

LARGE PLATES

!	\$ 208	Flamed Mussels Chorizo XO, Apple Cider Sauce, Pickled Lemon, Parsley 火焰青口、辣肉腸XO醬、漬檸檬、蕃茜
	\$ 198	Mussels Mariniere Shallots, Garlic, Basil, White Wine Butter Sauce 乾蔥、香蒜、羅勒、白酒牛油汁
	\$ 258	Crispy Brick Chicken Capers, Red Chili Flakes, Broccolini 香烤春雞、酸豆、紅辣椒乾、西蘭花苗
	\$ 298	Pork Chop Bacon Crusted, Red Cabbage, Roasted Apple Rosemary Mostarda 脆煙肉豬扒、紫椰菜、烤蘋果芥末醬
	\$ 182	Spaghetti Carbonara Pancetta, Egg Yolk, Parmesan Cheese 傳統卡邦尼意粉、意式煙肉、蛋黃、巴馬臣芝士
!	\$ 178	Homemade Rotolo Pasta (V) Roasted Butternut, Spinach, Ricotta 手工製旋渦闊條麵、烤奶油瓜、菠菜、羊奶芝士
!	\$ 248	Slow Cooked Australian Sirloin Claypot Rice Porcini Mushroom, Fried Egg 黯然銷魂慢煮澳洲西冷牛扒牛肝菌煲仔飯
	\$ 238	Pan Seared Cod Curry Sauce, Chutney, Raita 香煎鱈魚、咖喱汁、酸辣醬、印度酸奶醬
!	\$ 288	Bone Marrow & Brisket Wellington Mushroom Duxelle, Duck Liver Mousse, Shallot Marmalade 原條牛骨髓慢煮牛腩威靈頓 (Please allow 25 minutes to prepare 請預留25分鐘製作時間)

STEAK SELECTIONS

All steaks are served with Watercress Noodle Garnish 所有牛扒均配脆炸天使麵伴菜

Choice of Sauce with Your Steak 選擇您最喜歡的牛扒醬汁

Creamy Peppercorn 胡椒忌廉汁 • Mushroom and Mustard 蘑菇芥末汁 • Shallot and Red Wine 紅酒汁

\$ 368

Filet Mignon, Grass Fed

Tender, Soft Bite, Cooked to your Liking

澳洲草飼牛柳

\$ 350 / \$375

Hanging Tender

(Original Flavour / Cajun Spiced)

Firm Texture, Meaty Flavour, Medium Rare

澳洲封門柳 (原味/辣香味)

\$ 435

Rib Eye, Australia Angus M3

200 days, Grain Fed, Cooked to your Liking

澳洲200日穀飼安格斯M3肉眼扒

MEAT FEAST



\$ 888

Porterhouse Steak, Australia

100 days grain fed beef (1kg)

Best of both beef cuts, filet mignon and sirloin in one cut

Served sliced with your choice of sauce

澳洲100日穀飼T骨牛扒(1公斤)



\$ 498

MOOO Mixed Grill

Cajun Hanging Tender, Spiced Pork Sausage

Chicken Skewer, Pickled Salad

Served sliced with your choice of sauce

招牌MOOO燒烤拼盤 - 澳洲封門柳、香料豬肉腸
烤雞串、醋漬沙律

SIDE DISH

French Fries (V) 炸薯條 \$55 • Crushed New Potato Stack (V) 香脆新薯 \$75 • Creamy Wild Mushroom (V) 忌廉野菌 \$78

Creamy Mashed Potato (V) 忌廉薯蓉 \$58 • Creamy Spinach (V) 忌廉菠菜 \$68

OUR STEAKS ARE RESPONSIBLY FARMED, WET AGED FOR 28 DAYS.

我們的牛排均以負責任的方式飼養，並經過28天的濕式熟成。

Prices in HK Dollars and subject to 10% s.c.



MOOO's Signature Dish

MOOO'S 招牌菜式