



STARTERS ... Entradas 前菜

G	Beef Steak Tartar 韃靼牛肉, Smoke Portuguese Caviar, Parsley, Rustic Paprika Aioli & Butter Herbs Toast	208
G/D	Duck Prosciutto 醃鴨胸肉, House Cured Duck Breast, Parmesan Shaves, Pickled Veggie	208
V/D	Burrata 布拉達塔芝士, Macerated Tomato, Basil, Salsa Verde	178
V/G/D	Provolata al Horno 烤焗波芙隆芝士, Classic Melted Provolone Cheese, Oregano and Chilli Flakes	128
	Bone Marrow 牛骨髓 with Herbs & Garlic (請等待 20 分鐘)	108
V/D	Creamed Corn 忌廉粟米粽, Humita Salteña, Melted Cheese	108
	Chef's Seasonal Daily Soup 主廚當日選湯	78

ENSALADAS 沙律 ... A choice of crisp and tasty salads

	Grilled Octopus Salad 烤八爪魚沙律, Mix Field Greens, Cucumber, Tomato, Onion and Garlic Dressing	168
V	Caesar Salad 凱撒沙律, Home made Caesar dressing with Croutons	158
V/G	Black Beans Hummus 黑豆泥配粟米脆片, Feta Cheese Crumbles	138
V	Mix Lettuce, Tomatoes and Red Onion 生菜、蕃茄及紅洋蔥配紅酒醋汁, Red Wine Vinaigrette	98

EMPANADAS 阿根廷鹹味餡餃 ... Traditional Argentine savory pasties stuffed with a variety of fillings, served with fresh onion salsa

G	Tasting of Empanadas 餡餃三件, 3 pieces	220
G	"Carne 碎牛肉" Minced, Argentinean Beef, Onion, Olive	75
G	"Pollo 烤雞" Grilled Chicken, Tomato, Oregano	75
	"Fugazetta 波芙隆芝士及焦糖洋蔥" Provolone Cheese & Caramelized Onion	75

SEAFOOD 海鮮 ... Frutos de Mar

	Combo Ceviche 檸汁醃海鮮	298
	Octopus Ceviche 檸汁醃八爪魚, Octopus, Avocado, Red Onion, Lime, Yuzu Leche de Tigre Maiz Cancha	168
	Wild Prawn Ceviche 檸汁醃蝦, Marinated Prawns, Guajillo and Citrus Sauce, Onion	168
	Hokkaido Scallop Crudo 油醋汁北海道帶子, Cucumber & Coriander Vinaigrette, Green Chilli, Pulverised Black Olives	168

BARBECUE 燒烤... Achuras

G	Grilled Sausage Platter 烤香腸拼盤, Served with Chimichurri, Red Chilli Pickle	298
G	Beef Sausage 牛肉腸	198
G	Lamb Sausage 羊肉腸	178
G	Chicken Sausage 雞肉腸	168
	Chinchulines 牛小腸, Grilled Intestines	168
	Mollejas 牛胸腺, Roasted sweetbread with Red onion and Lemon	188

CARNE DE RES (MEATS) ... One month aged grass fed beef from 阿根廷牛排 ... 阿根廷一個月熟成草飼牛肉

	T-Bone T骨牛扒 / Bife de Costilla Con Lomo 500g/1000g	578/1198
	Cowboy Steak (Ribeye) 牛肉眼排 / Bife de Ancho Con Hueso 800g	998
	Wagyu Skirt 和牛牛裙肉 / Entraña 400g	498
	Hanger 封門柳 / Entraña Guesa 400g	448
	Ribeye 肉眼排 / Bife de Ancho 300g	418
	Fillet 菲力牛排 / Bife de Lomo 300g / 220g	418/328
	Sirloin 西冷牛排 / Bife de Chorizo 300g	418
	Rump Steak 牛霖排 / Filete de Cuadril 300g	358
	Slow Cooked Beef Tongue 慢煮牛脷 with Baby Potatoes, Pickled Mushrooms, Veal Jus	298

A LA PARRILLA - Slow roasted meats and seafood (non-beef dishes) 慢燒肉類及海鮮(非牛肉菜餚)...

	Fresh Grilled Tiger Prawns 新鮮烤虎蝦	428
	Grilled Lamb Rack 烤羊架 with Gremolata and Sweet Potato	358
	Grilled Octopus Tentacles 烤八爪魚觸鬚, Eggplant Mashed & Chimichurri	298
	Grilled Spatchcock Chicken 烤雞, Chimichurri, Confit Garlic and lemon	288
	Catch of the Day 香煎比目魚 Daily Fresh Fish with Rustic Ratatouille & Crispy Basil Leaves	278

PASTAS 意大利粉 ... Fresh pasta prepared

G	Langostino Pasta 阿根廷紅蝦義大利粉, Argentinian Pink Tartare, Spaghetti in Bisque Sauce	228
V/D	Rigatoni Picante 辣茄醬長通心粉, Rigatoni cooked with Tomatoes and Chilli in light Creamy Sauce	218
D	Chicken Alfredo 脆皮雞胸肉闊意粉, Crispy Chicken Breast, Parmesan Cheese, Olive Oil & Fettuccine	208
	Beef Ragù 牛肉拉古 Slow Cooked Beef Pasta Red-Wine Tomato & Carrot	208

SIDEDISHES 配菜 ... Guarniciones

V/D	Classic Mashed Potato 薯蓉 Butter & Herbs	88
V/D	Potato Au Gratin 奶油忌廉焗薯片	88
V/D	Braised Mushroom 燴蘑菇	88
V/D	Creamed Spinach 奶油忌廉菠菜	88
V/N	Pumpkin 燒烤南瓜, Fire Roasted, Fresh Herbs	88
V	Thin Cut Fries 香蒜炸薯條	78
V	Roasted Brussel Sprout 燒烤孢子甘藍椰菜仔	98
V	Sauté Asparagus 香炒蘆筍	98