

Fifty 8° Grill Dinner 58°扒房晚餐菜单

Best Enjoyed Shared 推荐宾客共享菜肴

Appetizers & Salads 前菜和色拉

Half dozen David Herve N3 Fine Oysters on Ice with Mignonette Sauce & Fresh Lemon 268
精选法国皇家大卫N3生蚝配红酒醋汁和柠檬（6只）

Spring Salad of Roasted Pumpkin with Comté & Pomegranate 春季南瓜色拉配孔泰芝士和石榴	118	Periwinkles ‘à l’Escargot’ 法式焗蜗牛	98
Salad of House Smoked Salmon, Radish & Watercress with Yoghurt & Lime Dressing 烟熏三文鱼,三重萝卜片和西洋菜色拉配酸奶青柠汁	128	Char-Grilled Romaine Lettuce with Crispy Bayonne Ham Grated Manchego & Hazelnuts 炭烤罗马生菜配法国巴约纳火腿脆片,曼彻格芝士和榛子	148
Pork Terrine with Heirloom Beetroots & Char Grilled Sourdough Bread 猪肉冻糕配祖传红菜头和炭烤酸面包	198	Seared Scallops with Cauliflower, Salted Lemon & Capers 香煎带子配花菜,咸柠檬和水瓜柳	228
Flower Crab Salad with Carrot, Orange & Coriander 花蟹色拉配胡萝卜,橙和香菜	328	Seared Foie Gras in Mushroom Tea with Pickled Watermelon Radish 香煎“蘑菇茶慢煮鹅肝”配腌制心里美萝卜	328

Soups 汤

Jerusalem Artichoke & Chestnut Velouté with Kumquat 洋姜和栗子浓汤配糖渍金橘	108	French Onion Soup 法式洋葱汤	138	Baked Oxtail Consommé with Root Vegetables Beef Tongue & Black Truffle (20mins) 烤酥皮牛尾清汤配根茎蔬菜,慢煮牛舌和黑松露（二十分钟）	138
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Meats & Seafood 肉类和海鲜

Lamb Rump with Morel Mushroom & Pumpkin Jus with Caraway Seeds 炭烤” 澳大利亚慢煮羊臀肉” 和羊肚菌配香芹籽南瓜汁	388	Prawn Crusted Halibut with Fondant & Raw Fennel 明虾慕斯和大比目鱼配慢煮茴香和茴香片	288
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Our Chilled Beef is hand selected from the best Australian Farms producing the finest Grass & Cereal fed beef.
Our premium steaks are grilled over charcoal to obtain the perfect Temperature,
Caramelization & Smokey flavour. Served with one side , one sauce of choice & mustard’
我们的牛排是经过精心挑选并使用明火碳烤而带出独特的焦香味。
每份配自选酱汁及配菜和芥末

Chilled o’ Connor Grass Fed Angus Beef
冰鲜o’ Connor安格斯草饲牛肉

Tenderloin 250g 牛里脊 250克	428
Cube Roll 280g 肉眼 280克	418
Wagyu Butcher Cuts 厨师精选和牛	
Farm Rump Cap 220g 和牛臀肉 220克	388
Chuck Flap 200g 和牛牛上脑 200克	468

Chilled Ranger Valley Grain Fed Angus Beef
冰鲜Ranger Valley安格斯谷饲牛肉

Striploin 280g 牛外脊 280克	488
Cube Roll 280g 肉眼 280克	528
Stockyard Wagyu Stockyard和牛	
MBS 5+ Sirloin 250g MBS 5级和牛西冷 250克	688
MBS 8 + Cube Roll 220g MBS 8级和牛肉眼 220克	848

Choose Your Sauce 自选搭配酱料

Béarnaise | Green Peppercorn | Shallot Gastrique Veal Jus | Red Wine Jus
香草黄油汁 青胡椒汁 干葱牛肉汁 红酒汁

Sides 配菜

Potato Gratin Dauphinois 多芬内奶油焗土豆	58	Roasted Brussel Sprouts with Black Garlic 布鲁塞尔小椰菜配黑蒜	58
Sauteed Baby Mushrooms with Garlic & Parsley 大蒜和意大利芹炒迷你白蘑菇	58	Potato Mousseline / add Truffle 扒房自制土豆泥/加松露	58/88
Garden Peas ‘à la Française’ 法式炒鲜剥小豌豆	88	Truffle & Onion Rice Pilaf 黑松露和洋葱法式烩饭	88

Dishes to Share (Serves 2 Persons) 两人分享

Confit Duck, Smoked Pork Sausage & Iberian Pork Belly Cassoulet 法式铁铸锅煨油封鸭腿,烟熏猪肉肠和伊比利亚五花肉	688	Whole Seabass Cooked in Seasalt with Grilled Asparagus Lemon & Chive Beurre Blanc (1 Hour) 盐焗海鲈鱼配扒芦笋,柠檬&细香葱白酒汁（一个小时）	908
Longhorn Angus Tomahawk 1.2kg 公斤 Longhorn安格斯战斧牛排 Served with Two Sides & Two Sauces (1 Hour) 自选配菜和酱汁各两种（一个小时）	1688	Lobster & Seafood Rice Cocotte 法式铁铸锅烩龙虾和海鲜饭	1288

Desserts 甜品

Sweet Corn Crème Brulée 甜玉米法式布蕾	88	Mont Blanc 蒙布朗	88
Lemon Trifle (Serves 2 Persons) 柠檬多层杯(两人分享)	88	Chocolate Soufflé with Cacao Sorbet (15mins) 巧克力苏芙蕾配可可雪芭（十五分钟）	118

Homemade Sorbet & Ice Cream Selection 58 扒房自制雪芭和冰淇淋

1-Flavor Tasting 28 1种口味 28	
Café Latte Ice Cream 拿铁咖啡冰淇淋	Cacao Sorbet 可可雪芭
Bourbon Vanilla Ice Cream 波本香草冰淇淋	Blackcurrant Sorbet 黑加仑雪芭

Prices are in RMB and are subject to 15% service charge. Please highlight any specific food allergies or intolerances to our colleagues before
价格均以人民币计算并需加收15%服务费.点餐前请您告知我们的员工对任何特殊食物的过敏或忌口。
Chef de Cuisine: Mandy Goh Restaurant Manager: Sam Wang