

GEORGE'S



A LA CARTE MENU 單點菜譜

APPETISER 頭盤

	HK\$
Hokkaido Sea Urchin (80g) 北海道海膽 (80克)	\$800
Japanese Seasonal Sashimi (4 kinds) 日本時令刺身 (4款)	\$300
Fukui Aka Amadai Wakasa 福井縣產赤甘鯛若狹燒	\$280
Japanese Fruit Tomato, Sea Urchin, Crab Meat with Tosazu Jelly 日本水果蕃茄伴海膽蟹肉配土佐醋啫喱	\$260
Sous Vide Hokkaido Abalone Isoyaki 北海道磯邊煮蝦夷鮑魚	\$200
Homemade Kyoto Bean Curd, Sea Urchin, Maitake and Salmon Roe 自家製京都豆腐伴海膽舞茸及三文魚籽	\$180
168 Hour Dry Aged U.S. Angus Prime Beef Tenderloin Carpaccio 168小時乾式熟成美國頂級安格斯牛柳生薄片	\$180
U.S. Angus Prime Beef Steak Tartare with Truffle Fries 美國安格斯生牛肉鞆配黑松露薯條	\$180

SOUP AND SALAD 湯及沙律

Lobster Bisque with Cognac Cream 龍蝦濃湯配干邑忌廉	\$220
Caesar Salad 凱撒沙律	\$180

MAIN 主菜 (Japanese 日式)

Miyazaki Female Beef Sukiyaki Onsen Tamago and Japanese Seasonal Vegetables, Steamed Yamagata "Kurosawa Farm" Milky Queen Rice with Pickle, Miso Soup 宮崎限定雌牛壽喜燒 溫泉蛋及日本時令蔬菜拼盤 山形縣黑澤農園白雪女皇米配漬物、麵豉湯	\$980
Yakiniku Platter Miyazaki Female Beef Tenderloin and Sirloin, A5 Kobe Beef Sirloin, M9 Australian Wagyu Beef Rib Eye, Australian Wagyu Ox Tongue, Marinated Miyazaki Chicken with Yuzu Pepper, Japanese Seasonal Vegetables, Steamed Yamagata "Kurosawa Farm" Milky Queen Rice with Pickle, Miso Soup 燒肉拼盤 宮崎限定雌牛柳及西冷、A5神戶牛西冷、M9澳洲和牛肉眼、澳洲和牛舌、柚子胡椒醬漬宮崎雞腿肉、 日本時令蔬菜、山形縣黑澤農園白雪女皇米配漬物、麵豉湯	\$980

MAIN 主菜 (Western 西式)

HK\$

Grilled Dry Aged U.S. Angus Prime Grade Beef Prime Rib \$880
(45 Days, 60 Days and 90 Days)
Natural Aged Beef Jus, Brandy Fish Maw-Veal Jus
Served with Garden Salad
烤乾式熟成美國頂級安格斯帶骨肉眼扒
(45日、60日及90日)
熟成牛肉汁、白蘭地花膠牛仔肉汁
配田園沙律

Grilled Whole Dutch Dover Sole \$880
烤原條荷蘭龍利魚

ADD ON ITEM 追加食品

YAKINIKU 燒肉

Miyazaki Female Beef Tenderloin (60g) \$420
限定雌牛特選宮崎和牛牛柳 (60克)

Omi Wagyu Beef Sirloin (60g) \$420
近江和牛西冷 (60克)

A5 Kobe Beef Sirloin (60g) \$420
A5神戶牛西冷 (60克)

Australian Wagyu Beef Tongue (60g) \$400
澳洲和牛舌 (60克)

Miyazaki Female Beef Rib Eye (60g) \$290
限定雌牛特選宮崎和牛肉眼 (60克)

Miyazaki Female Beef Sirloin (60g) \$290
限定雌牛特選宮崎和牛西冷 (60克)

Kagoshima Pork Belly \$260
鹿兒島茶美豚腩肉

Miyazaki Chicken \$200
宮崎雞腿肉

SIDE DISHES 配菜

Miyazaki Beef Udon \$300
宮崎牛肉烏冬

Miyazaki Chicken Udon \$240
宮崎雞肉烏冬

Truffle Fries \$100
黑松露薯條

DESSERT 甜品

Dessert of the Day \$120
是日甜品

Japanese Seasonal Fruit \$120
日本時令水果

Subject to 10% service charge 另收加一服務費

If you have any food allergies, please let our restaurant staff know and we will do our best to accommodate.
如閣下對任何食物過敏，請告知我們的服務員，本餐廳將會盡力配合。