

Fifty 8° Grill Lunch Menu

58°扒房午餐菜单

Best Enjoyed Shared 推荐宾客共享菜肴

2 Courses 二道式
RMB 268

3 Courses 三道式
RMB 348

Appetizers & Soups

前菜和汤

Periwinkles 'à l'Escargot'
法式焗蜗牛

Char-Grilled Romaine Lettuce with Grated Manchego & Hazelnuts(V)
炭烤罗马生菜配曼彻格芝士和榛子

Jerusalem Artichoke & Chestnut Velouté with Kumquat(V)
洋姜和栗子浓汤配糖渍金橘

Meats & Seafood

肉类和海鲜

Lamb Shoulder & Pumpkin Jus with Caraway Seeds
炭烤”澳大利亚慢煮羊肩肉”配香芹籽南瓜汁

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

Beef Wellington, Spring Vegetables & Red Wine Jus *RMB 148
牛里脊威灵顿配春季蔬菜和红酒汁

Caramelised Brown Butter Cauliflower
with Hazelnuts & Yunnan Truffle Dressing(V)
炭烤黄油慢煮花菜配榛子和云南黑松露

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。
每份配自制酱汁及配菜各一种和芥末

Chilled o' Connor Grass Fed Angus Beef
冰鲜o' Connor安格斯草饲牛肉
Tenderloin 250g *RMB 248
牛里脊250克

Chilled Ranger Valley Grain Fed Angus Beef
冰鲜Ranger Valley安格斯谷饲牛肉
Striploin 280g *RMB 278
牛外脊280克

Choose Your Sauce 自制搭配酱料

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 另加配菜

Sautéed Baby Mushrooms with Garlic & Parsley
干葱大蒜炒蘑菇

RMB 58

Potato Mousseline
扒房自制土豆泥

RMB 58

Potato Gratin Dauphinois
多芬内奶油焗土豆

RMB 58

Roasted Brussel Sprouts with Black Garlic
布鲁塞尔小椰菜配黑蒜

RMB 58

Desserts

甜品

Lemon Trifle
柠檬多层杯

Mont Blanc
蒙布朗

Chocolate Soufflé with Cacao Sorbet(15 mins)
巧克力苏芙蕾配可可雪芭(十五分钟)

Sweet Corn Crème Brulée
甜玉米法式布雷

(V) Vegetarian 素食

* Item requires a surcharge

*为套餐外另需加收的费用

Prices are in RMB and are subject to 15% service charge. Please highlight any specific food allergies or intolerances to our colleagues before ordering.
价格均以人民币计算并需加收15%服务费. 点餐前请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

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