

BLACK ONYX MBS3 AND MARKET MBS5

MBS 3 BLACK ANGUS BEEF TARTARE 328
smoked sturgeon mousse | heirloom beetroot | caviar
安格斯牛肉他他 | 鱈魚慕絲 | 有機菜頭 | 魚子醬

MBS 3 BLACK ANGUS FLAP STEAK AND SHIMEJI ROLL TATAKI 240
crispy artichokes chips | fava bean mayo | autumn herbs salad
安格斯側腹牛扒及本菇卷 | 朝鮮薊薄脆 | 蠶豆蛋黃醬 | 香草沙律

AUS WAGYU OX-TAIL CONSOMMÉ 150
black truffle | vegetables brunoise | beef carpaccio
和牛牛尾清湯 | 黑松露 | 蔬菜粒 | 牛肉薄片

MAIN DISH 主菜

MBS 3 DUO OF BLACK ANGUS MIGNON 420
maniquette pepper sauce | eight hours slow braised cheeks | beignet
caramelized cauliflower
M5安格斯牛柳二重奏 | 胡椒汁 | 炸燴牛面頰 | 椰菜花蓉

MBS 3 BLACK ANGUS BEEF SHORTLOIN 420
seaweed | red cabbage slaw | chanterelle ragout
wild berries Hollandaise sauce
安格斯牛腰肉 | 紫菜 | 紅椰菜絲沙律 | 燴黃菌 | 野莓荷蘭汁

MBS 3 SAUTEED BLACK ANGUS BEEF 'STROGANOFF' STYLE 380
tagliatelle | grilled butter lettuce
俄羅斯式炒牛肉 | 闊條麵 | 扒牛油生菜

MBS 3 AUSTRALIAN BLACK ANGUS M5 BEEF TENDERLOIN 460
'POT-AU-FEU'
organic vegetables | bone marrow | black truffle
高湯煮M5安格斯牛柳 | 有機蔬菜 | 牛骨髓 | 黑松露

FROM THE GRILL TO SHARE 二人共享主菜

BLACK MARKET MBS 5 BEEF FROM RANGERS VALLEY "A CUT ABOVE"

MBS 5 GRILLED M5 BLACK ANGUS STRIPLOIN 12OZ 580
grilled heirloom baby carrots | fondant potato | Madeira sauce
扒M5安格斯西冷 | 風登薯 | 澳洲黑松露 | 紅酒汁

MBS 5 GRILLED RANGERS VALLEY WAGYU PORTERHOUSE 980
grilled heirloom baby carrots | fondant potato | Madeira sauce
澳洲新南威爾斯和牛T骨扒 | 風登薯 | 甘筍汁 | 紅酒汁

MBS 5 GRILLED M5 BLACK ANGUS TOMAHAWK 1,650
grilled green asparagus | mashed potato | Madeira sauce
扒M5安格斯斧頭扒 | 扒青露筍 | 朝鮮薊 | 薯蓉 | 紅酒汁
(BEST FOR 2-3 PERSONS)

ENTRÉES · APPETIZERS 頭盤

HOMEMADE LOBSTER BISQUE, CASSIS 160
自製龍蝦湯 | 黑加倫子酒

GRATINATED RED AND WHITE ONION SOUP 140
Gruyère cheese
法式洋蔥湯 | 焗瑞士芝士

CREAM OF MUSHROOM (V) 140
black trumpets
白菌忌廉湯 | 黑虎掌菇

ALASKAN KING CRAB IN TWO WAYS 330
salad with Granny Smith apple | poached with avocado
espuma
阿拉斯加蟹肉二重奏 | 青蘋果 | 牛油果忌廉

SLICED SCOTTISH SMOKED SALMON 240
herbs salad | potato pancake
蘇格蘭煙三文魚片 | 香草沙律 | 薯仔班戟

BAKED BURGUNDY ESCARGOTS, GARLIC & HERBS 230
法式蒜香焗田螺

PAN- SEARED DUCK FOIE GRAS 290
poached William pear | passito sauce | aged balsamic
香煎法國鴨肝 | 烱威廉梨 | 乾酒汁 | 陳年香醋

SPANISH RED PRAWNS CARPACCIO 360
lemon and yogurt jam | Dairenki caviar
西班牙紅蝦薄片 | 檸檬乳酪 | 魚子醬

TERRINE OF DUCK FOIE GRAS 340
marinated daikon | beetroot | smoked eel | cider jelly
toasted brioche
鴨肝凍批 | 柚子醃蘿蔔 | 紅菜頭 | 煙鰻魚 | 蘋果果凍

PLAT - POISSON · MAIN DISH - FISH 海鮮類

LINE-CAUGHT FRENCH SEA BASS 390
Niçoise olives | anise | tomatoes | baby fennel
法國海鱸魚 | 橄欖 | 八角 | 番茄 | 茴香

DOVER SOLE M.P.
grilled or pan-fried | lemon butter sauce
法國龍脷柳 | 烤或香煎 | 檸檬牛油汁

PAN-SEARED WILD TURBOT 360
truffle guinea fowl tortellini | green asparagus | jus de volaille
香煎野生多寶魚 | 松露珍珠雞吞 | 青露筍 | 肉汁

PAN-SEARED ATLANTIC BLACK COD 320
smoked pork sausage cassoulet
香煎大西洋鱈魚 | 煙豬肉香腸

POACHED BOSTON LOBSTER 580
Jerusalem artichoke purée | lemon grass |
aromatic crustaceans emulsion
烱波士頓龍蝦 | 耶路撒冷朝鮮薊蓉 | 香茅 | 海鮮泡沫

PLAT - VIANDES · MAIN DISH - MEATS 肉類

CRISPY TWICE-COOKED IBERIAN SUCKLING PIG 390
honey-mustard sauce | braised kohlrabi
脆皮西班牙乳豬 | 蜂蜜芥末 | 燴德國蘿蔔

ROASTED FRENCH SPRING CHICKEN, HERBS 360
(BONELESS | BONE-IN)
原隻法國香草焗春雞 (無骨 | 原隻)

OVEN-ROASTED VEAL CHOP 460
forest mushroom sauce | creamy spätzle
烤焗牛仔扒 | 雜菌忌廉汁 | 自製蛋麵根

BEEF TENDERLOIN "ROSSINI STYLE" 520
truffle sauce | shallot confit | foie gras | potato gnocchi
香煎鴨肝伴牛柳 | 煮乾蔥 | 黑松露汁 | 薯仔麵團

SLOW-ROASTED LAMB SADDLE & RACK OF LAMB 490
pistacchio crusted | confit of bell pepper | rosemary sauce
慢烤羊鞍羊架 | 開心果果仁碎 | 燈籠椒 | 迷迭香草汁

ROASTED FRENCH ROYAL PIGEON BREASTS 390
organic beetroot | foie gras | lavender honey jus
烤法國白鴿胸 | 有機紅菜頭 | 鴨肝 | 蜜糖薰衣草汁

FROM THE GRILL 烤肉類

US CREEKSTONE BLACK ANGUS 美國安格斯

NEW YORK STRIPLOIN 西冷扒 (10 OZ) 460

CENTER-CUT FILLET MIGNON (8 | 12 OZ) 420 | 758
特級免翁牛柳

AUSTRALIAN WAGYU BEEF 澳洲和牛

M9 RIBEYE 肉眼扒 (10 | 12 OZ) 570 | 680

SAUCES 醬汁

BÉARNAISE SAUCE 蛋黃醬汁 | MUSHROOM SAUCE 蘑菇醬汁
MANIQUETTE PEPPER SAUCE 天堂椒醬汁

SIDE DISHES 配菜

STEAMED BROCCOLI WITH MINCED GARLIC 蒜蓉西蘭花 (V) 70
BRUSSEL SPROUTS WITH BACON 比利時小椰菜伴煙肉 70
CREAMED SPINACH 忌廉菠菜 | SAUTÉED SPINACH 清炒菠菜 (V) 60
STEAK FRIES 薯條 | MASHED POTATOES 薯蓉 60
GRATINATED SALSIFY WITH COMTE (V) 瑞士芝士焗牛蒡 70

(V) VEGETARIAN

MENU CREATED BY CHEF DANIEL LEE, RESTAURANT SPECIALTY CHEF

For those with special dietary requirements or allergies who may wish to know
about the food ingredients used, please ask for the manager
如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理
Prices are in Hong Kong dollars, subject to 10% service charge
所有價目另加一服務費均以港元計算