

OUR LUNCH MENUS

MILANO

Soup of the day

or

Eggplant parmigiana

✂

Potato gnocchi, pumpkin
& smoked ricotta

✂

Milk chocolate cheesecake,
Amaretto & apricots

or

Zabaione, pear & yoghurt

\$270 two courses / \$340 three courses

PARIS

Soup of the day

Or

Fassona beef tartare, parmesan

✂

Roasted sea bream, eggplant
& candied tomatoes

✂

Milk chocolate cheesecake,
Amaretto & apricots

or

Zabaione, pear & yoghurt

\$290 two courses / \$360 three courses

A LA CARTE DESSERTS \$80

Milk chocolate cheesecake,
Amaretto & apricots

Fresh fruit salad

Zabaione, pear & yoghurt

Cheese platter \$190

CHICAGO

Soup of the day

or

Kale salad

✂

US Black Angus burger with
walnut & mustard sauce

✂

Milk chocolate cheesecake,
Amaretto & apricots

or

Zabaione, pear & yoghurt

\$310 two courses / \$380 three courses

SYDNEY

Soup of the day

or

Amberjack carpaccio,
wasabi dressing & coriander cress

✂

Australian Wagyu hanging tender
caramelized shallots

✂

Milk chocolate cheesecake,
Amaretto & apricots

or

Zabaione, pear & yoghurt

\$350 two courses / \$420 three courses

TOKYO

Soup of the day

or

Hokkaido scallop carpaccio

✂

Kagoshima rib-eye

✂

Milk chocolate cheesecake,
Amaretto & apricots

or

Zabaione, pear & yoghurt

\$430 two courses / \$500 three courses

À LA CARTE

BEEF BARS

RAW BAR

Milk-fed veal filet tartare with tarragon and praline \$240

Traditional beef tartare, “bistro style” \$240

Black Angus filet carpaccio, fontina cheese, chives \$220

Sea bass ceviche, saffron, fennel & mandarin \$200

Scallop, white miso tacos \$160

Tuna, avocado tacos \$180

MINI BURGER BAR

Black Angus with mild jalapeño sauce \$100

✿ Kobe with paprika and sesame seed sauce \$180

SALAD BAR

Kale salad with avocado, parmesan cheese & lemon zests \$150

Beef tataki with celery, shiso & walnut salad \$180

CHARCUTERIE BAR

Smoked cecina beef & garlic bread \$240

48 months Simon Martin Bellota “Pata Negra” ham \$280

✿ Kobe cecina 50g \$480

DELICIOUS SIDE DISHES

OUR UNRIVALLED MASHED POTATOES \$80

Natural

Jalapeño chili

Hazelnut

Comté cheese

VEGETABLES \$70

Classic French fries

Pak choi

Grilled vegetables

Creamy spinach

SAUCES

Horseradish tartar

Red onion & port

Chimichurri

Black pepper

OUR GREAT MEAT

Only at Beefbar, our meats are broiled at extremely high temperatures then char-grilled, forming an instantaneous crust around the fiber.

This way, the juice is trapped to enrich the flavor of the meat.

AMERICAN PRIME « BLACK ANGUS » BEEF

BREED: Prime Black Angus AGE: 20 to 22 months FEED: corn /120 days

Considered by the connoisseurs as the world’s highest quality meat, exclusively fed with corn. American beef is famous for being the most flavorful meat available.

Imported on a weekly basis.

Bone-in rib-eye, minimum 1200g approximately \$120 /100g

French bavette, 200g \$260

Filet, 200g \$560

Rib-eye cap, 200g \$580

AUSTRALIAN BLACK MARKET « BLACK ANGUS » BEEF

BREED: M5+ Black Angus AGE: 24 to 25 months FEED: grain mainly with part of grass /270 days

A selection of the best beef cattles. The high marbling of the meat results in an extremely tender meat with an exquisite taste.

Filet on the bone, 500g \$790

Short rib, 200g \$380

Porterhouse, minimum 1500g approximately \$150 /100g

Boneless rib-eye, 500g \$720

AUSTRALIAN « WAGYU-CROSSBRED » BEEF

BREED: MB9 Wagyu & Black Angus AGE: 28 to 32 months FEED: grain mainly with part of grass /350 days

This beef is renowned for its exceptional quality, incredible flavor and succulent, juicy tenderness.

Filet, 200g \$700

Bone-in strip, 600g \$630

Rib-eye round, 300g \$900



CERTIFIED KOBE BEEF

BREED: A5 Hyogo Tajima AGE: 29 months FEED: dried pasture & grass

Its taste, tenderness and fragrance is a unique experience as it is considered as the finest meat in the world.

Filet, 100g \$690

Chuck roll, 100g \$360

Signature Kobe burger \$380

ASIDE FROM BEEF...

Japanese pork belly, 200g \$280

T-bone Colorado lamb, 500g \$580

Pan fried Amberjack, miso bisque, couscous \$320

Prices are in Hong Kong dollars and subject to 10% service charge

Executive Chef: Andrea Spagoni

Culinary Director: Thierry Paludetto

Architects: Emil Humbert & Christophe Poyet // Sonor illustrator: Monsieur X