

CUT 晚餐单点菜单

开胃菜 **STARTERS**

上等沙朗牛排“鞑靼牛排”，香草蛋黄酱，芥末 \$33

Prime Sirloin "Steak Tartare", Herb Aioli, Mustard \$33

马里兰蓝蟹饼，番茄酱莎莎，罗勒蛋黄酱 \$42

Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli \$42

烤章鱼，腌制墨西哥辣椒，腌萝卜，高汤，紫菜，酱油蛋黄酱 \$35

Grilled Octopus, Jalapeno, Pickled Radish, Dashi, Nori, Soy Aioli \$35

春季豌豆汤，扳手蟹，薄荷，酸面包丁 \$32

Spring Green Pea Soup, Spanner Crab, Mint, Sourdough Croutons \$32

布拉塔奶酪配搭烤梨，意大利熏火腿脆片，陈年香醋，芝麻菜 \$35

Roasted Conference Pear, Burrata Cheese, Prosciutto Crisps, Aged Balsamic, Arugula \$35

北海道番茄沙拉，烟熏希腊酸奶，小甜菜，陈年香醋，罗勒蛋黄酱，香菜 \$35

Hokkaido Tomato Salad, Smoked Greek Yogurt, Baby Beets, Aged Balsamic, Basil Aioli, Coriander \$35

黄油生菜沙拉，鳄梨，加州蓝奶酪，金马仑高原番茄，香槟油醋汁 \$29

Butter Lettuce Salad, Avocado, Californian Blue Cheese, Cameron Highland Tomatoes, Champagne Vinaigrette \$29

烤牛骨髓果，蘑菇酱，欧芹沙拉 \$32

Bone Marrow Flan, Mushroom Marmalade, Parsley Salad \$32

海鲜吧 **FROM THE SEAFOOD BAR**

Nomad Kaluga 鱼子酱、柠檬香草薄饼、传统配菜 \$150

Nomad Kaluga Caviar, Lemon Herb Blinis, Traditional Accompaniment \$150

鲷鱼和北海道扇贝“酸橘汁腌鱼”、腌制鱼子酱、柑橘、生姜、芥末 \$42

Hamachi & Hokkaido Scallop "Ceviche", Marinated Ikura, Citrus, Ginger, Wasabi \$42

大眼金枪鱼鞑靼、芥末蛋黄酱、生姜、Togarashi 脆片、土佐酱油 \$39

Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy \$39

焗法国沙皇牡蛎 *Ostra Regal Oysters*

配味噌、鲑鱼籽、韭菜烤制

Broiled with Saikyo Miso, Ikura, Chives

3 颗 *3pcs* \$33 | 6 颗 *6pcs* \$62

烤物（其他肉类主菜） **ROASTED**

整只烤缅因龙虾，黑松露萨芭雍 1 公斤 \$180

Whole Roasted Maine Lobster, Black Truffle Sabayon 1kg \$180

烤味噌帝皇鲑鱼，芥末土豆泥，鱼子酱，紫苏柚子胡椒 \$65

Miso Ora King Salmon, Wasabi Potato Purée, Ikura, Shiso Yuzu Kosho \$65

烤春鸡，野菌，天然肉汁 \$48

Baby Chicken Cooked On Rotisserie, First Of The Season Morel Mushrooms, Natural Jus \$48

厚切伊比利亚猪排，苹果杏子“芥末酱” \$69

Double Thick Iberico Pork Chop, Apple-Apricot "Mostarda" \$69

澳洲汉普夏 Kinross 牧场羊排，黄瓜薄荷酸辣酱 \$90

Kinross Station Lamb Chops, Cucumber-Mint Raita \$90



日本和牛（备长炭炙烤） *JAPANESE WAGYU GRILLED OVER BINCHOTAN CHARCOAL*

佐贺县，菲力牛排 170 克 \$250 *Saga Prefecture, Filet Mignon 170g \$250*

北海道“雪”肋眼牛排 170 克 \$330 *Hokkaido “Snow,” Tomakomai, Rib Eye Steak 170g \$330*

鹿儿岛工艺，纽约牛排 170 克 \$245 *Kagoshima Craft, New York Sirloin 170g \$245*

木炭及苹果木炙烤

GRILLED OVER BURNING COALS & GLOWING EMBERS OF APPLE WOOD

美国，澳洲及日本和牛品尝 \$295

Wagyu From America, Australia & Japan \$295

Snake River Farms “美国和牛纽约” 120g

Stone Axe “纯种澳大利亚和牛纽约” 120g

北海道“Snow”“日本和牛纽约” 60g

“Oscar” USDA 优质菲力牛排

USDA Prime Filet Mignon “Oscar”

缅因龙虾，烤芦笋，贝尔奈斯酱 \$122

Maine Lobster, Grilled Asparagus, Béarnaise \$122

USDA 优质，谷饲黑安格斯牛，美国伊利诺伊州

USDA Prime, Corn Fed, Illinois, Linz Heritage

菲力牛排 *Filet Mignon* 170g \$88

肋眼牛排 *Rib Eye Steak* 400g \$138

纽约西冷牛排 *New York Sirloin* 350g \$106

美国 Snake River Farms 和牛，爱达荷州

American Wagyu, Snake River Farms, Idaho

菲力牛排 *Filet Mignon* 170g \$185

眼肉牛排 *Eye Of Rib Steak* 280g \$190

澳大利亚南部大草饲“Little Joe”

Great Southern, Australia, Grassfed “Little Joe”

菲力牛排 *Filet Mignon* 210g \$82

大规格分享牛排 *Large Format Cuts*

美国 USDA 优质，谷饲黑安格斯 T-骨牛排

USDA Prime Porterhouse, (For Two) 1kg

（两人份）1 公斤 \$195

美国 USDA 优质，谷饲黑安格斯带骨西冷牛排

USDA Prime Bone In New York 575g

575g \$145

酱汁 \$5 *SAUCES \$5*

自制牛排酱 *House Made Steak Sauce*

柚子黄油 *Yuzu Kosho Butter* 奶油辣根 *Creamy Horseradish*

红酒波尔多酱 *Red Wine Bordelaise*

雞蛋奶油調味酱 *Béarnaise*

白兰地和胡椒 *Armagnac & Peppercorn*

阿根廷青酱 *Chimichurri*

配菜 \$18 *FROM THE MARKET \$18*

天妇罗洋葱圈

Tempura Onion Rings

Yukon 黄金土豆泥

Yukon Gold Potato Purée

炒嫩菠菜，大蒜

Sautéed Baby Spinach, Garlic

奶油菠菜，煎有机太阳蛋

Creamed Spinach, Fried Organic Egg

小土豆，“Patatas Bravas”，蒜香蛋黄酱

Peewee Potatoes, “Patatas Bravas”, Garlic Aioli

焗烤芦笋，芥末，帕尔马干酪，棕黄油

Asparagus Gratin, Mustard, Parmesan, Brown Butter

手切薯条，Chimichurri 蛋黄酱，黑胡椒

Hand Cut French Fries, Chimichurri Aioli, Black Pepper

春季豌豆，油封培根，半熟蛋 \$24

Spring Pea Ragout, Confit Bacon, Soft Boiled Egg \$24

奶酪通心粉意面，青椒 \$22

Cavatappi Pasta Mac & Cheese, Shishito Peppers \$22

烤西兰花，芝麻蛋黄酱，柴鱼片，红辣椒 \$22

Roasted Broccoli, Sesame Aioli, Bonito, Red Chilli \$22

炒野菌，青椒 \$24

Wild Field Mushrooms, Shishito Peppers \$24

额外升级追加 *ADD TO THE CUTS*

煎有机太阳蛋 \$5 | 烤大虾 2 只 \$35

Fried Organic Egg \$5 | Grilled Jumbo Prawn 2 pcs \$35

烤骨髓、欧芹 \$16 | 鹅肝 \$45

Roasted Bone Marrow, Parsley \$16 | Foie Gras \$45

黑醋焦糖洋葱 \$15 | 半只 400g 缅因龙虾 \$38

Caramelized Onions \$15 | Half 400g Maine Lobster \$38