

THE BUTCHERS CLUB GRILLE

TO START

Selection Of Sourdough Bread With Homemade Carrot Coconut Butter	48
Hummus With Diced USDA Beef Served With Papadum	98
Butter Baked Crab Cakes Served With Red Pepper Remoulade	168
Bacon Wrapped Prawns Served On Pumpkin Puree With Corn Relish	98
Prawn And Asparagus Cocktail Served With Marie Rose Sauce	198
Green Mussels Provencale Shallots, Garlic, Olive Oil And White Wine	158
Hot Appetizer Sampler For Two Crab Cake, Bacon Wrapped Prawns, Mussels Provencale, Barbecue Pork Ribs	338
Crab And Corn Chowder	88

SALADS

Caesar Salad Garlic Chips And Bacon	88
Roast Beef Cobb Salad Chopped Salad Greens	178
Iberico Ham And Berry Salad Hand Cut Acorn Fed Iberico Ham, Mixed Leaves, Vinaigrette	198

MAINS

The Butchers Club Mixed Grill Lamb Skewer, Nuremberg Bratwurst, Tenderloin, Pork Ribs, Black Pudding, Grilled Pineapple 428			
The Classic Dry Aged Burger Cheddar Cheese, Maple Bacon, Secret Burger Sauce. Served With Truffle Fries. Impossible Plant-based Patty Available.	188	Barbecue Baby Back Ribs Caramelized Onion. Served With Fries	198
Butter Baked Crab Cake Burger Cucumber, Coriander Yoghurt Dressing. Served With Truffle Fries	188	King's Chicken Schnitzel Potato Puree, Mustard Cream Sauce	148
Linguine Truffle Carbonara	158	Truffle Risotto With Beef Bourguignon	168
Uni Linguine Fresh Sea Urchin, Parmesan And Pepper	158	A Pair Of Tails Cold Water Lobster Tails (2pcs) With Clarified Butter	198
Grilled Honey Miso Black Cod Served With Ponzu Mayonnaise	248	Classic Steak "Rossini" 180G Filet Steak, Foie Gras. Served With Black Truffle Sauce	288

STEAK COLLECTION

Add-on A Cold Water Lobster Tail To Make A Surf And Turf
100

WET AGED

Australian Grain Fed Filet 180G	258	USDA Rib Eye 225G	398
Australian M5 Wagyu Striploin 230G	398	USDA Bone In Rib Eye 595G	988
USDA Bone In Striploin 340G	358	USDA CAB Tomahawk 1.1KG	988

45 DAYS DRY AGED

USDA Prime Bone In New York Strip 340G	488
USDA Prime Porterhouse 340G	558
USDA Prime New York Strip 340G	588
USDA Prime Rib Eye Whisky Infused 340G	868
USDA Prime Bone-in Rib Eye 600G	988

ON THE SIDE

Burnt Cauliflower Pine Nuts With Red Pepper Remoulade, Mint Coriander Yoghurt Dressing	58
Sauteed Button Mushrooms	58
Sauteed Broccolini With Garlic And Butter Almond	68
Asparagus Grilled, With Aged Parmesan And Arugula	78
Classic Potato Puree With Beef Bourguignon	78
Truffle Fries Parmesan Cheese Served With Truffle Mayo And Ketchup	58
Onion Rings Served With Barbecue Sauce And Mayo	58

FINISHING UP

70% Molten Chocolate Cake With Vanilla Ice Cream	128
Orange Crème Brulee With Fresh Berries	88
Grilled Pineapple With Ice Cream	88
MÖVENPICK® Ice Cream Per Scoop	48

Price are subjected to 10% service charge.

THE BUTCHERS CLUB GRILLE

開胃前菜

香烤麵包 配自家製甘筍椰子牛油	48
鷹嘴豆泥、牛柳粒 配印度薄餅	98
招牌蟹餅 配雷莫拉德蛋黃醬	168
煙肉魔鬼蝦 配南瓜蓉及粟米風味醬	98
雞尾酒大蝦配蘆筍 配瑪麗玫瑰醬	198
普羅旺斯香草焗青口 香草麵包糠、芝士汁	158
雜錦頭盤二人用 招牌蟹餅、煙肉魔鬼蝦、普羅旺斯煮青口 及燒烤醬豬肋骨	338
蟹肉粟米周打湯	88

新鮮沙律

凱撒沙律 香脆蒜片、煙肉	88
美式牛肉沙律 新鮮雜菜沙律配烤牛肉	178
西班牙黑毛豬風乾火腿雜莓沙律 橡果飼養伊比利亞黑毛豬火腿	198

主菜分享

招牌燒烤拼盤 羊肉串燒、德國香腸、牛柳、豬肋骨、黑布丁、烤菠蘿			
428			
The Butchers Club 乾式熟成經典漢堡 車打芝士、楓糖煙肉及秘製醬汁，配黑松露薯條 可改Impossible植物肉漢堡扒	188	燒烤醬豬肋骨 焦糖洋蔥墊底，配薯條	198
招牌蟹餅漢堡 青瓜、茼蒿乳酪，配黑松露薯條	188	大廚秘製炸雞扒 配芥末忌廉汁	148
卡邦尼松露扁意粉	158	紅酒燉牛肉配黑松露意大利飯	168
海膽扁意粉 新鮮海膽、巴馬臣芝士及黑椒	158	龍蝦孖寶 龍蝦尾兩條配牛油	198
香烤蜜糖麵豉黑鱈魚 配柚子醋蛋黃醬	248	經典羅西尼牛柳180克配香煎鵝肝 配松露燒汁	288

招牌牛扒系列

海陸雙鮮追加：龍蝦尾
100

濕式熟成

澳洲穀飼牛柳180克	258	美國肉眼牛扒 225克	398
澳洲M5和牛西冷牛扒230克	398	美國帶骨肉眼牛扒 595克	988
美國帶骨西冷牛扒340克	358	美國斧頭扒1.1公斤	988

45天乾式熟成

美國極佳級帶骨紐約西冷牛扒 340克	488
美國極佳級T骨牛扒 340克	558
美國極佳級紐約西冷牛扒 340克	588
威士忌熟成美國極佳級肉眼牛扒 340克	868
美國極佳級帶骨肉眼牛扒 600克	988

特色配菜

焦香椰菜花 松子仁、雷莫拉德蛋黃醬及薄荷茼蒿乳酪	58
蒜香炒白蘑菇	58
蒜香西蘭花苗配香烤杏仁片	68
蘆筍 香烤配巴馬臣芝士及火箭菜	78
經典薯蓉 配紅酒燉牛肉	78
黑松露薯條 配巴馬臣芝士、松露蛋黃醬及茄汁	58
洋蔥圈 配燒烤醬及蛋黃醬	58

甜品之選

70%朱古力心太軟蛋糕 配雲呢拿雪糕	128
法式香橙焦糖燉蛋 配新鮮雜莓	88
烤菠蘿配雪糕	88
MÖVENPICK®雪糕 每球	48

另收加一服務費