



OSIRIS

“SOUTH AMERICAN BEST STEAK” ARGENTINIAN BLACK ANGUS BEEF FOUR-COURSE SET DINNER

「阿根廷黑安格斯牛肉」四道菜晚餐

Available on Thursdays and Fridays 逢星期四及五供應

每位 **\$598** Per Person

1 Starter + 1 Soup + 1 Main Course + 1 Dessert + Free-flow Beverages

1 頭盤 + 1 湯 + 1 主菜 + 1 甜品 + 無限添飲指定餐飲

Add \$68 for Two Glasses of Premium Wines

另加 \$68 配兩杯優質葡萄酒

STARTER 頭盤



Steak Trio 牛扒三重奏

Beef Sirloin Roll, Beef Tenderloin Bite, Beef Skirt Skewer

西冷牛卷、紅酒牛柳粒、烤牛肉串

Vermentino - Green Apple and Lime, Creamy

World Seafood Tower 環球海鮮塔

Boston Lobster, Canadian Snow Crab Leg, Sake-marinated Abalone

South China Sea Prawn, Canadian Sea Whelk

波士頓龍蝦、加拿大雪蟹腳、清酒鮑魚、南中國海蝦、加拿大海螺

Sauvignon Blanc - Fresh Lemon and Guava, Light and Dry

Oyster Platter 生蠔拼盤

Chef's Recommendation (4 pcs)

廚師精選 (4 隻)

Sauvignon Blanc - Fresh Lemon and Guava, Light and Dry



Beef Salad with Pine Nuts and Caesar Dressing

牛扒沙律配松子仁凱撒醬 [B] [N]

Vermentino - Green Apple and Lime, Creamy

SOUP 湯



Beef Consommé with Tenderloin Pate Ravioli

牛肉清湯配牛柳雲吞 [B] [D]

Oyster Chowder

周打蠔湯 [D] [N]

MAIN COURSE 主菜



Argentinian Grass-fed Beef Tenderloin (150g)

阿根廷草飼牛柳 (150 克) [B]

Served with Herb New Potato, Italian Vegetables and Red Wine Sauce

配香草新薯、意式烤蔬菜 和 紅酒汁

Syrah and Grenache - Blackcurrant and Pepper, Spicy and Full Bodied



Argentinian Grass-fed Sirloin Steak (180g)

阿根廷草飼西冷扒 (180 克) [B]

Served with Herb New Potato, Italian Vegetables and Gravy

配香草新薯、意式烤蔬菜 和 燒汁

Merlot - Berry and Plum, Fruity



Uses Azul Natural Beef, winner of the “2023 World Steak Challenge”, imported from OSIRIS for GREEN.

採用「2023年世界牛扒挑戰賽」冠軍——Azul天然牛肉，由OSIRIS進口到港供應於GREEN。

[B] – Contains Beef

含牛肉

[D] – Contains Dairy Products

含奶製品

[N] – Contains Nuts

含乾果

[P] – Contains Pork

含豬肉

[V] – Vegetarian

素菜

Price is in HKD and subject to 10% service charge 價目以港幣計算及需另收加一服務費



Southern Smoked Beef Rib Eye Steak with Foie Gras (400g, for 2 persons)

南美煙燻肉眼扒配鴨肝 (400 克、兩位用) [B]

Served with Fresh Asparagus, Seasonal Vegetables and Foie Gras Gravy

配新鮮蘆筍、時令薯菜 和 鴨肝汁

Merlot - Berry and Plum, Fruity



Argentinian Grass-fed Beef Tomahawk (1.2kg, for 4 persons)

阿根廷斧頭扒 (1.2 公斤、四位用) [B]

Served with French Fries, Broccoli and Gravy Sauce

配薯條、西蘭花 和 香草燒汁

Merlot - Berry and Plum, Fruity

Oven Roasted Barramundi 烤焗盲鱸魚

Served with Green Brassica, Winter Melon, Shiitake and Chicken Broth

配小棠菜、冬瓜、冬菇 和 雞湯

Vermentino - Green Apple and Lime, Creamy

Canadian Scallop Risotto 加拿大帶子意大利飯 [D]

Served with Parmesan Cheese, Onion, Cream and Lobster Sauce

配巴馬臣芝士、洋蔥、忌廉 和 龍蝦汁

Sauvignon Blanc - Fresh Lemon and Guava, Light and Dry

Add-on 滋味升級

Pan-fried Foie Gras (1 pc) (Extra \$68)

香煎鴨肝 (1 件) (另加 \$68)

DESSERT 甜品

Red Wine Poached Pear with Vanilla Ice Cream

紅酒燴啤梨伴雲呢拿雪糕 [D]

Cake of the Day (Extra \$48)

是日精選蛋糕 (另加 \$48) [D] [N]

FREE-FLOW BEVERAGE 無限添飲餐飲

Wine 葡萄酒 Selected Sparkling, White or Red Wine 精選氣泡酒、白酒、紅酒

Sake 清酒 Selected Sake 精選清酒

Cocktail 雞尾酒 Green Apple Highball 青蘋果氈酒梳打

Green Apple Syrup, Gin, Tonic

青蘋果糖漿、氈酒、湯力水

Mocktail 無酒精雞尾酒 Tropical Paradise 熱情天堂

Pineapple Juice, Guava Juice, Grenadine

菠蘿汁、番石榴汁、石榴糖漿

Juice 果汁 Orange Juice 橙汁

Coffee 咖啡 Selected Coffee 精選咖啡

Tea 茶 Selected Tea 精選茶



Uses Azul Natural Beef, winner of the "2023 World Steak Challenge", imported from OSIRIS for GREEN.

採用「2023年世界牛扒挑戰賽」冠軍——Azul天然牛肉，由OSIRIS進口到港供應於GREEN。

[B] – Contains Beef

含牛肉

[D] – Contains Dairy Products

含奶製品

[N] – Contains Nuts

含乾果

[P] – Contains Pork

含豬肉

[V] – Vegetarian

素菜

Price is in HKD and subject to 10% service charge 價目以港幣計算及需另收加一服務費