



Tokyo · Hong Kong
東京 · 香港

À La Carte Menu

Chef's Recommendation
廚師精選

APPETIZER 前菜

Fresh Oysters 新鮮生蠔	3 隻 3pcs \$188 6 隻 6pcs \$338
Baked Portobello with Wagyu and Onsen Egg 焗和牛大啡菇伴溫泉蛋	\$108
Creamy Burrata with Heirloom Tomatoes 意大利水牛芝士 · 原種蕃茄	\$168
Sautéed Australian Blue Mussels with White Wine Cream Sauce 澳洲藍青口 · 白酒忌廉汁	\$188
Pan-fried Duck Liver with Crispy Toast and Port Wine Sauce 香煎鴨肝 · 脆多士 · 砵酒汁	\$188
Seared Tuna with Horseradish & Green Pea Sauce 輕煎吞拿魚 · 辣根 · 青豆汁	\$188
Hand Cut Steak Tartare with Seaweed Tempura 手切牛肉他他 · 紫菜天婦羅	\$198
Japanese Scallop Carpaccio, Avocado Purée with Yuzu Ponzu Dressing 北海道刺身帶子薄片 · 柚子酸汁	\$238
Italian Red Prawn Carpaccio 意大利紅蝦薄片	\$258

SALAD 沙律

37's Mixed Green Salad with Japanese Apple Vinegar Dressing 招牌沙律 · 日本蘋果醋沙律汁	\$138
Caesar Salad with Smoked Salmon & Onsen Egg 凱撒沙律 · 煙三文魚 · 溫泉蛋	\$168

PASTA / RISOTTO 意大利麵 / 飯

Handmade Potato Gnocchi with Fresh Black Truffle & Crispy Parmesan Cheese 黑松露手工薯仔丸子伴巴馬臣芝士脆片	\$188
Mancini Linguine with Carbonara 卡邦尼高級小麥扁意粉	\$188
Pappardelle with Wagyu Bolognese 和牛肉醬闊條麵	\$238
Barley Risotto with Abalone & Caviar 鮑魚薏米飯 · 魚子醬	\$268
Mancini Spaghetti with Italian Red Prawn & Bottarga 意大利紅蝦高級小麥意大利麵 · 烏魚子	\$308

SIGNATURE CHARCOAL-GRILLED 精選炭燒牛扒

— <i>Belgium Prime Beef</i> — 比利時頂級牛扒		— <i>US Prime Beef</i> — 美國頂級牛扒	
Prime Dry Striploin 300g 乾式熟成西冷	\$478	Striploin 300g 西冷	\$458
— <i>Australian M5 Wagyu</i> — 澳洲 M5 和牛		— <i>US Prime Black Angus</i> — 美國特級安格斯	
Hanging Tender 200g 封門柳	\$398	Rib Eye 300g 肉眼	\$468
Oyster Blade 200g 板腱肉	\$438	Fillet 200g 牛柳	\$498
Rib Eye 300g 肉眼	\$508	— <i>Australian Wagyu</i> — 澳洲特級和牛	
Fillet 200g 牛柳	\$538	Tomahawk (Minimum 1kg) \$160/100g 斧頭扒 Order 3 Days in Advance 需三日預訂	
— <i>HIYAMA A5 Wagyu</i> — 日山 A5 黑毛和牛		Bone-in Ribeye (Minimum 800g) \$170/100g 有骨肉眼扒	
Rump Steak 150g 臀肉	\$528	T-Bone (Minimum 1kg) \$180/100g T 骨牛扒	
Sirloin Steak 150g 西冷牛扒	\$598		

Sauce 醬汁

Cold Black Pepper Sauce 凍黑椒汁	Teriyaki Sauce 日式燒汁
Hollandaise Sauce 荷蘭汁	Spicy Capsicum Sauce 香辣燈籠椒汁
Chimichurri Sauce 香草醬	

SOUP 湯

Sweet Corn Soup with Scallop 帶子粟米濃湯	\$108
Maitake Mushroom Consommé 舞茸清湯	\$128
Seafood Bisque 海鮮濃湯	\$138

MAIN 主菜

Mini Wagyu Burgers (3pcs) with French Fries 迷你和牛漢堡 (3件) · 炸薯條	\$188
Signature Wagyu Burger with French Fries 招牌和牛漢堡 · 炸薯條	\$228
Grilled Salmon Fillet with Seaweed Purée & Mixed Mushrooms 烤三文魚 · 紫菜蓉 · 雜菇	\$238
Roasted French Spring Chicken 烤法國春雞	\$298
Pork Spareribs with BBQ Sauce 燒豬肋骨 · 燒烤汁	\$328
Australian "5 Star" Lamb Chop 澳洲頂級羊架	\$368
Charcoal-grilled Whole Sea Bass with Mussels Seafood Bisque 澳洲藍青口海鮮濃湯烤原條鱸魚	\$398
Slow Cooked Spanish Roast Suckling Pig (1/4) 慢煮西班牙烤乳豬 (1/4 隻) Order 3 Days in Advance 需三日預訂	\$598

SIDE DISHES 配菜

Black Truffle with Mashed Potato & Slow Cooked Egg 黑松露薯蓉配慢煮雞蛋	\$138
Sautéed Broccolini 炒西蘭花苗	\$98
Sautéed French Beans 炒法邊豆	\$88
Mac & Cheese 芝士通心粉	\$88
Truffle French Fries 炸薯條配松露醬	\$78
Sweet Potato Fries 炸蕃薯條	\$78
Caramelized Baby Vegetables 烤焦糖蔬菜	\$78
Steamed Japanese Rice 日本白米飯	\$28

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