

Helder Sequeira Amaral 區文禮

Executive Chef
行政總廚



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。

RESTAURANT
SELECTION
MICHELIN
GUIDE
2026


黑珍珠餐厅指南
2026
美团 大众点评


LA LISTE
the world's best restaurant selection


Forbes
TRAVEL GUIDE



Chef's Recommendations

主廚推介



Steak Flambé

Wagyu tenderloin, peppercorn sauce, cognac

火焰牛扒

和牛牛柳、胡椒醬、干邑

MOP 1,500



Chef's Recommendations

主廚推介



Apple Wood Smoked Pardo Wagyu Chateaubriand

Salsify, tarragon, Port wine jus

蘋果木煙燻澳洲和牛牛柳

婆羅門參、龍蒿、波特酒汁

MOP 1,200

All prices are subject to a 10% service charge | 所有價格須另加10%服務費



Chef's Recommendations

主廚推介



SW Pithivier

Wagyu tenderloin, Maine lobster, Port wine bordelaise

SW 海陸酥皮批

和牛牛柳、緬因州龍蝦、波特紅酒汁

(Please order 24 hours in advance)

(需提前二十四小時預訂)

MOP 2,000

All prices are subject to a 10% service charge | 所有價格須另加10%服務費



Chef's Recommendations

主廚推介



SW Pâté en Croûte

Foie gras, confit duck, white Port

SW 招牌肉批

鵝肝、油封鴨肉、白波特酒

MOP 250



Chef's Recommendations

主廚推介



Salt-grilled Carabinero Prawn

Heirloom beetroot, pine nuts, caviar

鹽燒西班牙紅蝦

原種甜菜根、松子、魚子醬

MOP 320



Chef's Recommendations

主廚推介



SW Seafood Spectacular

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

SW 精選漁獲

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

MOP 1,400
(for 2-3 persons 2-3 人份)

 MOP 2,800
(for 4-5 persons 4-5 人份)



All prices are subject to a 10% service charge | 所有價格須另加10%服務費

Seasonal Specialties

時令精選



Mushroom Tartine

Maitake mushroom, pickled shallots, aged Comté cheese

蘑菇法式三明治

舞茸菇、醃紅蔥頭、熟成康堤芝士

MOP 280

All prices are subject to a 10% service charge | 所有價格須另加10%服務費

Seasonal Specialties

時令精選



Racan Pigeon

Celeriac, quince, black truffles

法國乳鴿

芹菜根、木梨、黑松露

MOP 500

Rhug Estate Venison

Roasted parsnips, pear, dark chocolate

英國鹿肉

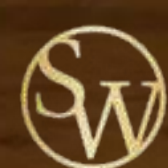
烤歐防風、香梨、黑朱古力

MOP 550

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Appetizers

前菜



SW Seafood Spectacular

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

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

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

魚子醬

配蕎麥餅乾和傳統調味醬料

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



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Appetizers

前 菜



Foie Gras

Persimmon, vanilla, pistachio

鵝肝

柿、雲呢拿、開心果

MOP 400



Appetizers

前 菜



Baby Gem Lettuce

Mandarin orange, pecan nuts, honey vinaigrette

嫩葉生菜沙律

柑橘、碧根果、蜂蜜油醋汁

MOP 200

Appetizers
— 前 菜 —

Seasonal Oysters on the Half Shell

Homemade condiments

新鮮時令生蠔

自製調味品醬料

MOP Market Price

時價



Jumbo Shrimp Cocktail

Classic cocktail sauce, Marie rose, lemon

珍寶蝦喀嗲

經典雞尾酒醬、瑪麗玫瑰、檸檬

MOP 250



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Appetizers

— 前 菜 —



Grilled Alaskan King Crab Leg

Carrot & orange, miso, vanilla

燒阿拉斯加帝王蟹腳

胡蘿蔔和香橙、味噌、雲呢拿

MOP 320

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Appetizers

前菜



Maryland Style Crab Cake
Lemon sabayon, Piquillo dressing
馬里蘭式蟹餅
檸檬沙巴翁醬、皮奎洛辣椒醬

MOP 230

Diver Scallops
Jerusalem artichoke, hazelnuts, brown butter
香煎帶子
菊芋、榛子、焦香牛油

MOP 280

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Appetizers

前菜

Bluefin Tuna

Avocado, lime, watermelon radish

藍鰭吞拿魚

牛油果、青檸、紅心蘿蔔

MOP 280



Apple Wood Smoked Steak Tartare

Confit shallots, pickled daikon, beef jus

蘋果木煙燻牛肉韃靼

油封紅蔥、醃蘿蔔、牛肉汁

MOP 280



Appetizers

前菜



Roasted Bone Marrow

Gnocchi, poivrade artichoke, aged Comté cheese

香烤牛骨髓

馬鈴薯糰子、法國洋薊、熟成康堤芝士

MOP 320

Maine Lobster Bisque

Lobster Fricassee, dill, caviar

緬因州龍蝦濃湯

白汁龍蝦、刁草、魚子醬

MOP 250

Butternut Squash Soup

Ricotta, orange, walnuts

牛油南瓜湯

乳清芝士、香橙、核桃

MOP 220

Prime Cut Steaks

— 牛扒 —

Charred under 1,200 degrees Fahrenheit
高達華氏 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，透過完美熟成工藝展現產地風土個性，為您提供可追溯產源的極品牛肉，呈獻鮮嫩多汁的肉味享受。





Japanese A5 Arita Wagyu, Miyazaki Prefecture, Japan

日本 || 宮崎縣有田鎮 || 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

牧場採用獨家首創的飼料培育黑毛和牛，配方經日本農林水產省認證，確保肉質純淨健康。29 至 32 個月收成的牛肉更是濃醇香口，質感出眾，備受純種日本和牛愛好者推崇。



A5 Wagyu || A5 和牛 (200G 克)

MOP 1,500





Rib Eye

肉眼牛扒（300G 克）

MOP 1,300

New York Strip

紐約牛扒（300G 克）

MOP 1,100

Tenderloin

牛柳牛扒（200G 克）

MOP 1,200

Dry Aged Bone-In Rib Eye

乾式熟成帶骨肉眼牛扒（850G 克）

MOP 2,100



Wagyu, Snake River Farms Gold Grade, Idaho, USA

美國東愛達荷州 || 斯內克河牧場 || 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.

由純種日本和牛和美國安格斯牛混種而成，以日本全天然可持續發展方式養飼，在 26 至 30 個月大時收成，肉品兼具和牛的細膩雪花與安格斯的濃厚肉味，融合牛肉界兩大至尊風味。

All prices are subject to a 10% service charge | 所有價格須另加10%服務費



Margaret River, Wagyu, Grain Fed, Western Australia

澳洲西部 || 瑪格麗特河 || 穀飼和牛

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.

擁有日本和牛貴族但馬黑和牛血統，以可持續發展方式穀飼餵養，至約 36 個月大時收成和進行自家熟成，肉質紮實而不失嫩滑，還帶有誘人油花和豐盈肉汁，加上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。

Dry Aged Bone-In New York

乾式熟成帶骨紐約牛扒（400G 克）

MOP 800

Dry Aged Bone-In Rib Eye

乾式熟成帶骨肉眼牛扒（850G 克）

MOP 1,200



Dry Aged Porterhouse

乾式熟成 T 骨牛扒（1,100G 克）

MOP 1,450





Tenderloin

牛柳牛扒（200G 克）

MOP 550

New York Strip

紐約牛扒（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

美國華盛頓州奧卡諾根 || 雙 R 牧場 || 頂級黑安格斯牛

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.

雙 R 牧場的牛肉經過精心挑選，只選用 USDA Choice 及以上等級的大理石紋牛肉。憑藉無與倫比的品質穩定性，雙 R 牧場的招牌產品是美國首個獲得前三分之一 Choice 認證的牛肉。他們還提供雙 R 牧場 USDA Prime 等級產品，代表 USDA 大理石紋等級中的最高等級。我們選用至少穀飼 120 天的英國品種公牛。

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Portuguese Minhota, Marbled Grass Fed, Minho, Portugal

葡萄牙米尼奧省 || 雪花草飼牛

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.

米尼奧牛以草飼方式餵飼，養殖時間長達 10 至 20 年，再經過 21 日乾式熟成，以時間與工藝歷練出牛中極品，呈現完美分佈的油脂，入口牛味特濃，嫩滑多汁，每一口都齒頰留香。



Dry Aged Bone-In Rib Eye

乾式熟成帶骨肉眼牛扒（850G 克）

MOP 900





SW Maple & Whisky Aged Bone-In Rib Eye
威士忌楓糖熟成帶骨肉眼牛扒（850G 克）

MOP 1,100



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

澳洲西部 || 皮爾布拉 || 穀飼帕度和牛

“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」指經過千挑萬選的珍品和牛，受到王者級細心照料，令其雪花紋、風味和鮮嫩度都達到極致，是澳洲西部新興的頂級和牛之選。

All prices are subject to a 10% service charge | 所有價格須另加10%服務費



Marinated Striploin
with Gochujang, Pickled Daikon, Kimchi
醃紐約牛扒（300G 克）
韓式辣醬、醃蘿蔔、泡菜

MOP 1,100

Tenderloin
牛柳牛扒（200G 克）

MOP 1,300



“Purebred” Hanwoo, Native Korean Wagyu 1++

頂級純種韓牛 || 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

頂級麥畜純種韓牛，從飼養方式到品種基因都有嚴格規定，而且僅可在19、21或22個月大時收成。肉品必須展現出絕頂韓牛標誌的細膩油花，呈現令人迷醉的濃香帶甜風味。

All prices are subject to a 10% service charge | 所有價格須另加10%服務費

ADD TO THE STEAK 可另加

Seared Larnaudie Foie Gras

Brioche & Port wine

香煎法國鵝肝

配奶油麵包及波特酒

MOP 300

Maine Lobster Tail

緬因州龍蝦尾

MOP 550

King Crab Leg Thermidor

法式烤阿拉斯加蟹腳

MOP 600

CONDIMENTS 醬料

Port Wine Bordelaise

波特紅酒汁

Royale Sauce

紅酒牛肉鵝肝醬汁

Café De Paris Butter

香草牛油

Béarnaise

蛋黃醬

Peppercorn

胡椒醬

Chimichurri

阿根廷香料酸辣醬

Horseradish Cream

辣根奶油

Pommery Mustard

精選芥末子醬

Seafoods

海 鮮



Seafoods

海鮮



**Roasted Whole Maine Lobster
or Australian Lobster**

Lemon olive oil or lobster béarnaise

烤原隻緬因州龍蝦或澳洲龍蝦

配檸檬橄欖油或龍蝦蛋黃醬

MOP Market Price

時價

All prices are subject to a 10% service charge | 所有價格須另加10%服務費

Seafoods

海鮮



Grilled Octopus

Yukon gold potato, romesco, smoked paprika

燒八爪魚

育空黃金馬鈴薯、烤紅椒堅果醬、煙燻辣椒粉

MOP 420



Seafoods

海 鮮



Amadai

Pumpkin, orange, saffron

日本甘鯛

南瓜、香橙、番紅花

MOP 450

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Seafoods
海鮮



 **Dover Sole Meuniere**
Amalfi lemon, capers, brown butter
香煎多佛龍脷魚
阿瑪菲檸檬、水瓜榴、焦化牛油

MOP 600

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Seafoods

海鮮



Brittany Blue Lobster

Ravioli, cauliflower, sea urchin

法國藍龍蝦

意大利雲吞、椰菜花、海膽

MOP 980

All prices are subject to a 10% service charge | 所有價格須另加10%服務費

Main Courses

— 主 菜 —



Mieral Guinea Fowl

Roasted apple, chestnuts, yellow wine sauce

法國珍珠雞

烤蘋果、栗子、黃酒汁

MOP 500



Main Courses

主 菜



Iberico Suckling Pig

Heirloom carrot, pearl barley, mustard

伊比利亞乳豬

原種胡蘿蔔、珍珠大麥、芥末

MOP 480



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Main Courses

主 菜



French Lamb Saddle

Eggplant, buckwheat, Scotch egg

法國羊鞍

茄子、蕎麥、蘇格蘭夾心蛋

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

手切香脆薯條

Add wild herbs, Parmesan 另加香草、巴馬臣芝士 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

有機西蘭花 紫菜、烤杏仁、邁爾檸檬

MOP 140



Confit Potato

Pearl onion, smoked bacon

油封薯仔 珍珠洋蔥、煙肉

MOP 150

Yukon Gold Potato Puree

育空黃金薯蓉

MOP 110

Sautéed Wild Mushroom

炒野菌

MOP 170

Kabocha Pumpkin

Lemon yogurt, toasted nuts & seeds

日本南瓜 檸檬乳酪、烤堅果和瓜子

MOP 170

