葡萄酒、啤
酒、兩款雞尾酒、兩款無酒精雞尾酒、
汽水、果汁

House red, white, rosé wines, beers,
2 cocktails, 2 mocktails,
sodas, fresh juices

每位 300 Per Person /
小時 Per Hour

C

黃牌香檳、精選葡萄酒、烈酒、啤酒、
兩款雞尾酒、兩款無酒精雞尾酒、
汽水、果汁

Veuve Clicquot Champagne,
house wines, spirits,
beers, 2 cocktails, 2 mocktails,
sodas, fresh juices

每位 500 Per Person /
小時 Per Hour

酒精飲品的酒精濃度達1.2%以上。

The alcoholic beverages have an alcohol strength higher than 1.2% vol.

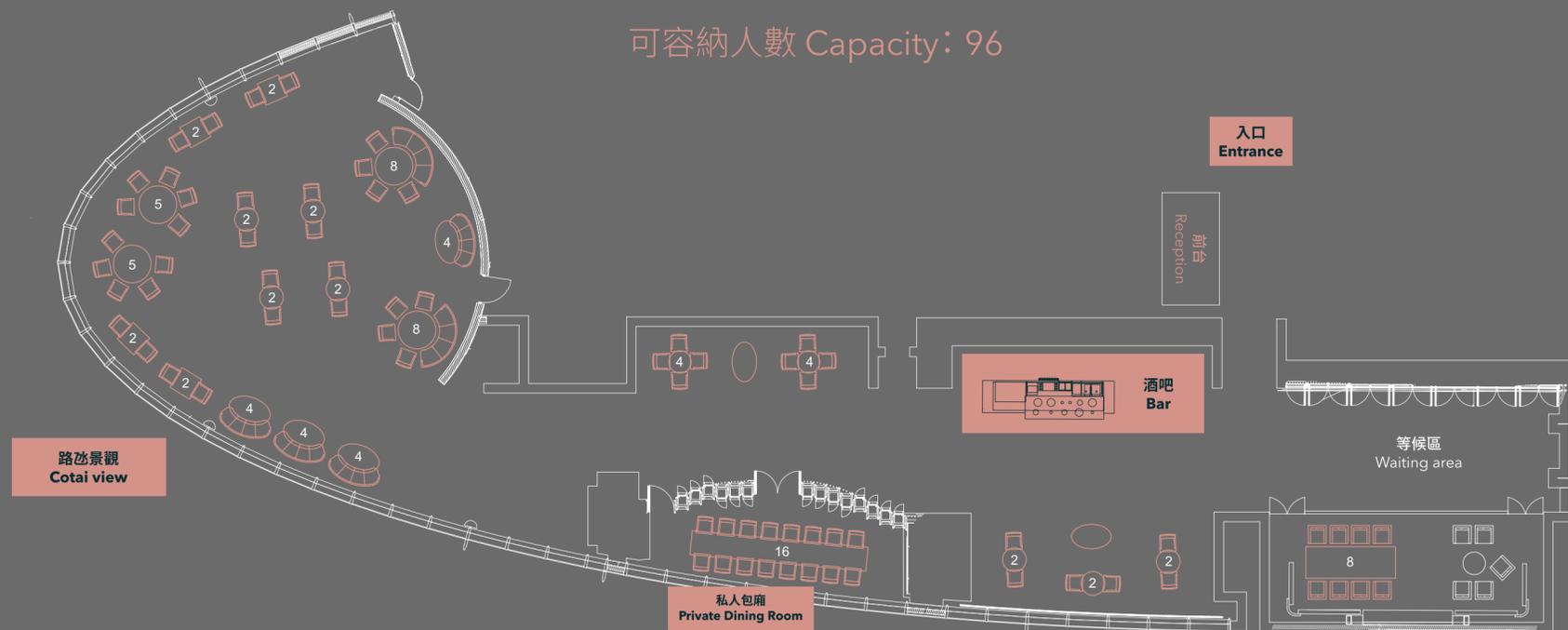
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餐廳平面圖 Floor Plan

可容納人數 Capacity: 96



The Room
Tasting 御膳
Prime Steak & Grill 扒房

預訂及查詢：

For reservations and inquiries:

(853) 8868 6681