



BISTRO LAURENT TOURONDEL

Australian Beef Filet (10 oz)

\$250

(Original Price: \$278)

Farmer's Salad

with Avocado, Cucumber, Tomato, Corn, Feta and Radish

\$124

(Original Price: \$138)

Short Rib and Pickled Jalapeno Bao Bun to Share

with Chimichurri and Watercress

\$150

(Original Price: \$168)

Shop G62, G/F, Ocean Terminal, Harbour City

T: 2730 3508

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

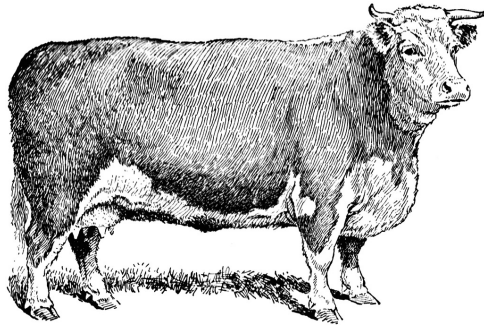
STEAKS FROM THE GRILL 高溫烤爐烤製之牛扒

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 | Medium 五成熟 pink, hot center |
| Rare 兩成熟 red, cool center | Medium Well 七成熟 dull pink center |
| Medium Rare 三成熟 red, warm 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