



永利扒房

MICHELIN
2025





行政總廚 Executive Chef

Helder Sequeira Amaral (區文禮)

出生於葡萄牙的 Helder Sequeira Amaral (區文禮) 從小熱愛美食，早於16歲便投身飲食界，多年來曾任職世界各地多間知名獲獎餐廳，造就出一手精湛廚藝，加上涉獵豐富多元的飲食文化，成為他美食創作上的靈感泉源。他將尊重食材的哲學帶到永利扒房，奉行因材善用的智慧，認為無需複雜的烹調亦能帶出食材真味，務求讓食客品嚐到由優質扒類與海鮮巧手製成的滋味美饌。

A native of Portugal, Executive Chef Helder Sequeira Amaral has been passionate about food for as long as he can remember and joined the culinary field at just 16 years old. Throughout his career, he has worked for many award-winning and well-established restaurants, drawing inspiration from the world's diverse culinary cultures. At the helm of SW Steakhouse, Chef Helder's philosophy of respecting ingredients is paramount. With every prime steak or seafood dish he prepares, he insists on showcasing the true flavors of each ingredient with simplicity to elevate the dining experience to an even higher level.

廚師精選

CHEF'S SELECTIONS

SW秋季肉批 鵝肝、白波特酒、煙燻鰻魚 SW Autumn Pate En Croute <i>Foie gras, white port, smoked eel</i>	mop 250
鹿肉 菊芋、梨、昆布蘭醬 Rhug Estate Venison <i>Jerusalem artichokes, pear, Cumberland sauce</i>	500
SW經典漢堡 和牛、康堤芝士、鵝肝 SW Signature Burger <i>Wagyu beef, Comté cheese, foie gras</i>	688
蘋果木煙燻澳洲和牛牛柳 烤芹菜根、帕度、紅酒牛肉鵝肝醬汁 Apple Wood Smoked Pardoo Wagyu Chateaubriand <i>Roasted celeriac, black truffles, royale sauce</i>	1,200
SW海陸酥皮批 和牛牛柳、緬因州龍蝦、波特紅酒汁 SW Pithivier <i>Wagyu tenderloin, Maine lobster, Port wine bordelaise</i>	1,300

如有任何食物過敏，請在點餐前告知您的服務員 Before placing your order, please inform your server if a person in your party has a food allergy.

所有價目須另加10%服務費 All prices are subject to a 10% service charge

前菜

APPETIZERS

SW精選漁獲

最優秀的精選環球海鮮, 緬因州龍蝦, 帝王蟹腳,
珍寶大蝦, 時令貝類和生蠔

SW Seafood Spectacular

*Chilled international selection of the season finest
catch, Maine lobster, Alaskan king crab legs,
jumbo shrimp, seasonal clams, oysters*

mop 1,400 / 2,800

魚子醬

配蕎麥餅乾和傳統調味醬料

Caviar Service

buckwheat blinis and traditional condiments

Kaviari, Imperial Beluga (30g) mop 4,190

Kaviari, Kristal - Hybrid (30g) mop 2,000

Sturia, Vintage Baerii (30g) mop 1,500

新鮮時令生蠔
自製調味品
Seasonal Oysters on the Half Shell
Homemade condiments

mop
時價
market price

珍寶蝦喀嗒
經典雞尾酒醬、瑪麗玫瑰、檸檬
Jumbo Shrimp Cocktail
Classic cocktail sauce, Marie rose, lemon

250

燒阿拉斯加帝王蟹腳
胡蘿蔔和香橙、味噌、雲呢拿
Grilled Alaskan King Crab Leg
Carrots & orange, miso, vanilla

320

阿拉斯加帝王蟹
青蘋果、吉拉多生蠔、魚子醬
Alaskan King Crab
Green apple, Gillardeau oyster, caviar

350

馬里蘭式蟹餅
檸檬沙巴雍醬、皮奎洛辣椒醬
Maryland Style Crab Cake
Lemon sabayon, piquillo dressing

mop
230

皇家鯛魚
青瓜、柚子、晶鑽魚子醬
Royal Seabream
Cucumber, yuzu, Kristal caviar

250

香煎帶子
野生蘑菇、榛果、焦化奶油
Diver Scallops
Wild mushrooms, hazelnuts, brown butter

280

西班牙紅蝦
甜菜根、松子、晶鑽魚子醬
Mediterranean Red Prawns
Beetroot, pine nut crumble, Kristal caviar

300

前菜

APPETIZERS

嫩葉生菜沙律 法國威廉梨、胡桃、蜂蜜油醋汁 Baby Gem Lettuce <i>Williams pear, pecan nuts, honey vinaigrette</i>	mop 200	洋蔥湯 油封洋蔥、和牛、牛肉清湯 Sweet Onion Soup <i>Confit onions, Wagyu beef, beef consommé</i>	mop 220
蘋果木煙燻牛肉鞑靼 油封香蔥、醃蘿蔔、牛肉汁 Apple Wood Smoked Steak Tartare <i>Confit shallots, pickled daikon, beef jus</i>	280	緬因州龍蝦濃湯 水煮龍蝦、晶鑽魚子醬 Maine Lobster Bisque <i>Poached lobster, Kristal caviar</i>	250
鵝肝 黃金蘋果、核桃、波特酒 Foie Gras <i>Golden apples, walnuts, Port wine</i>	400	香烤牛骨髓 馬鈴薯糰子、法國洋蔥、熟成康堤芝士 Roasted Bone Marrow <i>Gnocchi, poivrade artichokes, aged Comté cheese</i>	320

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扒

PRIME CUT STEAKS

在華氏1200度下燒烤 Charred under 1,200 degrees Fahrenheit

高品質肉類精選

CURATED MEAT COLLECTION

我們踏遍全球，與世界各地的頂尖農場及養殖者合作，攜手追求卓越上乘牛肉，嚴格追蹤與把控生產過程的每一個細節，致力為您帶來無與倫比的頂級肉味盛宴。您在這裡品嚐到的每一款牛扒均可完整追溯生產歷程，每一口鮮嫩多汁的享受都蘊藏著獨特的風土個性，在完美熟成工藝之下展現卓絕風味，為您娓娓道來產地的動人故事，令賞味之旅更添非凡意義。

We are dedicated to serving the world's finest meats and cuts, meticulously sourced for best quality with full traceability. Every cut on our menu springs from a unique terroir and story of provenance that elevates it into the realm of the extraordinary. Our partners in this pursuit of greatness are bespoke farmers and breeders around the world who share our passion for exceptional quality, consistency and traceability. They act as our eyes on the land, selecting the best animals in their herds, choosing the top cuts and aging them to perfection so that we may share them with you.

mop

永利扒房精選嚙味牛扒

時價

SW Steakhouse's Curated Steak Assortment

market price

請向服務員查詢今天的精選牛扒

Please check with your server for today's cuts and preparations

日本宮崎縣有田鎮, A5和牛

Japanese A5 Arita Wagyu, Miyazaki Prefecture, Japan

餵飭來自有田鎮牧場的日本黑毛和牛(母牛及成年閹牛)的飼料全部經過獲日本農林水產省認證的畜牧飼料生產經理把關, 由其獨家首創的飼料配方以10種精選穀物及四種自家種植牧草混合而成, 培育至29至32個月大後收成, 提供與別不同的濃醇肉味。

Japanese Black Wagyu (Female/ Oxen) from Arita Farm are fed only ten kinds of carefully selected grains and four kinds of self-cultivated pasture grasses, all of which are originally blended by a livestock feed production manager certified by the Japanese Minister of Agriculture, Forestry and Fisheries and harvest at the age of 29 – 32 months old.

			mop
A5 和牛	A5 WAGYU	200G	1,500

美國東愛達荷州, 斯內克河牧場金牌和牛及安格斯牛

American Wagyu, Snake River Farms Gold Grade, Idaho, USA

美國東愛達荷州斯內克河牧場以純種日本和牛和美國安格斯牛混種, 培育出享負盛名的美國和牛。其中公牛採用符合可持續發展的日本全天然養飼方式, 以馬鈴薯、軟白小麥、粟米、小黑麥青貯飼料、酒糟和苜蓿乾草為飼料, 培育至26至30個月大後收成, 成品的肉質油脂分佈均勻, 肉味濃厚。

Idaho's Snake River Farms has gained acclaim for crossbreeding pure Japanese Wagyu with American Angus, creating the cattle that are known as American Wagyu. The steers are raised using a sustainable, all-natural feeding method from Japan that includes potatoes, soft white wheat, corn, triticale silage, distiller's grains and alfalfa hay, and harvest at approximately 26 to 30 months old, creating exquisitely marbled cuts with a robust beef flavor.

			mop
牛柳牛扒	TENDERLOIN	200G	1,200
紐約牛扒	NEW YORK STRIP	300G	1,100
肉眼牛扒	RIB EYE	300G	1,300
乾式熟成帶骨肉眼牛扒	DRY AGED BONE-IN RIBEYE	850G	2,100

澳洲西部瑪格麗特河穀飼和牛

Margaret River Wagyu, Grain Fed, Western Australia

瑪格麗特河和牛擁有日本但馬黑和牛及其他和牛血統，採用可持續發展方式飼養，以本地穀物為飼料，成品肉質紮實並帶有誘人油花，飽和脂肪和膽固醇含量較低，是美味與健康兼而有之的理想選擇。這款和牛牛犢會先在天然草地牧養18個月，之後穀飼最少300日，至約36個月大時收成並進行30日自家乾式熟成，塑造嫩滑口感與豐盈肉汁。

Raised sustainably on locally harvested grains, Margaret River Wagyu are derived from the Tajima bloodline of Japanese Black Wagyu, crossbred with other Wagyu bloodlines to produce meat that is lower in saturated fats and cholesterol, while preserving its rich texture and buttery marbling. The cattle are raised on natural pasture for their first 18 months, then grain-fed for a minimum of 300 days and harvested at approximately 36 months. The beef then undergoes a 30-day in-house dry aging process, making it tender and succulent.

乾式熟成帶骨紐約牛扒	DRY AGED BONE-IN NEW YORK	400G	mop 800
乾式熟成帶骨肉眼牛扒	DRY AGED BONE-IN RIB EYE	850G	1,200
乾式熟成T骨牛扒	DRY AGED PORTERHOUSE	1100G	1,450

美國蒙大拿州，布萊克福特河谷邁耶牧場頂級安格斯牛

American Prime Angus, Meyer Ranch, Blackfoot River Valley, Montana, USA

邁耶牧場堅守可持續發展原則，採用循序漸進的人道畜牧方式養殖獲獎安格斯牛。公牛與母牛幼犢會先經過草飼餵養，之後改為穀飼，至18至24個月時收成，成品肉質帶有迷人雪花油脂，入口汁鮮味濃。

Meyer Ranch uses progressive, humane cattle techniques and sustainable farming methods to raise their prized Angus cattle herds. These cuts come from steers and heifers who are grass-fed in their early months, then finished on a refined diet of grains before being harvested at 18 to 24 months, resulting in succulent cuts with superior marbling and flavor.

牛柳牛扒	TENDERLOIN	200G	mop 550
紐約牛扒	NEW YORK STRIP	400G	650
乾式熟成帶骨肉眼牛扒	DRY AGED BONE-IN RIB EYE	650G	950

葡萄牙米尼奧省，雪花草飼牛

Portuguese Minhota, Marbled Grass-fed, Minho, Portugal

米尼奧牛源自葡萄牙米尼奧省，以草飼方式餵飼，養殖時間較長，一般長達10至20年。我們精選的米奧尼母牛牛扒經過21日乾式熟成，油脂分佈均勻而牛味特濃，入口嫩滑多汁，每一口都齒頰留香。

Minhota cattle trace back to the Minho region of Portugal. Sustainably raised on a grass-fed diet, these cattle are slaughtered later in life than other breeds, at 10 to 20 years old. These cuts were harvested from female Minhota, then dry aged for 21 days. The meat's maturity and dry aging result in a juicy, yet tender cut with remarkable flavor and marbling.

乾式熟成帶骨肉眼牛扒	DRY AGED BONE-IN RIB EYE	850G	mop 900
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澳洲西部，皮爾布拉穀飼帕度和牛

"Purebred Wagyu" Pardoo Wagyu, Grain fed, Pilbarra, Western Australia

「帕度和牛」指的是少數被特別照料的和牛，它們被給予更長時間的照料，從而產出擁有卓越大理石花紋、風味和鮮嫩度的超優質牛肉。這一理念源於日本保留精英和牛的傳統，以確保其肉質卓越，並已在西澳大利亞州和其他優質牛肉產區推廣。

"Pardoo Wagyu" refers to a select few Wagyu cattle that are "pardoned" from regular processing and instead given extended care to produce ultra-premium beef with exceptional marbling, flavor, and tenderness. This concept is inspired by Japan's tradition of sparing elite Wagyu cattle for superior meat quality, and it has been adopted in Western Australia and other premium beef-producing regions.

Age of Slaughter: 26-34months

威士忌楓糖熟成帶骨肉眼牛扒	MAPLE & WHISKY AGED BONE-IN RIB EYE	850G	mop 1,100
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頂級純種韓牛 1++ 和牛

“Purebred” Hanwoo, Native Korean Wagyu 1++

麥飼韓國閹公牛

韓國純種牛的繁殖方式經過嚴格管理，確保品種基因純正，並選用19、21或22個月牛隻，成品肉質上乘，讓每一口韓牛都帶有誘人油花，入口濃香帶甜，令人一試難忘。

Korea, Steer Wheat feed

Hanwoo cattle are a native breed of Korean cattle whose unique genetic characteristics have been preserved through careful breeding and being harvested at the age of 19, 21 or 22 months old. They are known for their high-quality beef, particularly their marbling, flavor, and slightly sweet aftertaste.

牛柳牛扒	TENDERLOIN	200G	mop 1,300
醃紐約牛扒	MARINATED STRIPLOIN	300G	1,100
配韓式辣醬、醃蘿蔔、泡菜 with Gochujang, Pickled Daikon, Kimchi			

可另加 ADD TO THE STEAK

波本酒楓糖漿煙肉 慢煮洋蔥及香草 Maple Bourbon Glazed Bacon Confit onions & wild herb	160
香煎法國鵝肝 配奶油麵包及波本酒 Seared l'arnaudie Foie Gras Brioche & Port wine	300
緬因州龍蝦尾 Maine Lobster Tail	550
法式烤阿拉斯加蟹腳 King Crab Leg Thermidor	600

醬料 CONDIMENTS

波本紅酒汁/ 紅酒牛肉鵝肝醬汁/ 香草牛油/ 蛋黃醬/ 胡椒醬 / 阿根廷香料酸辣醬/ 辣根奶油/ 精選芥末子醬
Port Wine Bordelaise / Royale Sauce / Café De Paris Butter / Béarnaise / Peppercorn /
Chimichurri / Horseradish Cream / Pommery Mustard

主菜

MAIN COURSES

走地雞	mop
法國洋蔥、野菌、雞湯忌廉汁	450
Free Range Chicken	
<i>Cevennes onion, wild mushrooms, albufera</i>	
豬排骨	480
鷹嘴豆、芥末、蜂蜜	
Pork Short Rib	
<i>Chickpeas, mustard, honey</i>	
羊架和羊肩	500
皮奎洛辣椒醬、摩洛哥香料、杏仁	
Lamb Rack & Shoulder	
<i>Piquillo peppers, Raz el hanout, almonds</i>	

海鮮

SEAFOOD

烤原隻緬因州龍蝦或澳洲龍蝦	mop	海釣鱸魚	mop
配檸檬橄欖油或龍蝦蛋黃醬	時價	芥蘭頭、魷魚仔、龍蒿	480
Whole Roasted Maine Lobster	market price	Line Caught Seabass	
or Australian Lobster		<i>Kohlrabi, calamaretti, tarragon</i>	
<i>Lemon and olive oil or lobster béarnaise</i>			
燒八爪魚	428	香煎多佛比目魚	600
黃金馬鈴薯、烤紅椒堅果醬、煙燻辣椒粉		阿瑪菲檸檬、水瓜榴、焦化牛油	
Grilled Octopus		Dover Sole Meuniere	
<i>Yukon potato, romesco, smoked paprika</i>		<i>Amalfi lemon, capers, brown butter</i>	
法國藍龍蝦	588	多寶魚	600
意大利雲吞、椰菜花、海膽		茴香、魚子醬、白奶油	
Brittany Blue Lobster		Bone in Turbot	
<i>Ravioli, cauliflower, sea urchin</i>		<i>Funnel, caviar, beurre blanc</i>	

配菜 SIDES

醃紅菜頭 雪莉酒、橄欖油、刁草 Marinated Beetroots Sherry, olive oil, dill	mop 100	甜粟米和石榴 青蔥、蜂蜜油醋汁 Sweet Corn & Pomegranates Spring onions, honey vinaigrette	mop 110
黃金薯蓉 Yukon Gold Potato Purée	110	蒜香奶油菠菜 Garlic Cream Spinach	130
SW香脆甜洋蔥圈 SW Sweet Onion Rings	110	有機西蘭花 海藻、烤杏仁、檸檬 Organic Broccoli Seaweed, roasted almond, Meyer lemon	140
香脆薯條 Kennebec French Fries 另加香草、巴馬臣芝士 Add wild herbs, Parmesan	110 130	炒野菌 Sautéed Wild Mushroom	170
香煎椰菜花 味噌、榛子、焦糖牛油 Seared Cauliflower Miso, hazelnuts, brown butter	140	SW芝士通心粉 手工意粉、牛奶芝士、大蒜 SW Mac and Cheese Artisan pasta, Beaufort cheese, garlic crumbs	170
油封薯仔 珍珠洋蔥、煙肉 Potato Confit Pearl onion, smoked bacon	150		