

Helder
Sequeira Amaral
区文礼

Executive Chef
行政总厨



A native of Portugal and passionate about food, Executive Chef Helder Sequeira Amaral joined the culinary field at just 16 years old. He has worked for many award-winning 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.

出生于葡萄牙的 Helder Sequeira Amaral (区文礼) 从小热爱美食，早于 16 岁便投身饮食界，多年来曾任职世界各地多间知名获奖餐厅，造就出一手精湛厨艺，加上涉猎丰富多元的饮食文化，成为他美食创作上的灵感泉源。他将尊重食材的哲学带到永利扒房，奉行因材施教的智慧，认为无需复杂的烹调亦能带出食材真味，务求让食客品尝到由优质扒类与海鲜巧手制成的滋味美馔。





Chef's Recommendations

主厨推介



Steak Flambé

Wagyu tenderloin, peppercorn sauce, cognac

火焰牛扒

和牛牛柳、胡椒酱、干邑

MOP 1,500

All prices are subject to a 10% service charge | 所有价格须另加10%服务费



Chef's Recommendations

主厨推介



Apple Wood Smoked Pardoo Wagyu Chateaubriand

Salsify, tarragon, Port wine jus

苹果木烟熏澳洲和牛牛柳

婆罗门参、龙蒿、波特酒汁

MOP 1,200

All prices are subject to a 10% service charge | 所有价格须另加10%服务费



Chef's Recommendations

主厨推介



SW Pithivier

Wagyu tenderloin, Maine lobster, Port wine bordelaise

SW 海陆酥皮批

和牛牛柳、缅因州龙虾、波特红酒汁

(Please order 24 hours in advance)

(需提前二十四小时预订)

MOP 2,000

All prices are subject to a 10% service charge | 所有价格须另加10%服务费



Chef's Recommendations

主厨推介



SW Pâté en Croûte

Foie gras, confit duck, white Port

SW 招牌肉批

鹅肝、油封鸭肉、白波特酒

MOP 250

All prices are subject to a 10% service charge | 所有价格须另加10%服务费



Chef's Recommendations

主厨推介



Salt-grilled Carabinero Prawn

Heirloom beetroot, pine nuts, caviar

盐烧西班牙红虾

原种甜菜根、松子、鱼子酱

MOP 320



Chef's Recommendations

—— 主厨推介 ——



SW Seafood Spectacular

Chilled international selection of the finest seasonal catches, Maine lobsters, Alaskan king crab legs, jumbo shrimps, seasonal clams & oysters

SW 精选渔获

最优秀的首选环球海鲜、缅因州龙虾、阿拉斯加帝王蟹脚、珍宝大虾、时令贝类和生蚝

MOP 1,400
(for 2-3 persons 2-3 人份)



MOP 2,800
(for 4-5 persons 4-5 人份)



Seasonal Specialties

时令精选



Mushroom Tartine

Maitake mushroom, pickled shallots, aged Comté cheese

蘑菇法式三明治

舞茸菇、腌红葱头、熟成康堤芝士

MOP 280

All prices are subject to a 10% service charge | 所有价格须另加10%服务费

Seasonal Specialties

时令精选



Racan Pigeon

Celeriac, quince, black truffles

法国乳鸽

芹菜根、木梨、黑松露

MOP 500

Rhug Estate Venison

Roasted parsnips, pear, dark chocolate

英国鹿肉

烤欧防风、香梨、黑巧克力

MOP 550

All prices are subject to a 10% service charge | 所有价格须另加10%服务费

Appetizers

前 菜



SW Seafood Spectacular

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SW 精选渔获

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MOP 1,400

(for 2-3 persons 2-3 人份)



MOP 2,800

(for 4-5 persons 4-5 人份)

Caviar

Buckwheat blinis and traditional condiments

鱼子酱

配荞麦饼干和传统调味酱料

Perseus, Oscietra Superior N2 (125g 克) MOP 4,190

Kaviari, Imperial Beluga (30g 克) MOP 3,800

Kaviari, Kristal – Hybrid (30g 克) MOP 1,500



All prices are subject to a 10% service charge | 所有价格须另加10%服务费

Appetizers

前 菜



Foie Gras

Persimmon, vanilla, pistachio

鵝肝

柿、云呢拿、開心果

MOP 400



Appetizers

前 菜



Baby Gem Lettuce

Mandarin orange, pecan nuts, honey vinaigrette

嫩叶生菜沙律

柑橘、碧根果、蜂蜜油醋汁

MOP 200

Appetizers

前 菜

Seasonal Oysters on the Half Shell

Homemade condiments

新鲜时令生蚝

自制调味品酱料

MOP Market Price

时价



Jumbo Shrimp Cocktail

Classic cocktail sauce, Marie rose, lemon

珍宝虾喀嗒

经典鸡尾酒酱、玛丽玫瑰、柠檬

MOP 250



All prices are subject to a 10% service charge | 所有价格须另加10%服务费

Appetizers

— 前 菜 —



Grilled Alaskan King Crab Leg

Carrot & orange, miso, vanilla

烧阿拉斯加帝王蟹脚

胡萝卜和香橙、味噌、云呢拿

MOP 320

Appetizers

前菜



Maryland Style Crab Cake
Lemon sabayon, Piquillo dressing
马里兰式蟹饼
柠檬沙巴翁酱、皮奎洛辣椒酱

MOP 230

Diver Scallops
Jerusalem artichoke, hazelnuts, brown butter
香煎带子
菊芋、榛子、焦香牛油

MOP 280

Appetizers

前 菜

Bluefin Tuna

Avocado, lime, watermelon radish

蓝鳍吞拿鱼

牛油果、青柠、红心萝卜

MOP 280



Apple Wood Smoked Steak Tartare

Confit shallots, pickled daikon, beef jus

苹果木烟熏牛肉鞑靼

油封红葱、腌萝卜、牛肉汁

MOP 280



Appetizers

前 菜



Roasted Bone Marrow

Gnocchi, poivrade artichoke, aged Comté cheese

香烤牛骨髓

马铃薯团子、法国洋蓟、熟成康堤芝士

MOP 320

Maine Lobster Bisque

Lobster Fricassee, dill, caviar

缅因州龙虾浓汤

白汁龙虾、刁草、鱼子酱

MOP 250

Butternut Squash Soup

Ricotta, orange, walnuts

牛油南瓜汤

乳清芝士、香橙、核桃

MOP 220

Prime Cut Steaks

— 牛扒 —

Charred under 1,200 degrees Fahrenheit
高达华氏 1,200 度烤炙

We are dedicated to serving the world's finest meats and cuts, meticulously sourced for best quality with full traceability. The tender and juicy flavors of each perfectly aged cut of meat reveal a fascinating story of its unique terroir.

我们踏遍全球，与世界各地的顶尖农场及养殖者合作，携手追求卓越上乘牛肉，严格追踪与把控生产过程的每一个细节，透过完美熟成工艺展现产地风土个性，为您提供可追溯产源的极品牛肉，呈献鲜嫩多汁的肉味享受。





Japanese A5 Arita Wagyu, Miyazaki Prefecture, Japan

日本 || 宫崎县有田镇 || A5 和牛

Japanese Black Wagyu, Female / Oxen, castrated adult male cattle Arita Farm are fed only 10 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 Minister of Agriculture, Forestry and Fisheries, Japan Government. Age of Slaughter : 29 -32 months

牧场采用独家首创的饲料培育黑毛和牛，配方经日本农林水产省认证，确保肉质纯净健康。29至32个月收成的牛肉更是浓香醇口，质感出众，备受纯种日本和牛爱好者推崇。



A5 Wagyu || A5 和牛 (200G 克)

MOP 1,500





SW

Rib Eye

肉眼牛扒（300G 克）

MOP 1,300

New York Strip

纽约牛扒（300G 克）

MOP 1,100

||

Tenderloin

牛柳牛扒（200G 克）

MOP 1,200

Dry Aged Bone-In Rib Eye

干式熟成带骨肉眼牛扒（850G 克）

MOP 2,100



Wagyu, Snake River Farms Gold Grade, Idaho, USA

美国东爱达荷州 || 斯内克河牧场 || 金牌和牛及安格斯牛

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.

由纯种日本和牛和美国安格斯牛混种而成，以日本全天然可持续发展方式养饲，在 26 至 30 个月大时收成，肉品兼具和牛的细腻雪花与安格斯的浓厚肉味，融合牛肉界两大至尊风味。



Margaret River, Wagyu, Grain Fed, Western Australia

澳洲西部 || 玛格丽特河 || 谷饲和牛

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 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.

拥有日本和牛贵族但马黑和牛血统，以可持续发展方式谷饲喂养，至约 36 个月大时收成和进行自家熟成，肉质扎实而不失嫩滑，还带有诱人油花和丰盈肉汁，加上饱和脂肪和胆固醇含量较低，是美味与健康兼而有之的理想选择。

Dry Aged Bone-In New York

干式熟成带骨纽约牛扒（400G 克）

MOP 800

Dry Aged Bone-In Rib Eye

干式熟成带骨肉眼牛扒（850G 克）

MOP 1,200



Dry Aged Porterhouse

干式熟成 T 骨牛扒（1,100G 克）

MOP 1,450





Tenderloin

牛柳牛扒（200G 克）

MOP 550

New York Strip

纽约牛扒（400G 克）

MOP 650

Bone-In Rib Eye

帶骨肉眼牛扒（650G 克）

MOP 950



American Prime Black Angus, Double R Ranch, Okanogan, Washington USA

美国华盛顿州奥卡诺根 || 双 R 牧场 || 顶级黑安格斯牛

Double R Ranch beef is hand-selected to include only USDA Choice and higher levels of marbling. With unmatched consistency, Double R Ranch signature program was the first in the U.S. to be certified as Top 1/3 Choice. Additionally, they offer a Double R Ranch USDA Prime grade program representing only the top end of the USDA marbling scale. We selected grain fed minimum 120 days English breeds steer-heifer (male) cattle.

双 R 牧场的牛肉经过精心挑选，只选用 USDA Choice 及以上等级的大理石纹牛肉。凭借无与伦比的品质稳定性，双 R 牧场的招牌产品是美国首个获得前三分之一 Choice 认证的牛肉。他们还提供双 R 牧场 USDA Prime 等级产品，代表 USDA 大理石纹等级中的最高等级。我们选用至少谷饲 120 天的英国品种公牛。

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Portuguese Minhota, Marbled Grass Fed, Minho, Portugal

葡萄牙米尼奥省 || 雪花草饲牛

Minhota cattle trace back to the Minho region of Portugal. Sustainably raised on a grassfed 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 in a juicy, yet tender cut with remarkable flavor and marbling.

米尼奥牛以草饲方式喂饲，养殖时间长达 10 至 20 年，再经过 21 日干式熟成，以时间与工艺历练出牛中极品，呈现完美分布的油脂，入口牛味特浓，嫩滑多汁，每一口都齿颊留香。



Dry Aged Bone-In Rib Eye

干式熟成带骨肉眼牛扒（850G 克）

MOP 900





Maple & Whisky Aged Bone-In Rib Eye

威士忌枫糖熟成带骨肉眼牛扒（850G 克）

MOP 1,100



“Purebred Wagyu” Pardoo Wagyu, Grain Fed, Pilbarra, Western Australia

澳洲西部 || 皮尔布拉 || 谷饲帕度和牛

“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

「帕度和牛」指经过千挑万选的珍品和牛，受到王者级细心照料，令其雪花纹、风味和鲜嫩度都达到极致，是澳洲西部新兴的顶级和牛之选。

All prices are subject to a 10% service charge | 所有价格须另加10%服务费



Marinated Striploin
with Gochujang, Pickled Daikon, Kimchi
腌纽约牛扒（300G 克）
韩式辣酱、腌萝卜、泡菜

MOP 1,100

Tenderloin
牛柳牛扒（200G 克）

MOP 1,300



“Purebred” Hanwoo, Native Korean Wagyu 1++

顶级纯种韩牛 || 1++ 和牛

Wheat feed 1,300 Hanwoo cattle that are a native breed of Korean cattle, maintained through careful breeding to preserve their unique genetic characteristics. Hanwoo cattle are known for their high-quality beef, particularly for their marbling, flavor, and slightly sweet aftertaste. Age of Slaughter : 22M / 21M / 19M

顶级麦畜纯种韩牛, 从饲养方式到品种基因都有严格规定, 而且仅可在19、21或22个月大时收成。肉品必须展现出绝顶韩牛标志的细腻油花, 呈现令人迷醉的浓香带甜风味。

ADD TO THE STEAK 可另加

Seared Larnaudie Foie Gras

Brioche & Port wine

香煎法国鹅肝

配奶油面包及波特酒

MOP 300

Maine Lobster Tail

缅因州龙虾尾

MOP 550

King Crab Leg Thermidor

法式烤阿拉斯加蟹脚

MOP 600

CONDIMENTS 酱料

Port Wine Bordelaise

波特红酒汁

Royale Sauce

红酒牛肉鹅肝酱汁

Café De Paris Butter

香草牛油

Béarnaise

蛋黄酱

Peppercorn

胡椒酱

Chimichurri

阿根廷香料酸辣酱

Horseradish Cream

辣根奶油

Pommery Mustard

精选芥末子酱

Seafoods

— 海 鲜 —



Seafoods

海 鲜



**Roasted Whole Maine Lobster
or Australian Lobster**

Lemon olive oil or lobster béarnaise

烤原只緬因州龙虾或澳洲龙虾

配柠檬橄榄油或龙虾蛋黄酱

MOP Market Price

时价

All prices are subject to a 10% service charge | 所有价格须另加10%服务费

Seafoods

海 鲜



Grilled Octopus

Yukon gold potato, romesco, smoked paprika

烧八爪鱼

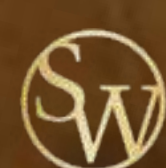
育空黄金马铃薯、烤红椒坚果酱、烟熏辣椒粉

MOP 420



Seafoods

海 鲜



Amadai

Pumpkin, orange, saffron

日本甘鯛

南瓜、香橙、番红花

MOP 450

All prices are subject to a 10% service charge | 所有价格须另加10%服务费

Seafoods

海 鲜



Dover Sole Meuniere

Amalfi lemon, capers, brown butter

香煎多佛龙脷鱼

阿玛菲柠檬、水瓜榴、焦化牛油

MOP 600

All prices are subject to a 10% service charge | 所有价格须另加10%服务费

Seafoods

海 鲜



Brittany Blue Lobster

Ravioli, cauliflower, sea urchin

法国蓝龙虾

意大利云吞、椰菜花、海胆

MOP 980

All prices are subject to a 10% service charge | 所有价格须另加10%服务费

Main Courses

主 菜



Mieral Guinea Fowl

Roasted apple, chestnuts, yellow wine sauce

法国珍珠鸡

烤苹果、栗子、黄酒汁

MOP 500



Main Courses

主 菜



Iberico Suckling Pig

Heirloom carrot, pearl barley, mustard

伊比利亚乳猪

原种胡萝卜、珍珠大麦、芥末

MOP 480



All prices are subject to a 10% service charge | 所有价格须另加10%服务费

Main Courses

主 菜



French Lamb Saddle

Eggplant, buckwheat, Scotch egg

法国羊鞍

茄子、荞麦、苏格兰夹心蛋

MOP 500



Sides

配菜



SW Mac and Cheese

Artisan pasta, Beaufort cheese, garlic

SW 芝士通心粉 手工意粉、牛奶芝士、大蒜

MOP 170



Hand-cut Kennebec French Fries

手切香脆薯条

Add wild herbs, Parmesan 另加香草、巴马臣芝士 MOP 130

MOP 110



Sweet Potato Fries

Brown butter, cilantro

炸甜薯 焦香牛油、芫荽

MOP 130

Sweetheart Cabbage

Bacon crumbs, mustard, honey

甜心椰菜 培根碎、芥末、蜂蜜

MOP 120

Garlic Cream Spinach

蒜香奶油菠菜

MOP 130



Sides

配菜



Organic Broccoli

Nori, roasted almonds, Meyer lemon

有机西兰花 紫菜、烤杏仁、迈尔柠檬

MOP 140



Confit Potato

Pearl onion, smoked bacon

油封薯仔 珍珠洋葱、烟肉

MOP 150

Yukon Gold Potato Puree

育空黄金薯蓉

MOP 110

Sautéed Wild Mushroom

炒野菌

MOP 170

Kabocha Pumpkin

Lemon yogurt, toasted nuts & seeds

日本南瓜 柠檬乳酪、烤坚果和瓜子

MOP 170

