

RANGERS VALLEY BEEF HIGHLIGHTED DISHES

BLACK ANGUS BEEF TARTARE	328
smoked sturgeon mousse heirloom beetroot caviar 安格斯牛肉他他 鱈魚慕絲 有機菜頭 魚子醬	
BLACK ANGUS FLANK STEAK AND SHIMEJI ROLL TATAKI	240
crispy artichokes chips fava bean mayo autumn herbs salad 安格斯側腹牛扒及本菇卷 朝鮮薊薄脆 蠶豆蛋黃醬 香草沙律	
WAGYU OX-TAIL CONSOMMÉ	150
black truffle vegetables brunoise beef carpaccio 和牛牛尾清湯 黑松露 蔬菜粒 牛肉薄片	
MAIN DISH 主菜	
DUO OF M5 BLACK ANGUS MIGNON	420
maniquette pepper sauce eight hours slow braised cheeks caramelized cauliflower M5安格斯牛柳二重奏 胡椒汁 燴牛面頰 椰菜花蓉	
BLACK ANGUS BEEF SHORTLOIN	420
seaweed red cabbage slaw chanterelle ragout wild berries Hollandaise sauce 安格斯牛腰肉 紫菜 紅椰菜絲沙律 燴黃菌 野莓荷蘭汁	
SAUTEED BLACK ANGUS BEEF 'STROGANOFF' STYLE	380
steam rice grilled butter lettuce 俄羅斯式炒牛肉 蒸飯 扒牛油生菜	
AUSTRALIAN BLACK ANGUS M5 BEEF TENDERLOIN 'POT-AU-FEU'	460
organic vegetables bone marrow black truffle 高湯煮M5安格斯牛柳 有機蔬菜 牛骨髓 黑松露	
FROM THE GRILL TO SHARE 二人共享主菜	
GRILLED M5 BLACK ANGUS STRIPLOIN 12OZ	580
grilled heirloom baby carrots fondant potato Madeira sauce 扒M5安格斯西冷 風登薯 澳洲黑松露 紅酒汁	
GRILLED RANGERS VALLEY WAGYU PORTERHOUSE	980
grilled heirloom baby carrots fondant potato Madeira sauce 澳洲新南威爾斯和牛T骨扒 風登薯 甘筍汁 紅酒汁	
GRILLED M5 BLACK ANGUS TOMAHAWK	1,650
grilled green asparagus mashed potato Madeira sauce 扒M5安格斯斧頭扒 扒青露筍 朝鮮薊 薯蓉 紅酒汁 (BEST FOR 2-3 PERSONS)	

ENTRÉES · APPETIZERS 頭盤

HOMEMADE LOBSTER BISQUE, CASSIS	160
自製龍蝦湯 黑加倫子酒	
GRATINATED RED AND WHITE ONION SOUP	140
Gruyère cheese 法式洋蔥湯 焗瑞士芝士	
CREAM OF MUSHROOM (V)	140
black trumpets 白菌忌廉湯 黑虎掌菇	
ALASKAN KING CRAB IN TWO WAYS	330
salad with Granny Smith apple poached with avocado espuma 阿拉斯加蟹肉二重奏 青蘋果 牛油果忌廉	
SLICED SCOTTISH SMOKED SALMON	240
herbs salad potato pancake 蘇格蘭煙三文魚片 香草沙律 薯仔班戟	
BAKED BURGUNDY ESCARGOTS, GARLIC & HERBS	230
法式蒜香焗田螺	
PAN- SEARED DUCK FOIE GRAS	290
poached William pear passito sauce aged balsamic 香煎法國鴨肝 烱威廉梨 乾酒汁 陳年香醋	
SPANISH RED PRAWNS CARPACCIO	360
lemon and yogurt jam Daurenki caviar 西班牙紅蝦薄片 檸檬乳酪 魚子醬	
TERRINE OF DUCK FOIE GRAS	340
marinated daikon beetroot smoked eel cider jelly toasted brioche 鴨肝凍批 柚子醃蘿蔔 紅菜頭 煙鰻魚 蘋果果凍	

PLAT - POISSON · MAIN DISH - FISH 海鮮類

LINE-CAUGHT FRENCH SEA BASS	390
Niçoise olives anise tomatoes baby fennel 法國海鱸魚 橄欖 八角 番茄 茴香	
DOVER SOLE	M.P.
grilled or pan-fried lemon butter sauce 法國龍脷柳 烤或香煎 檸檬牛油汁	
PAN-SEARED WILD TURBOT	360
truffle guinea fowl tortellini green asparagus jus de volaille 香煎野生多寶魚 松露珍珠雞雲吞 青露筍 肉汁	
PAN-SEARED ATLANTIC BLACK COD	320
smoked pork sausage cassoulet 香煎大西洋鱈魚 煙豬肉香腸	
POACHED BOSTON LOBSTER	580
Jerusalem artichoke purée lemon grass aromatic crustaceans emulsion 烱波士頓龍蝦 耶路撒冷朝鮮薊蓉 香茅 海鮮泡沫	

PLAT - VIANDES · MAIN DISH - MEATS 肉類

CRISPY TWICE-COOKED IBERIAN SUCKLING PIG	390
honey-mustard sauce braised kohlrabi 脆皮西班牙乳豬 蜂蜜芥末 燴德國蘿蔔	
ROASTED FRENCH SPRING CHICKEN, HERBS (BONELESS BONE-IN)	360
原隻法國香草燒春雞 (無骨 原隻)	
OVEN-ROASTED VEAL CHOP	460
forest mushroom sauce creamy spätzle 烤焗牛仔扒 雜菌忌廉汁 自製蛋麵根	
BEEF TENDERLOIN "ROSSINI STYLE"	520
truffle sauce shallot confit foie gras potato gnocchi 香煎鴨肝伴牛柳 煮乾蔥 黑松露汁 薯仔麵團	
SLOW-ROASTED LAMB SADDLE & RACK OF LAMB	490
pistacchio crusted confit of bell pepper rosemary sauce 慢烤羊鞍羊架 開心果果仁碎 燈籠椒 迷迭香草汁	
ROASTED FRENCH ROYAL PIGEON BREASTS	390
organic beetroot foie gras lavender honey jus 烤法國白鴿胸 有機紅菜頭 鴨肝 蜜糖薰衣草汁	

FROM THE GRILL 烤肉類

US CREEKSTONE BLACK ANGUS 美國安格斯

NEW YORK STRIPLOIN 西冷扒 (10)	460
CENTER-CUT FILLET MIGNON (8 12 OZ)	420 758
特級免翁牛柳	

AUSTRALIAN WAGYU BEEF 澳洲和牛

M9 RIBEYE 肉眼扒 (10 12 OZ)	570 680
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SAUCES 醬汁

BÉARNAISE SAUCE 蛋黃醬汁 MUSHROOM SAUCE 蘑菇醬汁
MANIQUETTE PEPPER SAUCE 天堂椒醬汁

SIDE DISHES 配菜

STEAMED BROCCOLI WITH MINCED GARLIC 蒜蓉西蘭花 (V)	70
BRUSSEL SPROUTS WITH BACON 比利時小椰菜伴煙肉	70
CREAMED SPINACH 忌廉菠菜 SAUTÉED SPINACH 清炒菠菜 (V)	60
STEAK FRIES 薯條 MASHED POTATOES 薯蓉	60
GRATINATED SALSIFY WITH COMTE (V) 瑞士芝士焗牛蒡	70

(V) VEGETARIAN

MENU CREATED BY CHEF DANIEL LEE, RESTAURANT SPECIALTY CHEF

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for the manager
如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理
Prices are in Hong Kong dollars, subject to 10% service charge
所有價目另加一服務費均以港元計算