

TO SHARE 開胃小食

Short Rib & Pickled Jalapeno Bao Bun 168
牛小排配醃墨西哥辣刈包
chimichurri & watercress

Crispy Calamari & Zucchini 178
脆炸魷魚配意大利青瓜
jalapeno remoulade

Wagyu Beef Tartare with Truffle 248
和牛他他配松露
crispy rice, soy, grated daikon, truffle aioli

RAW 時令海鮮

Oysters 特級生蠔 (半打) 218
kumamoto or fine de claire 1/2 doz

Tiger Shrimp Cocktail 冰凍鮮虎蝦 228
gin cocktail sauce, lemon

Seafood Ceviche "Leche De Tigre" 248
香草檸汁醃海鮮
octopus, snapper, shrimp, scallops,
coconut milk citrus, cilantro, onion, chili oil

Yellowfin Toro 黃鱈吞拿魚腩 258
yuzu-dashi, nori salt, avocado, shiso

Hamachi Yuzu Kosho 238
油甘魚配日式柚子胡椒
thai chili, lime zest

STARTERS 前菜

Soy-Wasabi Ahi Tuna Tartare 228
日式醬油芥末吞拿魚他他
smashed sweet peas, avocado,
crispy shallots

Charred Portuguese Octopus 158
炭烤葡萄牙八爪魚
cumin, cannellini bean salad, jicama,
chipotle aioli

Grilled Alaskan King Crab 258
烤阿拉斯加皇帝蟹
poached in yuzu butter

Crabcake 香煎蟹餅 172
smoked piquillo-paprika aioli,
market greens

ENTRÉES 主菜

Black Garlic Charred Short Ribs 298
黑蒜烤牛肋骨
jalapeño chimichurri, grated horseradish

Grilled Red Snapper 烤紅鯛魚 238
smashed fresh peas, lime-shiitake
ginger vinaigrette

Norwegian Salmon 228
香煎挪威三文魚
shelling bean, fregola, cerignola olive,
confit lemon aioli

Roasted Free Range Chicken 188
烤美國走地雞
preserved lemon-rosemary stuffing

Sauteed Dover Sole 香煎龍躑魚 268
meyer lemon butter broth

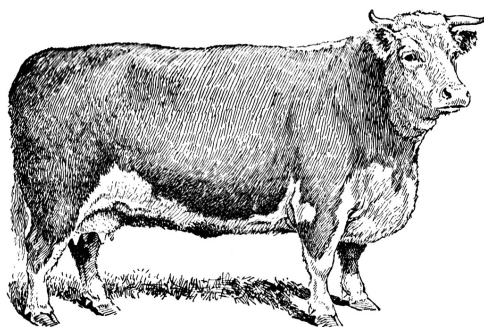
STEAKS FROM THE GRILL 高溫烤爐烤製之牛扒

A few words about our steaks...

All of our beef is USDA, Certified Black Angus, or Australian 90-day grain fed, the finest available. We naturally age our beef for maximum tenderness and flavor before broiling at 1700 degrees with herb butter.

關於BLT牛扒...

所有牛肉均是美國農業部USDA認證或澳洲90日穀飼純種黑毛安格斯牛。採用自然熟成方式處理牛肉，令口感細緻，肉味更軟嫩馥郁。再配以香草牛油在高達攝氏1,700度的烤爐烤製。



AMERICAN BEEF 美國牛扒

Wagyu Flat Iron Steak 10oz 370
和牛牛肩扒 (10安士)

American USDA Filet 8oz 338
USDA 牛柳扒 (8安士)

American USDA Filet 12oz 478
USDA 牛柳扒 (12安士)

American USDA New York Strip 16oz 398
USDA 紐約牛扒 (16安士)

American USDA Rib Eye 14oz 398
USDA 肉眼扒 (14安士)

American USDA Rib Eye bone in 22oz 598
USDA 連骨肉眼扒 (22安士)

American USDA Porterhouse (for two) 38oz 1100
USDA T骨牛扒 (38安士-2人用)

AUSTRALIAN BEEF 澳洲牛扒

Australian Filet 10oz 牛柳扒 (10安士) 278

Australian Sirloin 11oz 無骨西冷扒 (11安士) 298

Australian Rib Eye 12oz 肉眼扒 (12安士) 358

SAUCES 醬汁

Steak Sauce, Green Onion-Ranch, Shallot-Red Wine
St. Pete's Blue, Café De Paris Bearnaise
Jalapeño Chimichurri, 7 Peppercorn-Armagnac
牛扒醬, 香蔥田園醬, 紅酒乾蔥汁, 藍芝士醬,
法式香草牛油濃汁, 墨西哥辣椒香草汁, 干邑黑椒汁

STEAK TEMPS 牛扒熟度

Blue 一成熟
very red, cold center

Rare 兩成熟
red, cool center

Medium Rare 三成熟
red, warm center

Medium 五成熟
pink, hot center

Medium Well 七成熟
dull pink center

Well Done 全熟
dull gray



BISTRO LAURENT TOURONDEL

SALADS 沙律

Kale Caesar 羽衣甘藍凱撒沙律 138
radicchio, fennel, anchovy-lemon dressing,
pine nuts, garlic crouton

Heirloom Tomato & Watermelon 138
祖傳番茄西瓜沙律
feta, mint, green chilis,
pomegranate vinaigrette

Lemon Poached Lobster Salad 248
香檸龍蝦沙律
crispy kale, mache, asparagus,
grapefruit oil

Burrata Cheese 水牛芝士番茄沙律 138
spicy arugula, romesco, grilled bread

Farmer's Salad 農夫沙律 138
avocado, cucumber, tomato, corn,
feta, radishes

MARKET SIDES 配菜

Grilled Asparagus, Lemon Oil 98
香檸烤蘆筍

Onion Rings 洋蔥圈 78

Potato Gratin "Soubise" 78
忌廉洋蔥汁薯片批

**Baked Potato, Fontina, Bacon,
Truffle Oil** 78
芝士煙肉松露油焗薯

Parmesan Fries, Truffle Aioli 98
巴馬臣芝士薯條配松露蛋黃醬

Green Wilted Spinach 68
水燙菠菜

Hen of The Woods Mushrooms 98
炒舞茸菇

Garlic Eggplant 香蒜茄子 68

**Brussels Sprouts, Pearl Onions,
Guanciale** 78
小椰菜, 珍珠洋蔥及煙肉

Fontina Mac & Cheese 78
芳提娜芝士通粉

10% Service Charge