



盛焗精選現切牛扒 THE GRILL 58 BUTCHER'S BLOCK

在盛焗，我們的主廚Tiago Reis直接與全球各地的牧場合作，並為饕客帶來一系列的精選牛肉。隨着季節的變化，我們會從不同的牧場精挑細選出最佳的肉牛品種。經過廚師專業的烹調手法，並輔以精心準備的醬汁，我們致力將產品的最佳品質呈現出來。廚師將引導你體驗各牧場的獨特性、不同部位的烹調選項以及我們極具標誌性的乾熟成技術和木炭烤爐。

Working directly with farmers and cattlemen around the globe, our Grill 58 Head Chef Tiago Reis has developed a series of exclusive beef selections. From selected breeds and farms our offering is perpetually evolving with the season, to create a wonderful selection of stunning dishes supplemented with perfectly prepared accompaniments to showcase this amazing produce at its very best. Chefs will guide you through the ranches' grazing uniqueness, cuts, preparation options from our signature expertly dry-aging techniques and live fire charcoal grills.

選擇以下一款部位 AVAILABLE CUTS

米尼奧 - 葡萄牙 Minhota - Portugal

15日+ 乾式熟成連骨西冷
15+ Days Dry Aged Bone-In Striploin

15日+ 牛脂熟成肉眼
15+ Days Beef Fat Aged Ribeye

每克 \$2.5 per gram

加利西亞 - 西班牙 Galician - Spain

45日+ 乾式熟成牛臀蓋肉
45+ Days Dry Aged Picanha

20日+ 乾式熟成斧頭扒
20+ Days Dry Aged Tomahawk

20日+ 乾式熟成牛肋扒
20+ Days Dry Aged Prime Rib

每克 \$2.5 per gram

建議四分熟以享受牛肉的嫩度及肉汁最佳比例；我們也樂意為您烹調個人喜愛的生熟程度
While we recommend medium rare for the ideal tenderness and juiciness. We are happy to cater to your preferred doneness as well.

選擇以下一款醬汁 YOUR CHOICE OF SAUCE

招牌阿根廷青醬
Signature Chimichurri

松露醬
Truffle Jus

黑胡椒汁
Black Peppercorn Jus

法式蛋黃醬
Béarnaise

辣根奶油汁
Horseradish Crème Fraiche

香蒜牛油
Garlic Butter

所有價錢以澳門幣計算及另加10%服務費
All prices are in MOP and subject to 10% service charge