

BEEF BARS



Carpaccio of Kobe beef filet \$550

Kobe tacos \$190

MINI BURGER BAR

Mild jalapeño, blended with pure Black Angus \$90

Pure Kobe mini burger, 100% Kobe beef certified \$180

Black Périgord truffle mini burger \$180

RAW BAR

Black Angus beef filet carpaccio \$220

(adding black truffle) + \$240

Langoustine carpaccio, capers leaves and linum seeds \$280

Milk-fed veal filet tartare with tarragon and praline \$220

Traditional beef tartare, “bistro style” \$240

Mini Black Angus beef tartare & caviar \$680

Monte-Carlo tuna & sea bass tartare with blood orange \$220

Red prawn tartare, caviar, black tomatoes \$490

Tuna, avocado tacos \$180

Octopus ceviche, panzanella sauce \$150

Sea bass ceviche, saffron, fennel & mandarin \$160

SALAD & SOUP BAR

Light spinach salad, crispy bacon & mushrooms \$140

Kale salad with avocado, parmesan cheese & lemon zests \$150

Beef tataki with celery, shiso & walnuts salad \$150

Jerusalem artichoke velouté with langoustine & shimeji \$200

Guinea fowl ravioli in camomile infused broth \$210

CHARCUTERIE BAR

Smoked cecina & garlic bread \$240

50g of Simon Martin Bellota “Pata Negra” ham \$280

OUR GREAT MEAT

Only at Beefbar, our meats are broiled at extremely high temperatures then char-grilled, forming an instantaneous crust around the fiber.

This way, the juice is trapped to enrich the flavor of the meat.

AMERICAN PRIME « BLACK ANGUS » BEEF

BREED: Prime Black Angus AGE: 20 to 22 months FEED: corn /120 days

Considered by the connoisseurs as the world’s highest quality meat, exclusively fed with corn. American beef is famous for being the most flavorful meat available.

Imported on a weekly basis.

New York flat iron, 200g \$280

Bone-in rib-eye, minimum 1200g approximately \$120 /100g

French bavette, 200g \$260

Filet, 200g \$540

Rib-eye cap, 200g \$450

AUSTRALIAN BLACK MARKET « BLACK ANGUS » BEEF

BREED: M5+ Black Angus AGE: 24 to 25 months FEED: grain mainly with part of grass /270 days

A selection of the best beef cattles. The high marbling of the meat results in an extremely tender meat with an exquisite taste.

Filet on the bone, 500g \$740

Short ribs, 200g \$380

Porterhouse, minimum 1500g approximately \$150 /100g

AUSTRALIAN « WAGYU-CROSSBRED » BEEF

BREED: M9 Wagyu & Black Angus AGE: 28 to 32 months FEED: grain mainly with part of grass /350 days

This beef is renowned for its exceptional quality, incredible flavor and succulent, juicy tenderness.

Filet, 200g \$700

Hanging tender, 200g \$290

Bone-in strip, 600g \$630

Rib-eye round, 400g \$1200



BREED: A5 Hyogo Tajima AGE: 29 months FEED: dried pasture & grass

Its taste, tenderness and fragrance is a unique experience as it is considered as the finest meat in the world.

Filet, 100g \$590

Chuck Roll, 100g \$330

Signature Kobe burger \$380

MILK-FED DUTCH VEAL

This is a very young animal and its white coloured meat gives it a light and particular taste.

A finesse hard to find anywhere else.

Filet, 200g \$380

FARMED FRENCH CHICKEN

Tender and soft meat from free-range chickens and exclusively corn-fed.

Crispy and crunchy. A delight.

The farm chicken \$350

PORK & LAMB

Japanese pork belly, 200g \$280

T-bone Colorado lamb, 500g \$580

FISH

Pan-fried salmon, asparagus, oyster leaves & buttermilk \$280

Roasted cod fish, Malabar’s pepper, broad beans & celeriac \$320

Grilled blue lobster \$750

RISOTTO & PASTA

Blue lobster tagliolino \$380

Egg yolk risotto with black truffle \$420

DELICIOUS SIDE DISHES

OUR UNRIVALLED MASHED POTATOES \$80

Natural

Gravy & Guérande salt

Lemon & lime

Jalapeño chillies

Basil

Mushrooms

Black truffle + \$120

POTATOES \$80

Classic French fries

Roasted potatoes

VEGETABLES \$80

Creamy spinach

Sautéed mixed mushrooms with chestnuts

Asparagus & parmesan

Roasted tomatoes

Pak choi with soya sauce

Grilled mixed vegetables

Mixed green salad

SAUCES

Blueberry honey

Spicy capsicum

Horseradish tartar

Red onion & port

BBQ

Chimichurri

Red miso

Tomato chutney

Prices are in Hong Kong dollars and subject to 10% service charge

Executive Chef: Andrea Spagoni

Culinary Director: Thierry Paludetto

Architects: Emil Humbert & Christophe Pövet // Sonor illustrator: Monsieur X