

# The BUTCHERS CLUB

*Traditionally Dry Aged Beef*

## The Secret Kitchen Steak and Moules Dinner Menu



### **BIG IRON POTS OF CLASSIC STEAMED AUSTRALIAN BLACK SHELL MUSSELS**

in a sauce made from: Chablis, Butter, Cream, Purple Garlic and Lots of Fresh Herbs  
with

Freshly Baked Pull-Apart Bread Basted with Beef Drippings

#### **經典鐵鍋清蒸澳洲青口**

配醬汁取材至：法國夏布利酒、牛油、忌廉、紫蒜及新鮮香草  
配

新鮮焗香油烤制手撕麵包及牛肉醬汁

★ ★ ★

### **THICK CUT 45-DAY DRY-AGED PORTERHOUSE STEAKS WITH SIGNATURE DRY-AGED RUB**

Grilled on a High Heat to Perfect 'au point' Medium Rare  
with

Green Peppercorn & Brandy Jus

Argentinian Style Chimichurri

Apple & Tarragon Ketchup

"The Butchers Club" Lager & Horseradish Mustard

#### **招牌乾醃厚切45天乾式熟成牛扒**

以高溫烤至剛好三分熟

配

青椒白蘭地汁

阿根廷青醬

蘋果龍蒿蕃茄醬

"The Butchers Club" 拉格啤酒及辣根芥末

★ ★ ★

### **ORGANIC GARDEN LEAVES WITH BALSAMIC VINAIGRETTE AND COOKED THRICE IN DUCK FAT HAND CUT STEAKHOUSE CHIPS**

有機田園沙律伴黑醋汁及手切三重脆炸鴨油薯條

★ ★ ★

### **..... CLASSIC NEW YORK CHEESE CAKE WITH BERRIES .....**

經典紐約芝士蛋糕伴清新草莓

HK\$850 PER PERSON + 10% SERVICE CHARGE  
(MINIMUM RESERVATION FOR 10 PEOPLE)

FOR DETAILS, PLEASE CONTACT OUR STAFF OR EMAIL TO [EVENTS@BUTCHERSCLUB.COM.HK](mailto:EVENTS@BUTCHERSCLUB.COM.HK)