

BEEF BARS

RAW BAR

Tartare

Tuna & sea bass “Monte-Carlo style”, blood orange dressing \$260

Red prawn, green peas & yoghurt \$330

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

Traditional beef, “bistro style” \$240

Hand Cut Trolley Tartare

U.S. tenderloin, 200g \$660

Australian tenderloin, 200g \$780

Carpaccio

Amberjack & sea urchin \$300

Hokkaido scallop, ponzu sauce \$220

Black Angus filet, fontina cheese, chives \$220

Ceviche & Tiradito

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

Langoustine, ceviche dressing, mango & avocado \$320

Tacos & Tostadas

Scallop, white miso tacos \$160

Tuna, avocado tacos \$220

 Kobe tostadas \$220

MINI BURGER BAR

Black Angus with mild jalapeño sauce \$100

Black Angus with bacon & lemon sauce \$100

Black Angus & foie gras mini burger with olive & orange sauce \$160

 Kobe with paprika and sesame seed sauce \$180

Black Angus with Alba white truffle \$350

APPETIZERS & SOUP BAR

Kale salad with avocado, parmesan cheese & lemon zests \$160

Guinea fowl ravioli in broth \$180

Jerusalem artichoke velouté with langoustine & shimeji \$240

CHARCUTERIE BAR

Smoked cecina & garlic bread \$240

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

 Kobe cecina 50g \$480

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.

New York flat iron, 200g \$280

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

French bavette, 200g \$280

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 \$820

Short ribs, 200g \$380

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

Boneless Rib-eye, 500g \$720

AUSTRALIAN « WAGYU-CROSSBRED » BEEF

BREED: M9 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

Hanging tender, 200g \$320

Bone-in strip, 600g \$650

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 \$690/100g

Chuck Roll \$380/100g

Signature Kobe burger \$380

KOREAN « SHORT HORN » BEEF

BREED: 1++ Short Horn AGE: 28 months FEED: dried pasture & grass

The delicacy, tenderness and juiciness of this “Hanwoo” alongside its marbling create a unique experience.

Filet \$480/100g

Striploin 400g approximately \$380/100g

ASIDE FROM BEEF...

Japanese pork belly, 200g \$280

T-bone Colorado lamb, 500g \$580

Milk-fed Dutch veal filet, 200g \$380

FISH

Pan fried Amberjack, yuzu pepper, asparagus & béarnaise \$320

Roasted cod fish, Malabar’s pepper, broad beans & celeriac \$320

RISOTTO & PASTA

Homemade sea urchin tagliolini \$480

 Homemade Kobe ravioli \$280

 Saffron risotto & xerez braised Kobe beef \$280

Homemade Alba white truffle tagliolini \$980

DELICIOUS SIDE DISHES

OUR UNRIVALLED MASHED POTATOES \$80

Natural

Jalapeño chili

Herbs

Hazelnut

Comté cheese

Alba white truffle +\$380

POTATOES \$65

Classic French fries

Roasted potatoes

VEGETABLES \$70

Creamy spinach

Sauteed mushrooms & chestnut

Sauteed broccoli

Sauteed asparagus with parmesan sauce

Pak choi with soya sauce

Grilled vegetables

Green salad

OTHER...\$90

Mac & blue cheese

SAUCES

Horseradish tartar

Red onion & port

Chimichurri

Bearnaise

Black pepper

Red miso

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