

OUR LUNCH MENUS

MILANO

Soup of the day
or
Parmesan cheese custard tart
✂
Tagliolini, spicy tomato sauce
& capers
✂
Floating island
or
Yoghurt panna cotta, almond
& orange sorbet
HKD 270 for 2 courses
or HKD 340 for 3 courses

PARIS

Soup of the day
or
Spinach salad
✂
Our “classic” beef tartare
✂
Floating island
or
Yoghurt panna cotta, almond
& orange sorbet
HKD 290 for 2 courses
or HKD 360 for 3 courses

CHICAGO

Soup of the day
or
Kale salad
✂
Black Angus burger with
mustard & walnut sauce
✂
Floating island
or
Yoghurt panna cotta, almond
& orange sorbet
HKD 290 for 2 courses
or HKD 360 for 3 courses

LIMA

Soup of the day
or
Scallop tiradito
✂
Roasted Sea bream filet with pumpkin
& taggiasca olive sauce
✂
Floating island
or
Yoghurt panna cotta, almond
& orange sorbet
HKD 330 for 2 courses
or HKD 400 for 3 courses

SYDNEY

Soup of the day
or
Tiger prawn salad
✂
Wagyu steak with caramelized shallots
✂
Floating island
or
Yoghurt panna cotta, almond
& orange sorbet
HKD 330 for 2 courses
or HKD 400 for 3 courses

DESSERTS

Floating island \$80
✂
Fresh fruit salad \$80
✂
Yoghurt panna cotta, almond
& orange sorbet \$80
✂
Cheese platter \$110

BEEF BARS

RAW BAR

Milk-fed veal filet tartare with tarragon and praline \$200
Traditional beef tartare, “bistro style” \$240
Traditional carpaccio of Black Angus beef filet \$220

Octopus ceviche, panzanella sauce \$150
Tuna, avocado tacos \$180
Salmon & jalapeño tacos \$120

CHARCUTERIE BAR

Smoked cecina beef & garlic bread \$240
50g of Simon Martin Bellota “Pata Negra” ham \$280

SALAD BAR

Light spinach salad, crispy bacon & mushrooms \$140
Kale salad with avocado, parmesan cheese & lemon zests \$150

DELICIOUS SIDE DISHES

OUR UNRIVALLED MASHED POTATOES \$80

Natural
Jalapeño
Mushrooms
Basil

VEGETABLES \$80

Classic French fries
Pak choi
Grilled mixed vegetables
Mixed green salad

SAUCES

Horseradish tartar
Red onion & port
Tomato chutney
Spicy capsicum

À LA CARTE

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

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 rib, 200g \$380
Porterhouse, minimum 1500g approximately \$150 /100g

AUSTRALIAN « WAGYU-CROSSBRED » BEEF

BREED: MB9 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 \$280
Bone-in strip, 600g \$630



CERTIFIED KOBE BEEF



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

PORK & LAMB

Japanese pork belly, 200g \$280
T-bone Colorado lamb, 500g \$580

FISH

Roasted salmon, asparagus, oyster leaves & buttermilk \$280
Grilled blue lobster \$750

Prices are in Hong Kong dollars and subject to 10% service charge
Executive Chef: Andrea Spagoni
Culinary Director: Thierry Paludetto
Architects: Emil Humbert & Christophe Poyet // Sonor illustrator: Monsieur X