

# PICANHA

## 200 DYS GRAIN FED BLACK ANGUS PICANHA \$228

Chimichurri, Duck Fat Chips & Malbec Aioli

## DRY AGED BLACK ANGUS PICANHA \$268

Chimichurri, Duck Fat Chips & Malbec Aioli

## WAGYU M9+ PICANHA \$348

Chimichurri, Duck Fat Chips & Malbec Aioli

# SHARING STEAKS

## 1.2KG TOMAHAWK (FOR 2) \$1098

Triple Cooked Fries, Leafy Green Salad, Choice of Sauce

## 1KG T-BONE (FOR 2) \$1098

Triple Cooked Fries, Leafy Green Salad, Choice of Sauce

# ADD-ONS

Malbec & Herb Jus /  
Chili-Spiked Béarnaise \$38

King Crab Leg / Grilled Foie Gras \$88

WOOD FIRED STEAK & WINE  
**PICANHAS**

# SIDES

## DUCK FAT CHIPS \$38

Malbec Aioli

## CRISP GREEN SALAD \$48

Sweet Onion Dressing, Cherry Tomato, Red Onion, Parsley Leaves, Shaved Parmesan

## BUTTERED GREEN VEGETABLES \$58

French Beans, Broccolini & Kale, Garlic Soy Butter, Furikake

## PROVOLETA MAC N' CHEESE \$98

Parmesan Breadcrumbs

## EMPANADAS (SPANISH FRIED PASTRY) \$88

- Provoleta Cheese & Spinach Filling
  - Slow Cooked Beef Filling
- Chimichurri Spice, Salsa Picanhas'

# SKEWERS

## MAZZANCOLLA PRAWN SKEWERS \$148

Confit Shallot Butter, Lemon

## PORK CHORIZO SAUSAGE SKEWERS \$98

Chimichurri, Salsa Picanhas'

## DRY AGED BEEF (PICANHA) SKEWERS \$108

Confit Shallot Butter

# BURGERS

## EGGPLANT MILANESA \$128

Béarnaise Sauce, Chimichurri Spice, Vine Ripe Tomato, Lettuce, Lemon

## TRUFFLE & CHEESE \$128

Bacon and Truffle Jam, Raclette Cheese, Crispy Onions

# DRINKS

## MALBEC (BY THE GLASS)

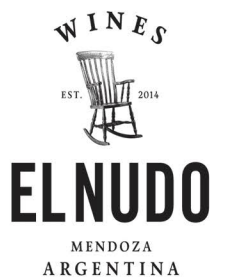
**El Nudo Engreido - Uco Valley, Argentina \$68**  
Light, Fruity

**El Nudo Reserva - Uco Valley, Argentina \$118**  
Ripe Black & Red Fruit, Spicy

**El Nudo Espiritu Guitarrón Gran Corte - Uco Valley, Argentina \$168**  
Oak, Dark Berries

El Nudo, a boutique winery founded by cousins Facundo and Roberto Cahiza in 2011, celebrates the rich potential of Mendoza's land.

The name, meaning "the knot," honors their grandmother, who began every knitting project with care and purpose. Each bottle carries forward the tradition of Argentinian Malbec, blending family warmth with craftsmanship, now proudly partnered.



## WHITE & SPARKLING WINE (BY THE GALSS)

**Vilarnau Brut Reserva Organic-Spain \$58**  
Tropical Fruit, Flowers

**La Joya Reserve Sauvignon Blanc - Chile \$58**  
Tropical Fruit, Flowers

## BEER

**Powder Monkey Draught (UK) \$48**

**Peroni Draught (IT) \$68**

**Asahi Draught (JP) \$58**

**Peroni 0.0% (IT) \$38**

## COCKTAILS

**Caipirinha \$88**  
Cachaça, Cane Sugar, Lime, Mint

**Gin & Tonic \$88**  
Dehydrated Grapefruit, Fire-Roasted Rosemary

**Picanhas' Sour \$88**  
Cachaça, Lemon, Egg White, Angostura Bitters

**Fernet Con Coca \$68**  
Fernet & Coca Cola

## NON-ALCOHOLIC

**On The Wagon Earl Grey Kambucha \$48**  
Brewed in Hong Kong

**Virgin Pina Colada \$78**  
Fresh Pineapple, Cream of Coconut, Lime

**Agua Di Limon \$38**  
Argentinian Lime Soda, Cucumber

**Soft Drinks \$28**  
Coca Cola/Coke Zero/Sprite

STILL OR SPARKLING WATER \$18 **BELU**

# DESSERT

**DULCE DE LECHE ICE CREAM SUNDAE \$88**  
Classic Argentinian Caramel Sauce, Honeycomb Crunch

**CHURROS \$88**  
Dark Chocolate Sauce

Please tell our staff about allergies & dietary requirements

10% SERVICE CHARGE

# PICANHA

**200日穀飼黑安格斯牛臂蓋扒 \$228**  
阿根廷青醬、鴨油炸薯條、馬爾貝克香蒜蛋黃醬

**澳洲21日乾式熟成黑毛安格斯 \$268**  
阿根廷青醬、鴨油炸薯條、馬爾貝克香蒜蛋黃醬

**澳洲MS9+和牛 \$348**  
阿根廷青醬、鴨油炸薯條、馬爾貝克香蒜蛋黃醬

## SHARING STEAKS

**1公斤T-骨巨扒 (2人份)**  
三重脆薯條、綠葉沙律、自選醬汁

**1.2公斤斧頭巨扒 (2人份)**  
三重脆薯條、綠葉沙律、自選醬汁 Choice of Sauce

### 加配：

馬爾貝克紅酒香草汁 / 香辣伯那西蛋黃醬 \$38

皇帝蟹腳 / 燒鵝肝 \$88

WOOD FIRED STEAK & WINE  
**PICANHA'S**

## 飲料

**鴨油炸薯條 \$38**  
佐馬爾貝克香蒜蛋黃醬

**爽脆綠葉沙律 \$48**  
甜蔥沙律醬、車厘茄、紫洋葱、番茜葉、巴馬臣芝士碎片

**牛油青菜 \$58**  
法邊豆、西蘭花苗和羽衣甘藍、香蒜醬牛油、飯素

**阿根廷式布旺倫芝士通心粉 \$98**   
巴馬臣芝士麵包糠

**EMPANADAS (西班牙炸脆餃) \$88**

- Provoleta芝士&嫩菠菜餡料
  - 慢煮牛肉碎
- 阿根廷青醬、秘魯紅洋葱醬

## 串燒：

**虎蝦串燒 \$148**  
西式黃油油蔥酥

**西班牙豬牛肉腸串燒 \$108**  
西式黃油油蔥酥

**熟成牛肉串燒 \$108**  
西式黃油油蔥酥

## 漢堡包：

**阿根廷式酥脆茄子 \$128**   
伯那西蛋黃醬、阿根廷青醬醃料、藤熟蕃茄、生菜、檸檬

**松露及芝士 \$128**  
美式香料沙律醬自家醃菜、車輪芝士煙肉松露醬

## 飲料

### 馬爾貝克紅酒 (杯裝酒)

**El Nudo Engreido - Uco Valley, Argentina \$68**  
口感清新，果味豐富

**El Nudo Reserva - Uco Valley, Argentina \$118**  
成熟黑紅果味，味道辛香

**El Nudo Espiritu Guitarrón Gran Corte - Uco Valley, Argentina \$168**  
橡木桶陳釀，黑莓果香

El Nudo酒莊由表兄弟Facundo及Roberto Cahiza於2011年創立，致力開發阿根廷門多薩產區潛力。

酒莊名稱意為「繩結」，紀念祖母編織時精心打結的傳統，將祖母編織情意結化作百年工藝結晶。每支酒延續阿根廷馬爾貝克釀造工藝，以家族醇厚暖意揉合匠心獨運，成就今日榮耀結盟。



### 白酒&氣泡酒 (杯裝酒)

**Vilarnau Brut Reserva Organic-Spain \$58**  
熱帶果香、花香

**La Joya Reserve Sauvignon Blanc - Chile \$58**  
蜜瓜、熱帶水果

### 啤酒

**Powder Monkey Draught (UK) \$48**

**Peroni Draught (IT) \$68**

**Asahi Draught (JP) \$58**

**Peroni 0.0% (IT) \$38**

### 雞尾酒

**Caipirinha \$88**  
巴西甘蔗酒、黑糖、青檸

**Gin & Tonic \$88**  
西柚及迷迭香裝飾

**Picanhas' Sour \$88**  
巴西甘蔗酒、青檸、安格仕苦精、蛋白

**Fernet Con Coca \$68**  
芙內可樂

### 無酒精飲料

**On The Wagon Earl Grey Kambucha \$48**  
香港釀造

**Virgin Pina Colada \$78**  
椰奶、菠蘿汁

**Agua Di Limon \$38**  
阿根廷青檸梳打

**Soft Drinks \$28**  
可口可樂/零系可口可樂/雪碧

**純淨水或氣泡水 \$18** **BELU**

## 甜品

**焦糖牛奶雪糕新地 \$88**  
經典阿根廷焦糖漿、蜂巢脆餅

**CHURROS \$88**  
西班牙油條

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