



## 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

#### 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.