



S T E I K  
W O R L D  
M E A T S

## SOUPS & STARTERS

Soup of the day \$56

Traditional French onion soup baked with Gruyere cheese \$72

🍷 Lobster bisque with rouille, gruyere & croûtons \$78

Oysters "New season" freshly shucked over ice

Coffin Bay, Australia each \$42 6 pieces \$225

St Helens, Australia each \$42 6 pieces \$225

Served with your choice of condiments

Thousand Island dressing, classic tomato & horseradish cocktail sauce, mignonette dressing

Garden salad with walnut oil vinaigrette \$68

Traditional Caesar salad with candied bacon, croutons, shaved parmesan & house made anchovy dressing \$88

Roma tomato and buffalo mozzarella salad with Spanish onion, fresh basil and sticky balsamic dressing \$148

🍷 House smoked salmon with Spanish onion and caperberry salsa, brioche sippets \$148

Whole split roasted tiger prawns with garlic, chili, lemon grass and fresh lime \$172

🍷 Half shell scallop grilled with green curry butter, spiced papaya shred \$178

🍷 Foie gras & chicken liver parfait with truffled goose butter, baby pickles & toast \$118

Iberico ham "world's best ham" sliced fine served with house made grissini & virgin oil \$168

Wagyu sirloin carpaccio with honey mustard rocket leaves & lemon aioli \$162

🍷 "Charcuterie" house made selection: game bird terrine, pork rilletts  
foie gras parfait, Iberico ham and baby pickles \$158

Pan-seared foie gras with sticky date pudding, sour cherry jus \$174

## MAIN COURSE

🍷 House made ravioli filled with fresh Boston lobster in a creamy crustacean sauce \$258

Eight hour wagyu bolognaise sauce tossed with spaghetti finished with shaved parmesan \$138

Fresh catch of daily fish (Please ask your waiter, limited portions available) Market price

Live Boston Lobster split and grilled Herb grilled \$448 Thermidor \$458

Served with fries & garden salad, lemon & house mayo

Marinated and char-grilled French spring chicken, Spanish style potato salad,  
caper and preserved lemon dressing \$228

🍷 Grilled Canadian pork chop with slow braised red cabbage,  
creamed leek crushed potatoes, red currant glaze \$258

🍷 Herb roasted Australian lamb rack with pan-fried cotechino sausage, sautéed potatoes,  
rich lamb jus \$378

Classic steak tartare with wagyu beef tenderloin, Beluga caviar, fries & garden salad \$298

### World seafood hot sizzling platter

Whole grilled Boston lobster, Alaskan king crab leg, Thai tiger prawns,  
Canadian scallops, fresh steamed clams in white wine,  
with sautéed vegetables and traditional condiments

\$498 per person (minimum for 2 persons)



S T E I K  
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## 湯及頭盤

是日餐湯 \$56

法式芝士焗洋蔥湯 \$72

🍷 龍蝦湯 \$78

新鮮生蠔

Coffin Bay 澳洲 每隻\$42 六隻\$225

St. Helens 澳洲 每隻\$42 六隻\$225

配自選醬汁

千島醬, 番茄辣椒雞尾醬, 木犀草醬

田園沙律配合榛油醋 \$68

傳統凱撒沙律 \$88

羅馬紅茄及意大利白芝士沙律配香醋醬汁 \$148

🍷 自製煙三文魚伴西班牙洋蔥及酸瓜沙律 \$148

香草蒜椒焗原隻老虎蝦 \$172

🍷 青咖喱牛油烤原隻帶子伴木瓜沙律 \$178

🍷 松露鵝油製鵝肝及雞肝凍批 \$118

西班牙黑毛豬肉火腿伴自製意大利雞包條 \$168

薄切和牛西冷伴蜜糖芥末沙律及檸檬蒜醬 \$162

🍷 凍肉拼盤-臘味批, 豬肉絲醬, 鵝肝批, 黑毛豬肉火腿及小酸瓜 \$158

香煎鵝肝伴熱黑布丁及酸櫻桃醬 \$174

## 主菜

🍷 自製波士頓龍蝦意大利雲吞配忌廉海鮮醬 \$258

八小時慢煮和牛醬意粉 \$138

是日鮮魚 限量供應, 請向服務員查詢 市價

活波士頓龍蝦 香草烤 \$448 芝士烤 \$458

伴薯條, 田園沙律, 檸檬及自製沙律醬

炭烤醃製法國春雞配西班牙薯仔沙律, 酸瓜神輝檸檬 \$228

🍷 加拿大豬排配紅燒汁 \$258

🍷 香草烤澳洲羊架配意大利香腸, 炒薯及羊肉汁 \$378

傳統生和柳肉他他配白鯧魚子醬 \$298

火灸環球海鮮拼盤

烤原隻波士頓龍蝦, 阿拉斯加蟹腳, 泰國老虎蝦,

加拿大帶子, 白酒煮鮮蜆, 炒時蔬及傳統伴菜

每位\$498 (兩位起計)



# STEIK WORLD MEATS

Specialising in hand selected premium grade beef from all corners of the world

## USA

USDA corn fed 120-150 days  
larger cuts available 14oz - 24oz

Sirloin 12 oz / 340 grams	\$368
Rib eye 12 oz / 340 grams	\$368
Tenderloin 10 oz / 280 grams	\$428

## USDA Prime beef

Sirloin 12 oz / 340 grams	\$548
Rib eye 12 oz / 340 grams	\$548

## Steik World Meats tasting plate

(Suitable for 2 persons)

7 oz / 200 grams Scottish rib eye
7 oz / 200 grams Australian wagyu tenderloin marble score 7-8+
7 oz / 200 grams USA sirloin
\$798

## CANADA

150 day grain fed CAB certified Angus  
T-bone 21 oz / 600 grams \$478

## JAPAN

Japanese Saga beef marble grade A4  
Sirloin 6 oz / 170 grams \$878

## AUSTRALIA

Black Angus 150 day grain fed

Prime rib on the bone 35 oz / 1000 grams (suitable for two)	\$948
Wagyu sirloin marble score 7-8+ 10 oz	\$598
Wagyu tenderloin marble score 7-8+ 7 oz	\$468
10 oz	\$698

## Additions to complement your steak

Pan-seared foie gras 70 grams	\$116
Roasted garlic tiger prawns	\$126
Half Boston herb grilled lobster	\$195

<b>Blue</b> very red, cold center	<b>Rare</b> red, cool center	<b>Medium Rare</b> red warm center	<b>Medium</b> pink hot center	<b>Medium Well</b> dull pink hot center	<b>Well Done</b> dull gray
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## Dry age meat glossary

We have selected the best cuts of meats from a number of different countries that have proven reputations for producing the highest quality of beef available for the export market.  
We are dry aging most cuts of beef for 14-22 days; the process enhances beef by two means. First, moisture is evaporated from the muscle. This creates a greater concentration of beef flavor and taste. Second, the beef's natural enzymes break down the connective tissue in the muscle, which leads to more tender beef.  
Grass fed beef has its benefits of being a more natural and flavorful beef but is usually not as tender as the grain fed that we are all so used too, but with our dry aging system the grass fed beef will have a more consistent tenderness than usual.

## SIDES

### Potatoes

Potato & Gruyere gratin	\$48
Smooth & buttery potato mash	\$42
House made thick cut potato chips	\$38
Warm Spanish style saffron potatoes	\$46

### Salads

Garden salad with walnut oil vinaigrette	\$48
Wild rocket leaves with shaved parmesan & sticky balsamic dressing	\$54
Classic Caesar salad with candied bacon, herb croutons, shaved parmesan & house made anchovy dressing	\$68

### Vegetables

French green beans sautéed with butter & shallots	\$58
Sautéed mixed mushrooms with garlic & thyme	\$68
Macaroni, Gruyere & cauliflower gratin	\$48
Sautéed seasonal vegetables	\$52

### House made Sauce Selection

Mixed peppercorn sauce	Horseradish cream
Shallot and red wine jus	"Café de Paris" butter
Forest mushroom sauce	Gorgonzola butter
Béarnaise sauce	

# STEIK WORLD MEATS

從世界各地搜羅首選優質牛肉

## 美國

USDA 穀飼 120-150 天牛肉

(備有 14 安士 - 24 安士份量供應)

西冷扒 12 安士 / 340 克	\$368
肉眼扒 12 安士 / 340 克	\$368
牛柳 10 安士 / 280 克	\$428

USDA 特級牛肉

西冷扒 12 安士 / 340 克	\$548
肉眼扒 12 安士 / 340 克	\$548

## 招牌牛肉拼盤 (兩位用)

7 安士 / 200 克蘇格蘭肉眼扒
7 安士 / 200 克澳洲油花 7-8+ 級和牛柳
7 安士 / 200 克美國西冷扒
\$798

## 加拿大

穀飼 150 天 CAB 認證安格斯牛肉  
T 骨牛扒 21 安士 / 600 克 \$478

## 愛爾蘭

草飼沙羅勒牛肉

肉眼扒 12 安士 / 340 克	\$598
14 安士 / 400 克	\$698

## 蘇格蘭

亞巴甸草飼安格斯牛肉	
肉眼扒 12 安士 / 340 克	\$528
西冷扒 12 安士 / 340 克	\$528

## 日本

佐賀油花 A4 級牛肉  
西冷扒 6 安士 / 170 克 \$878

## 澳洲

穀飼 150 天黑安格斯牛肉

烤牛肋骨 35 安士 / 1000 克 (兩位用) \$948

油花 7-8+ 級和牛西冷扒	10 oz 安士	\$598	12 oz 安士	\$728
油花 7-8+ 級和牛柳	7 oz 安士	\$468	12 oz 安士	\$698

## 其他精選伴菜

香煎鵝肝 70 克	\$116
香蒜焗老虎蝦	\$126
香草焗波士頓龍蝦 (半隻)	\$195

<b>全生</b> 肉呈鮮紅色 肉心略凍	<b>一成熟</b> 肉呈紅色 肉心略溫	<b>三成熟</b> 肉呈紅色 肉心微熱	<b>五成熟</b> 肉呈粉紅色 肉心較熱	<b>七成熟</b> 肉呈灰粉紅色 肉心較熱	<b>全熟</b> 表面呈灰色 肉心較乾,失去原有肉汁
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## 風乾牛肉的知識

我們選用不同地方的高級牛肉，確保質優。牛肉空運到本店後，便存放在風乾展示櫃內進行風乾，為期十四至廿二天。風乾過程對製牛有雙重意義：首先，肌肉裡的水份被蒸發，令肉味更集中更濃郁；其次，這做法分解了牛肉的激素，使它更嫩更香。草飼牛肉的肉味比較飼牛肉較自然和重，但肉質卻不夠軟飼牛肉柔軟。雖然如此，風乾過程令草飼牛肉的肉質提升，增加柔軟度。

## 伴菜

### 馬鈴薯

芝士薯	\$48
香滑薯蓉	\$42
自製厚切薯條	\$38
西班牙式藏紅花馬鈴薯	\$46

### 沙律

田園沙律配合桃油醋	\$48
野菜沙律配巴馬芝士片及香醋濃汁	\$54
傳統凱撒沙律	\$68

### 蔬菜

牛油干蔥炒法青豆	\$58
蒜茸香草炒雞菌	\$68
奶油焗芝士椰菜花通心粉	\$48
炒時蔬	\$52

### 自家醬汁

雜胡椒醬	辣根醬
干蔥紅牛油	巴黎牛油
野菌醬	意大利芝士牛油
蛋黃醬	