

PRIME STEAKHOUSE

1号扒房

BY MARK BEST

SALAD & APPETIZER 沙拉开胃菜

	SGD
(*) CLASSIC JUMBO SHRIMP COCKTAIL, HORSERADISH COCKTAIL SAUCE 经典鸡尾虾沙拉	25.00
ESCARGOT BOURGUIGNONNE 焗田螺	19.00
(P) CAESAR SALAD 凯撒沙拉	16.00

MAIN COURSE 主菜

	SGD
(*) "SURF N TURF" FILLET MIGNON AND MAINE LOBSTER 精选海陆全餐	139.00
BLACK ANGUS TENDERLOIN FILLET STEAK AUSTRALIA 180 GRAMS 澳洲黑安格斯 菲力牛排 180克	68.00
(P) SLOW BRAISED KURABUTA PORK BELLY FROM OKINAWA 慢焖冲绳黑猪腩配阿根廷	68.00
BLACK ANGUS PRIME SIRLOIN STEAK USA 200 GRAMS 美国黑安格斯 沙朗牛排 200克	58.00
BLACK ANGUS RIB EYE STEAK AUSTRALIA 200 GRAMS 澳洲黑安格斯 肋眼牛排 220克	58.00
FREE RANGE SPRING CHICKEN ALA CRAPAUDINE 走地童子鸡	38.00

SAUCE 酱汁

GREEN PEPPERCORN SAUCE 绿胡椒酱
MUSHROOM SAUCE 蘑菇酱
BORDELAISE SAUCE 波尔多酱

SOUPS 汤品

	SGD
LOBSTER BISQUE 龙虾浓汤	15.00
(P) SEAFOOD CHOWDER 海鲜浓汤	15.00
FOREST MUSHROOM SOUP CAPPUCCINO STYLE 山林野菌浓汤	15.00

SIDE DISH 配菜

	SGD
CREAMED SPINACH 奶油菠菜	5.00
TRUFFLE MASHED POTATOES 松露马铃薯泥	5.00
FRENCH FRIES 薯条	5.00
PARMESAN ASPARAGUS SPEARS 帕马森芦笋	5.00
(N) ROASTED CARROT, MACADAMIA BUTTER 烤胡萝卜, 夏威夷果奶油	5.00

DESSERT 甜品

	SGD
BITTER DARK CHOCOLATE FONDANT 甘味巧克力蛋糕	12.00
NEW YORK CHEESE CAKE 纽约芝士蛋糕	12.00
LEMON TART 柠檬塔	12.00
HOUSE MADE ICE CREAM 自制冰淇淋	12.00
SEASONAL FRUIT 季节水果	12.00

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS OR POULTRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLEASE INFORM YOUR WAITER IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY NEEDS.

食用生食或未煮熟的肉类, 海鲜, 贝类, 蛋类或家禽。可能会增加罹患食源性疾病的风险, 尤其是在您患有某些疾病的情况下。如有任何食物过敏或饮食需要, 请告知您的服务员。

* (PREMIUM ITEM) 珍稀食品, P (CONTAINS PORK) 内含猪肉, N (CONTAINS NUTS) 内含果仁, R (CONTAINS RAW ITEM) 内含生冷食品

ALL PRICES ARE IN SGD & SUBJECT TO 18% SERVICE CHARGE
所有价格均为新币,并加收18%的服务费

WDR-SH&SG-17-APRIL-2021