GEORGE'S

A LA CARTE MENU 單點菜譜

APPETISER 頭盤

HK$

Hokkaido Sea Urchin (80g) $800
北海道海膽 (80克)

Japanese Seasonal Sashimi (4 kinds) $300
日本時令刺身 (4款)

Homemade Kyoto Bean Curd, Yuba, Sea Urchin and Salmon Roe with Ginger Sauce $230
自家製京都豆腐、鮮腐皮、海膽及三文魚籽配生薑汁

Sous Vide Hokkaido Abalone Isoyaki $200
北海道磯邊煮蝦夷鮑魚

Pan-Seared Carabineros, Caviar, Créam Fraiche with Lemongrass Sauce $200
香煎西班牙紅蝦伴黑魚子及法式酸奶油配香茅汁

U.S. Angus Prime Beef Steak Tartare with Truffle Fries $200
美國安格斯生牛肉韃靼配黑松露薯條

French Baby Sucrine Lettuce Salad with Japanese Egg Yolk Caesar Dressing $200
法國幼萵苣生菜配日本蛋黃凱撒沙律醬

Japanese Fruit Tomato with Tosazu Jelly $180
日本水果蕃茄配土佐醋啫喱

SOUP 湯

Lobster Bisque with Cognac Cream $220
龍蝦濃湯配干邑忌廉

Oxtail Soup with Puff Pastry $200
牛尾濃湯配酥皮

Sweetcorn Chowder with Foie Gras $200
粟米周打湯配鵝肝

MAIN 主菜 (Japanese 日式)

Yakiniku Platter $580
A5 Miyazaki Beef Tenderloin, A5 Miyazaki Beef Sirloin, A5 Miyazaki Beef Chuck Short Rib, Steamed Kumai Tokushima Koshihikari Rice with Pickles, Miso Soup
燒肉拼盤
A5宮崎牛柳、A5宮崎牛西冷、A5宮崎和牛三角小牛扒、熊井德島越光米配漬物、麵豉湯

A5 Miyazaki Beef Rib Eye Sukiyaki $580
Onsen Tamago and Japanese Seasonal Vegetables, Steamed Kumai Tokushima Koshihikari Rice with Pickles
A5宮崎和牛肉眼壽喜燒
溫泉蛋及日本時令蔬菜拼盤、熊井德島越光米配漬物

HK$

SUKIYAKI 壽喜燒

A5 Miyazaki Beef Rib Eye (60g) $240
A5宮崎和牛肉眼 (60克)

YAKINIKU 燒肉

A5 Miyazaki Beef Tenderloin (60g) $300
A5宮崎和牛牛柳 (60克)

A5 Miyazaki Beef Sirloin (60g) $240
A5宮崎和牛西冷 (60克)

A5 Miyazaki Beef Chuck Short Rib (60g) $200
A5宮崎和牛三角小牛扒 (60克)

Beef Tongue Core $200
牛舌心

Japanese Pork Belly $200
日本豚腩肉

Miyazaki Chicken $200
宮崎雞腿肉

SIDE DISHES 配菜

A5 Miyazaki Beef Udon $280
A5宮崎牛肉烏冬

Miyazaki Chicken Udon $230
宮崎雞肉烏冬

Truffle Fries $100
黑松露薯條

MAIN 主菜 (Western 西式)

Roast Australian Prime Grade Rack of Lamb $680
燒澳洲頂級羊架

Grilled Whole Dutch Dover Sole $680
烤原條荷蘭龍利魚

90 Day Grilled Dry Aged U.S. Angus Prime Grade Beef Prime Rib (45g) $370
90日烤乾式熟成美國頂級安格斯帶骨肉眼扒 (45克)

60 Day Grilled Dry Aged U.S. Angus Prime Grade Beef Prime Rib (45g) $290
60日烤乾式熟成美國頂級安格斯帶骨肉眼扒 (45克)

45 Day Grilled Dry Aged U.S. Angus Prime Grade Beef Prime Rib (45g) $220
45日烤乾式熟成美國頂級安格斯帶骨肉眼扒 (45克)

DESSERT 甜品

Homemade Classic Italian Tiramisu $150
傳統意大利提拉米蘇

Japanese Wanglin Apple Crumble with Ice Cream $150
日本王林蘋果金寶配雪糕

Japanese Seasonal Fruits $150
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。