

Fifty 8° Grill A La Carte Menu 58° 扒房零点菜单

Best Enjoyed Shared 推荐宾客共享菜肴

◊ Appetizers & Salads 前菜和色拉 ◊

Half Dozen 'David Herve' La Ronce No.2 Oysters 法国皇家“大卫赫尔布特斯”露斯2号生蚝配红酒醋汁和柠檬 (6只)	398	Periwinkles 'à l'Escargot' 法式焗蜗牛	98
Autumn Salad of Roast Pumpkin with Comte & Pomegranate 秋季南瓜色拉配孔泰芝士和石榴	108	Warm Salmon Salad with Garden Peas & Sour Cream Espuma 温热三文鱼色拉配甜豆和酸奶油	138
Charred Green Asparagus & Cucumber Salad with Burrata di Bufala 扒芦笋和黄瓜色拉配布拉塔芝士	128	Seared Foie Gras with Raspberry, Pistachio, Pickled & Cooked Beetroot 煎鹅肝配树莓, 开心果和迷你甜菜头	178
Poached Prawns salad with Pomelo, Basil, Avocado & Lime 基围虾色拉配柚子, 罗勒, 牛油果和青柠	138	Seared Hokkaido Scallop with Fennel & Citrus 香煎北海道带子配茴香和柑橘	188

◊ Soups 汤 ◊

Smoked Ham Hock, Legume & Vegetable Soup 蔬菜汤配烟熏火腿	88	Caramelized Corn Velouté with Mud Crab & Espelette Cream 玉米浓汤配面包蟹和辣椒奶油	138	Baked Oxtail Consommé with Mushroom & Madeira 酥皮牛尾清汤配菌菇和马德拉	158
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◊ Meats & Seafood 肉类和海鲜 ◊

Braised Pork Neck with Garden Peas & Porcini 烩猪梅肉配甜豆和牛肝菌	288	Pan Fried Salmon with King Oyster Mushroom & Mussels 香煎三文鱼配迷你杏鲍菇和蓝口贝	268
Beef Wellington, Root Vegetables & Red Wine Jus 牛里脊惠灵顿配根茎蔬菜和红酒汁	398	Sablefish with Piperade & Cuttlefish 犬牙鱼配自制彩椒酱和墨鱼	388

Our chilled beef is hand selected from the best Australian farms producing the finest grass & cereal fed beef.
Our premium steaks are cooked to obtain the perfect temperature, caramelization flavour.
Served with one side, one sauce of choice.
我们的冰鲜草饲和谷饲牛肉来自澳洲的优质农场。我们的牛排通过厨师烹饪以保证风味的保留。
每份牛排 配自制酱汁及配菜各一种

O'Connor Grass Fed Angus Beef Tenderloin 250g O'Connor 草饲牛里脊 250克	428	Stockyard Wagyu MBS7 Oyster Blade 220g Stockyard 7级和牛牡蛎肉 220克	468
Ranger Valley Grain Fed Rib-Eye 280g Ranger Valley 谷饲牛眼肉 280克	528	Ranger Valley Wagyu MBS5 Sirloin 250g Ranger Valley 5级和牛西冷 250克	688

◊ Dishes to Share (Min. 2 Persons) 两人分享 ◊

Stockyard Long Fed Angus Gold Tomahawk 1.5kg, Served with Two Sides & Two Sauces (1 Hour) 1688
Stockyard 战斧牛排, 自选配菜和酱汁各两种 (一个小时)

◊ Choose Your Sauce 自选搭配酱料 ◊

Béarnaise Sauce 香草黄油汁	Chimichurri Sauce 阿根廷香辣酱	Fifty 8° Grill Steak Sauce 58° 扒房特色牛排汁	Red Wine Jus 红酒汁	Mustard Selection 芥末精选
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◊ Sides 配菜 ◊

Sautéed Spinach with Garlic & Butter 黄油蒜香菠菜	68	Sautéed Baby Mushroom with Garlic & Parsley 炒迷你白蘑菇配大蒜和意大利芹	68
Grilled Green Asparagus 碳烤绿芦笋	68	Smoked Spelt & Cheese Risotto 烟熏黄油和芝士烩斯佩尔特小麦	88
Garden Peas 'à la Française' 法式炒鲜剥小豌豆	88	Potato Mousseline / Add Truffle 扒房自制土豆泥 / 加松露	68 / 88

◊ Desserts 甜品 ◊

Vanilla Panna Cotta with Strawberry & Raspberry Sorbet 香草奶冻配莓子雪芭	88	Apple Tart with Vanilla Ice Cream 苹果塔配香草冰激凌	88
Crispy Katafi with Figs, Greek Yogurt, Honey & Rosemary 香脆酥皮丝配无花果, 酸奶, 蜂蜜和迷迭香	88	Chocolate Soufflé with Cacao Sorbet (15mins) 巧克力舒芙蕾配可可雪芭 (十五分钟)	118

◊ Ice Cream & Sorbet 冰淇淋和雪芭 ◊

1-Scoop 28 1种口味	2-Scoops Tasting 48 2种口味	3-Scoops Tasting 68 3种口味
Bourbon Vanilla Ice Cream 波本香草冰淇淋	Yoghurt Sorbet 酸奶雪芭	
Salted Caramel Ice Cream 焦糖海盐冰淇淋	Strawberry & Raspberry Sorbet 草莓和树莓雪芭	

Prices are in RMB and are subject to 15% service charge. Please highlight any specific food allergies or intolerances to our colleagues before ordering.

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: Brenda Wu Restaurant Manager: Peter Tan