

## 生蠔 OYSTERS

小拼盤 - 6隻 Small Platter – 6 Pieces		288
大拼盤 - 12隻 Big Platter – 12 Pieces		488
時令生蠔 - 額外加單每隻 Seasonal Oyster – by Piece on additional order		65

生蠔均配有覆盆子紅醋汁、檸檬  
All Oysters served with Raspberry Mignonette, Lemon

## 冰鎮海鮮 CHILLED SEAFOOD

冰鎮原隻龍蝦 Whole Lobster on Ice	500
雞尾酒醬、檸檬蛋黃醬 Cocktail Sauce, Lemon Aioli	
海鮮拼盤 Seafood on Ice	1,600
8隻生蠔、1隻波士頓龍蝦、8隻蝦、2隻海螵蛸刺身、 2隻帶子他他、2隻海螺 8 Oysters, 1 Whole Boston Lobster, 8 Prawns, 2 Scampi Sashimi, 2 Scallops Tartar, 2 Giant Whelks	
配有千島醬、煙燻自家製蛋黃醬、覆盆子紅醋汁、檸檬 Served with Thousand Island Sauce, Smoked Homemade Mayonnaise, Raspberry Mignonette, Lemon	

## 前菜 APPETIZER

烤牛骨髓 Roasted Bone Marrow	88
新鮮香草沙律、烤酸麵包 Fine Herb Salad, Grilled Sourdough	
吞拿魚他他多士 Tuna Tartar Toast	88
味噌醬、白蘿蔔、烤法式甜包 Miso Dressing, Shaved Daikon, Grilled Brioche	
凱撒沙律 Caesar Salad	148
寶石生菜、陳年米莫萊特芝士、麵豉汁、 香脆煙肉、醃製鯉魚、紅心蘿蔔 選擇: 烤黃油雞、醃三文魚、煙燻鰻魚 Gem Lettuce, Aged Mimolette Cheese, Miso Dressing Crispy Bacon, Boquerones, Watermelon Radish Choice Of: Grilled Yellow Chicken, Gravlox Salmon, Smoked Eel	
布拉塔沙律 Burrata Salad	148
烤辣椒、原種番茄、提子、烤松子 Roasted Peppers, Heirloom Tomato, Grapes, Roasted Pine Nuts	
牛肉他他 Beef Tartar	168
油封蛋黃、牛筋脆片 Confit Egg Yolk, Beef Tendon Chips	
珍寶蟹餅 Jumbo Lump Crab Cake	168
芹菜頭、青蘋果、XO蛋黃醬 Celeriac, Green Apple, XO Mayo	
熟食冷肉拼盤 Charcuterie Platter	180
西班牙牛肉火腿、伊比利亞36個月豬肉火腿、 紅椒香腸、法式酥皮肉批、松露布里芝士、配料 Cecina, Iberico Pork Ham 36 Months, Morcón, Pâté en Croûte, Truffle Brie, Condiments	

## 雞蛋 EGGS

煙燻豬腩班尼迪蛋 Smoked Pork Belly Benedict	88
英式鬆餅、自家製煙燻豬腩、焦糖洋蔥、荷蘭醬、涼拌卷心菜 English Muffin, Home Smoked Pork Belly, Caramelized Onion, Hollandaise, Coleslaw	
番茄烤蛋 Baked Eggs Shakshuka	88
番茄醬、香烤紅甜椒、哈里薩辣醬、煙燻桶陳年菲達芝士 Tomato Sauce, Piperade, Harissa, Smoked Barrel Aged Feta Cheese	
盛焰早餐 Grill 58 Breakfast	108
水波蛋、血腸、自家製煙肉、豬肉香腸、番茄甜酸醬、 薯仔肉醬、波本楓糖漿、鹹味華夫餅 Poached Egg, Black Pudding, Home Smoked Bacon, Pork Sausage, Tomato Chutney, Potato Terrine, Bourbon Maple Syrup, Savory Waffle	
蟹肉班尼迪蛋 Crab Benedict	128
英式鬆餅、蟹肉雷莫拉醬、瑞士甜菜葉、荷蘭醬 English Muffin, Crab Remoulade, Swiss Chard Leaves, Hollandaise	

## 湯 SOUP

烤南瓜湯 Roasted Pumpkin	48
杏仁、烤羽衣甘藍、椰子、石榴、檸檬草 Almond, Charred Kale, Coconut, Pomegranate, Lemon Grass	

# 5 盛 焰 GRILL

## 漢堡及三文治

### BURGERS & SANDWICHES

均搭配甘薯薯條

All served with Sweet Potato Fries

海鮮雞尾酒 Seafood Cocktail	128
黃金蟹、瑪麗玫瑰醬、九芽生菜、法式紅辣椒粉 Brown Crab, Marie Rose Sauce, Frisée Lettuce, Espelette	
酪漿芝麻雞 Buttermilk Sesame Chicken	168
香脆雞肉、生菜、醃菜、田園沙律醬、楓糖波本煙肉 Crispy Chicken, Thighs, Lettuce, Pickles, Ranch Sauce, Maple Bourbon Smoked Bacon	
盛焰漢堡包 Grill 58 Burger	188
和牛餡餅、香脆炸布里芝士、焦糖洋蔥、 自家製煙肉、生菜、番茄甜酸醬、奇波雷辣椒蛋黃醬 Wagyu Pattie, Crispy Brie, Caramelized Onion, Home Smoked Bacon, Lettuce, Tomato Chutney, Chipotle Mayonnaise	

## 牛扒推車 BUTCHER'S TROLLEY

廚師每日精選現切牛扒、炭火烤製。

Daily Cuts Special Selected by the Chef, Grilled on Open Fire.

## 分享佳餚 TO SHARE

分享佳餚可選2款配菜及2款醬汁

All sharing items can pick 2 Sides & 2 Sauces

煙燻原隻黃油雞 Hay-Smoked Whole Yellow Chicken	380
需時45分鐘 45 minutes of preparation time	
雪松木烤海洋鱒魚 Cedar Plank Roasted Ocean Trout	600
脆烤香草、烤檸檬 Herb Crust, Grilled Lemon	
烤肉拼盤 The Butchers	1,280
封門牛柳、羊肉及牛肉串、 手工豬肉香腸、豬肩胛肉、半隻黃油雞 Hanging Tender Steak, Lamb and Beef Skewers, Artisanal Pork Sausage, Pork Presa, Half Yellow Chicken	
海洋珍寶 Ocean Jewels	1,480
波士頓龍蝦、新鮮帶子、虎蝦、 乾式熟成吞拿魚腩、煙燻鰻魚 Boston Lobster, Fresh Scallops, Tiger Prawns, Dry Aged Toro, Smoked Eel	
海陸雙拼 Reef "N" Beef	1,580
芝士白汁龍蝦、連骨牛肋扒 Lobster Mornay, Prime Rib	

## 醬汁 SAUCES

松露醬 Truffle Jus	烤雞汁 Roasted Chicken Jus
香蒜牛油 Garlic Butter	野菌汁 Wild Mushroom Sauce
法式蛋黃醬 Béarnaise	黑胡椒汁 Black Peppercorn Jus
辣根奶油汁 Horseradish Crème Fraiche	
招牌阿根廷青醬 Signature Chimichurri	

## 配菜 SIDES

芝士薯蓉 Cheese Potato Purée	68
芝士通心粉 Mac "N" Cheese	68
炸薯條 French Fries	68
甘薯薯條 Sweet Potato Fries	68
風味烤粟米、煙燻墨西哥辣椒酸忌廉 Spiced Corn Ribs, Chipotle Sour Cream	68
油浸西班牙紅辣椒、油封大蒜	88
Lodosa Piquillo Pepper, Confit Garlic	
香烤西班牙小青椒、豬肉鬆、明太子醬	88
Charred Padron Peppers, Pork Floss, Mentaiko Sauce	

## 主菜 MAIN COURSES

手工豬肉香腸 Artisanal Pork Sausage	168
薯蓉、醃菇、香草沙律、豬肉汁 Potato Purée, Pickled Mushrooms, Herb Salad, Pork Jus	
貓耳朵麵 Orecchiette	188
嫩野菌、香脆煙肉 Wild Mushrooms Ragout, Crispy Bacon	
燉牛頰肉 Braised Beef Cheek	248
薯蓉、牛油煮時蔬 Potato Purée, Glazed Vegetables	
大西洋章魚 Atlantic Octopus	268
菊苣、意式風乾豬面肉、夏威夷果、香草莎莎醬 Radicchio, Guanciale, Macadamia Nuts, Fresh Herbs Salsa	
豬肩胛肉 Pork Presa	268
煙燻番茄蓉、西蘭花苗、烤杏仁、伊比利亞火腿 Smoked Tomato Purée, Broccolini, Roasted Almonds, Pata Negra	
海洋鱒魚 Ocean Trout	288
蘆筍、水菜、蘿蔔、牛油柚子醬、綠油 Asparagus, Mizuna, Daikon, Butter Pomelo Sauce, Green Oil	

## 甜品 DESSERTS

煙流心朱古力蛋糕 Smoked Molten Chocolate Cake	68
朱古力醬、雲呢拿雪糕 Chocolate Sauce, Vanilla Ice Cream	
焗芝士蛋糕 Baked Cheesecake	68
焦糖牛奶 Dulce de Leche	
時令水果湯 Seasonal Fruit Soup	68
醃雜莓、馬斯卡邦尼雪糕 Marinated Berries, Mascarpone Ice Cream	

是日精選雪糕及雪葩 Daily Selection of Ice Cream and Sorbet	68
雪糕: 北海道牛奶、黑朱古力、麥卡倫12年	
雪葩: 士多啤梨	

Ice Cream: Hokkaido Milk, Dark Chocolate,  
The Macallan 12 Years

Sorbet: Strawberry

芝士拼盤 Cheese Platter	168
酒浸車厘子、烤蘋果蓉、麵包 Maraschino Cherries, Roasted Apple Purée, Bread	

## 飲品 BEVERAGES

風味冰茶 Flavored Iced Teas	60
蜂蜜薑、士多啤梨薄荷、芒果羅勒、荔枝檸檬草、菠蘿肉桂 Honey Ginger, Strawberry Mint, Mango Basil, Lychee Lemongrass, Pineapple Cinnamon	

新鮮果汁 Fresh Juices	60
甘筍、香橙、西瓜、蜜瓜 Carrot, Orange, Watermelon, Honeydew	

奶昔 Milk Shakes	68
雲呢拿、朱古力、士多啤梨 Vanilla, Chocolate, Strawberry	

飲品暢飲	90
All you can drink Flavored Iced Teas, Fresh Juices and Milk Shakes	

## 杯裝酒 WINE BY THE GLASS

氣泡酒 Sparkling Wine	
Louis Perrier Brut Excellence	95
Laurent-Perrier, La Cuvée Brut, Tours-sur-Marne	160
白葡萄酒 White Wine	95
2021 Château La Rose Bellevue Blanc Blaye Côtes de Bordeaux	
紅葡萄酒 Red Wine	95
2020 Château La Rose Bellevue Rouge Blaye Côtes de Bordeaux	

## 你的專屬特調

### CREATE YOUR OWN SPRITZ

阿佩羅利口酒、利萊白苦艾酒、利萊桃紅苦艾酒、 利萊紅苦艾酒	95
Aperol, Lillet Blanc, Lillet Rosé, Lillet Rouge	
杯裝酒及特調暢飲 (不包含 Laurent-Perrier)	180
All you can drink Wines and Spritz except Laurent-Perrier	

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