the Apron
OYSTER BAR & GRILL 蚝吧扒房

厨师推介 Chef Recommendations

Seafood Platter Scallops, Boston Lobster, Crab Legs, Tiger Prawns, Mussels	(to Share)	MOP	845

Appetizer

Seafood Chowder Scallop, Mussels, Prawns, Puff Pastry		MOP	142
Chef Special Chicken Wings Rosemary, Thyme, Garlic, Olive Oil & White Wine		MOP	88
House Marinated Salmon Crème Fraiche, Dill & Orange		MOP	128
Seabass Skewer Lemon Zest, Olive Oil, Bell Pepper & Chimichurri		MOP	128
Mediterranean Calamari & Prawns Tomato Sauce, Olive, Capers		MOP	138
Prosciutto Ham 24-Month Aged San Daniele DOP Prosciutto		MOP	168
Crispy Alaskan King Crab Aioli, Espelette, Citrus Zest		MOP	188

Salad

Green Goddess Salad Broccolini, French Bean, Romaine Lettuce		MOP	78
Caesar Salad 24-Month Parmesan, Romaine, Pancetta Crumble, Anchovy & Croutons		MOP	88
Parma Garden Salad Grilled Zucchini & Eggplant, Parma Ham, Shaved Parmesan & Aged Balsamic Dressing		MOP	108

Seafood

Pan Seared Norwegian Salmon Potato Puree, Asparagus, Peppercorn Cream		MOP	250
Grilled Boston Lobster with Herb Butter		Market Price	

Meat

Double Wagyu “Pretzel” Burger Cheddar, Romaine, Tomato, Pipparra Pepper, BBQ Sauce, French Fries		MOP	218
Spanish Bone in Pork Ribeye Caramelized Onions, Braised Red Cabbage with Rich Port Wine Jus		MOP	238
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

Imperial Valley Ranches
Premium Natural Beef, raised for 300 days on a corn-fed diet, without the use of antibiotic and hormone. California, USA

Sirloin	200g	MOP	368
	Additional 100g	MOP	188
Ribeye	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.