



Traditionally Dry Aged Beef





# STEAK & LOBSTER SUMMER MENU

## **CHOICE OF STARTER**

Citrusy Summer Salad

OR

Salmon & Avocado Carpaccio with Chives

## **CHOICE OF SECOND COURSE**

1/2 Roasted French Baby Chicken Leafy Greens with pickled shallots and 50-year old balsamic reduction

OR

Australian Moules Marinieres with crusty bread

#### **CHOICE OF MAIN COURSE**

Chef's Choice of 40-day Dry-Aged Ribeye Steak and 1/2 Grilled Boston Lobster with Chimichurri Butter

OR

Grilled Australian Barramundi and
1/2 Grilled Boston Lobster with Chimichurri Butter

\*Accompanied with Roasted Sweet Potatoes, Asparagas and Parmesan crisps

## **DESSERT STATION**

Summer Camp S'Mores Station

HKD 950 per person + 10% service charge (minimum reservation for 10 persons)

Lar detaile please contact our staff or smail to events@butcheroelub gam ble