



OYSTER BAR & GRILL 蚝吧扒房

Jet Fresh Oysters and Seafood	per piece
Irish Rock, North West Coast, Ireland	MOP 62
Boudeuse No.4, David Hervé, France	MOP 65
Ronce, No.2, David Hervé, France	MOP 68
Dutch Oesterij No.3, Netherlands	MOP 72
Irish Mor No.3, Ireland	MOP 72
Gillardeau No.2, Marennes Oléron, France	MOP 95

Sauces		
Thai Seafood Sauce	Orange Champagne Mignonette	
Tomato and Horseradish	Gin Cocktail Sauce	Ponzu

Caviar		
Imperial Ossetra, Royal Caviar Club, China	10g	MOP 388
Royal Caviar Club, Royal Cristal Caviar, China	30g	MOP 688

Seafood		
Pan Seared Norwegian Salmon		MOP 250
Potato Puree, Asparagus, Peppercorn Cream		
Grilled Boston Lobster with Herb Butter		Market Price
Seafood Platter	(to Share)	MOP 845
Scallops, Boston Lobster, Crab Legs, Tiger Prawns, Mussels		

Appetizer & Soup		
Green Goddess Salad		MOP 78
Broccolini, Asparagus, French Bean, Romaine Lettuce		
Caesar Salad		MOP 88
24-Month Parmesan, Romaine, Pancetta Crumble, Anchovy & Croutons		
Seafood Chowder		MOP 142
Scallop, Mussels, Prawns, Puff Pastry		
Prosciutto Ham		MOP 168
24-Month Aged San Daniele DOP Prosciutto		
Alaskan Crab Salad		MOP 188
with Spicy Tomato and Chicken Cracker		

Mains		
Double Wagyu “Pretzel” Burger		MOP 218
Cheddar, Romaine, Tomato, Pipparra Pepper, BBQ Sauce, French Fries		
Spanish Bone in Pork Ribeye		MOP 238
Caramelized Onions, Braised Red Cabbage with Rich Port Wine Jus		
Slow-Roasted Yellow Chicken	Whole	MOP 488
12-hour Citrus Brine, Chipotle Mayonnaise	Half	MOP 298
Roasted New Zealand Lamb Rack	Full	MOP 788
Perfectly Roasted Medium, with Mustard Sauce	Half	MOP 408

Grill		
Brandt Family, USDA Prime		
365 Days Alfalfa and Grain Fed. Hormone & Antibiotic Free, California, USA		
Flank Steak, Aged 14 Days	180g	MOP 228
Sirloin, Aged 21 Days	200g	MOP 368
	Additional 100g	MOP 188
Ribeye, Aged 28 Days	250g	MOP 438
	Additional 100g	MOP 188

Ocean Beef		
Black Angus, Grass Fed, New Zealand		
Tenderloin	150g	MOP 262
	Additional 100g	MOP 118

Icon XB		
Full Blood Wagyu, Grain Fed, Tasmania, Australia		
T-Bone, Aged 28 Days	1kg	MOP 1,630
Tomahawk, Aged 21 Days	1.2kg	MOP 1,812

Add On		
Bone Marrow		MOP 68
Foie Gras		MOP 138
Giant Tiger Prawns		MOP 198
½ Boston Lobster with Herb Butter		Market Price

Sauce		
Béarnaise	Roasted Chili Salsa	Africana Sauce
Wine Jus	Black Pepper Sauce	

Side Dishes		
Potato Puree		MOP 68
Sautéed Mushroom		MOP 68
Fresh & Seasonal		MOP 68
“Belgian Frites Atelier” Truffle Fries		MOP 78
“The Apron” Mac & Cheese		MOP 78

Dessert		
Opera Cake		MOP 78
“Notorious” Banana Split		MOP 122

Price is in MOP and subject to a 10% service charge.
Please inform the service team of any food allergy or dietary requirements prior to ordering.