

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.



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

香蕉太妃批
Banana Toffee Pie

MOP 2,988
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 Starters

時令生蠔 (6隻) 乾蔥紅酒醋、雞尾酒汁 Seasonal Oyster (6 Pieces) Shallot Vinegar, Cocktail Sauce	568
精選海鮮拼盤  波士頓龍蝦、阿拉斯加帝王蟹、 帶子、生蠔、車厘蜆、藍鑽蝦 Seafood Platter Boston Lobster, Alaskan King Crab Legs Scallops, Oysters, Cherrystone Clams, 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
香煎鵝肝 蘋果熱情果醬、脆牛油包 Pan-Seared Foie Gras Granny Smith and Passion Fruit Chutney, Toasted Brioche	288
牛肉他他 蛋黃、曼切高芝士、扒酸包 Prime Beef Tartare Egg Yolk, Manchego Cheese, Grilled Sourdough	328
香焗蟹餅  柑橘蛋黃醬、扒香檸 Sizzling Lump Crab Cake Citrus Lime Mayo, Grilled Lemon	328
燒八爪魚 牛油水瓜柳、扒香檸 Grilled Octopus Brown Butter Capers Dressing, Grilled Lemon	238
香煎帶子 牛油檸檬汁 Seared Sea Scallops Lemon Butter Sauce	348



廚師推介 Signature dish



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沙律及湯

Salads & Soups

- 番茄沙律 188
原種番茄、羅勒、羊奶芝士
Tomato Salad
Fresh Black Crimea Tomato, Basil Shoot, Goat Cheese
- 原種紅菜頭沙律  188
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
- 芝麻菜沙律  188
意大利巴馬臣芝士、特級初榨橄欖油
Arugula Salad
Parmigiano Reggiano, Extra Virgin Olive Oil
- 龍蝦忌廉湯  188
茴香、青豆
Lobster Bisque
Fennel and Green Peas
- 牛肝菌濃湯 188
烤麵包配蘑菇、黑松露、瑞士芝士
Porcini Mushroom Soup
Champignon, Truffle Bruschetta, Gruyère Chesse

 廚師推介 Signature dish

 蔬食 Vegetarian

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主菜 Main Courses

炭烤竹節蝦(每隻) 昆布白酒忌廉汁 Live Bamboo Prawn (Per Piece) Kombu Beurre Blanc	248
燒鯛魚配牛油檸檬汁  Char-Grilled Seabream with Lemon Butter	508
蒜香牛油焗波士頓龍蝦 Grilled Boston Lobster with Garlic Butter	598
燒雞胸肉 Grilled Corn-Fed Chicken Breast	398
海陸雙拼 Surf & Turf 西冷牛扒 New York Strip 蒜香牛油焗波士頓龍蝦 Grilled Boston Lobster with Garlic Butter	1,088
德州風味山胡桃木煙燻牛小排 Texas Style Hickory Smoked Short Ribs	588
蘋果木煙燻五花腩肉 Apple Wood Smoked Pork Belly	388

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精選牛扒 Charcoal-grilled Prime Steaks

臻選頂級牛扒及肉類
以攝氏400度高溫炭烤

採購走遍全球，嚴選與世界各地最優秀牧場和飼養者合作。

保證每一塊牛扒都有它的故事，
保留其獨特風土韻味，昇華至非凡境界。

PRIME CUT STEAKS & CURATED MEAT COLLECTION Elevated by a 400°C Wood-Fired Signature Sear

The Tasting Room - Prime Steak & Grill is dedicated to serving the world's finest meats, sourced from farmers who share our commitment to exceptional quality. Each cut is carefully selected and traced through every stage of production, ensuring full transparency and a true expression of its unique provenance, shaped by the region's climate, soil, and farming practices that influence the flavor and character of the beef.



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.

精選牛扒

Charcoal-grilled Prime Steaks

美國愛達荷州 Snake River Farms 穀飼極黑和牛

美國頂尖和牛品牌。以穀飼餵養超過500天，
兼具日本和牛及美國安格斯牛優越品質，肉與細嫩香濃帶堅果甘甜，
大理石油花細緻。

Snake River Farms Grain-fed, Idaho, USA

The originator of American Wagyu and still the benchmark for the breed.
Grain-fed in Idaho over a 500-day period, its beef has a rich marbling,
tender nuttiness, buttery texture and strong umami.

牛柳 Tenderloin	200g	888
西冷牛扒 New York Strip	300g	1,108
和牛肩胛扒 Wagyu Flat Iron	300g	408
和牛戰斧扒 Wagyu Tomahawk 	1,200g	2,688

美國西北聖海倫農場黑安格斯牛

秉承經典美式牛扒風格。
在太平洋西北地區以天然穀物及清澈水源飼養純種黑安格斯牛，品質始終如一：
風味醇厚甘甜，柔軟多汁，大理石花紋油脂均勻細膩，滋味純粹。

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

The region's clean water and cool climate imbue this beef with the
bold, hearty flavor, juicy texture and balanced marbling that make it a
favorite in US steakhouses for authentic, classic Angus.

西冷牛扒 New York Strip	300g	598
	200g	498
肉眼 Rib Eye 	400g	608
	200g	408

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



廚師推介 Signature dish

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精選牛扒

Charcoal-grilled Prime Steaks

日本九州鹿兒島穀飼黑毛和牛

贏得2017年日本和牛奧運會冠軍。
鹿兒島頂級黑毛和牛以稻草、粟米和大麥精心飼養，造就其牛肉擁有美麗的大理石花紋、奢華口感絲滑柔嫩，細緻醇和，入口即化。

Kagoshima Black Cattle, Grain Fed, Kyushu, Japan

Hailing from Japan's top Wagyu region, these cattle are fed rice straw, corn, and barley for exceptional marbling, silky texture, and rich umami, producing fat that practically melts in your mouth.

鹿兒島A3和牛西冷 Kagoshima Wagyu Striploin A3	300g	888
鹿兒島A4和牛柳 Kyushu Kagoshima Tenderloin A4	200g	888

韓國慶尚北道1++級韓牛

專供皇室貴族享用。量產的韓國本土牛品種稀有且品質優良。
有別與日本和牛，等級前3%的韓牛牛扒不止擁有豐富的大理石花紋，而且肉質嫩滑帶堅果香氣，牛味更香濃。

Hanwoo 1++ Grade, Korean Native Cattle, Gyeongbuk, Korea

Once reserved for royalty, these rare native cattle produce extremely exclusive gourmet beef with a stronger, nuttier flavor than Wagyu, great marbling and tenderness, and a nutty-sweet aroma.

韓國韓牛西冷 Korean Hanwoo Striploin	300g	898
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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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精選牛扒

Charcoal-grilled Prime Steaks

美國加州勃蘭特頂級自然牛

為美國首批可持續認證牛肉生產商之一。
標榜生產「真正的天然牛肉」，以人道方式、穀物飼養純種荷斯坦牛，
不含荷爾蒙或抗生素，牛肉帶獨特油香、口感清爽，鮮美多汁。

Brandt, Brawley California, USA

Single family, single source: a pioneer in sustainable US beef, this third-generation ranch breeds grain-fed cattle without hormones or antibiotics, for a clean taste and a tender, juicy texture.

厚切T骨牛扒 Porterhouse 

1,200g

1,888

美國科羅拉多州自由放養羊

牧場環境開闊，以自由放養方式出產優質草飼羊及穀飼羊。
其出品以鮮嫩多汁、口味清爽而不帶羊羶味，廣受歡迎，聞名於世。
此外，牧場亦生產適合炭燒和烤焗的高級羊扒。

Superior Farms Colorado, USA

Colorado's open pastures produce premium grass- and grain-fed lamb cuts prized for tender, juicy meat and a mild flavour that's never gamey, as well as rib racks that are ideal for gourmet grilling and roasting.

羊架 Rack of Lamb

300g

498

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
烤亞枝竹、煙燻檸檬、蒜泥蛋黃醬 Grilled Artichoke Halves, Smoked Lemon Aioli	138
奶油菠菜 Creamy Spinach	78
酥脆牛肚 Crispy Beef Tripe	128
薯條 Homemade Steak Fries	98
燒彩虹胡蘿蔔 Roasted Rainbow Carrots	128
烤茄子 Char-grilled Eggplant	128
蒜香炒羽衣甘藍 Sautéed Kale with Garlic	98

甜品 Desserts

藍莓芝士蛋糕  Blueberry Cheesecake	128
心太軟朱古力蛋糕、朱古力雪糕 Molten Chocolate Cake, Chocolate Ice Cream	118
香蕉太妃批 Banana Toffee Pie	118
芒果撻、杏仁雪糕 Mango Tart, Almond Ice Cream	118
香梨朱古力雪糕 Pear Chocolate Sundae	118



廚師推介 Signature dish

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