the Apron
OYSTER BAR & GRILL 蚝吧扒房



SWISS MONTH • NOVEMBER 2026

Celebrating Swiss Traditions

RACLETTE SPECIALTIES

Traditional Swiss Raclette
Melted raclette, rustic potatoes,
Bündnerfleisch - air dried beef, pickles.
MOP 188

Raclette-Topped Sirloin (200g)
Grilled sirloin, melted raclette, caramelised onions, Ratte potatoes, pickles.
MOP 388

Raclette Gratinated Lobster
Grilled lobster, melted raclette, Ratte potatoes.
MOP 508

SWISS RÖSTI

Freshly prepared to order. Approximate preparation time: 15 minutes.

Rösti Traditionnelle au Raclette
Crispy Swiss potato rösti topped with melted raclette.
MOP 118

Rösti Paysanne au Raclette
Crispy Swiss potato rösti with melted raclette, bacon, caramelised onions.
MOP 128

Free-Range Fried Egg Supplement • MOP 20

SWISS WINE SELECTION

Fendant "Primus Classicus" 2023 - Caves Orsat, Valais

Fresh, elegant and mineral-driven, an ideal pairing for raclette and seafood.

Bottle: MOP 688

Glass: MOP 158

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.

1 – 30 November 2026
SWISS MONTH
HONG KONG

the Apron
OYSTER BAR & GRILL 蚝吧扒房

瑞士美食月 • 2026年11月
品味瑞士传统风味



瑞士拉可雷特芝士精选

传统瑞士拉可雷特芝士
热融瑞士拉可雷特芝士配乡村马铃薯、瑞士风干牛肉及酸黄瓜
澳门元188

瑞士拉可雷特芝士焗西冷牛排（200克）
香烤西冷牛排配热融瑞士拉可雷特芝士、焦糖洋葱、拉特马铃薯及酸黄瓜
澳门元 388

瑞士拉可雷特芝士焗龙虾
香烤龙虾配热融瑞士拉可雷特芝士、与拉特马铃薯
澳门元 508

瑞士薯饼
现点现做、预计等待时间：15分钟

经典瑞士拉可雷特芝士薯饼
香脆瑞士薯饼配热融瑞士拉可雷特芝士
澳门元118

田园风味瑞士拉可雷特芝士薯饼
香脆瑞士薯饼配热融拉可雷特芝士、培根及焦糖洋葱
澳门元128

加配太阳蛋（散养蛋）澳门元 20

瑞士精选葡萄酒

Fendant “Primus Classicus” 2023Caves Orsat · Valais
清新矿物感，是搭配瑞士拉可雷特芝士、及海鲜贝类的理想之选
每瓶 澳门元 688
每杯 澳门元 158

價格以澳門元（MOP）計算，並需另加10%服務費。
如閣下對任何食物有過敏反應或特殊飲食要求，請於點餐前告知服務團隊。

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