



# FOOD MENU

[WWW.THEUPPERDECK.HK](http://WWW.THEUPPERDECK.HK)

# Starter 前菜

## BREAD BASKET 麵包籃 \$88

MINI FRENCH BAGUETTES, TRIANGLE SOFT GREEN OLIVE BREAD 迷你法包, 青水欖麵包

## SEAFOOD CHOWDER \$158

周打海鮮湯

MIXED SEAFOOD COOKED IN CREAMY THICK SAUCE 精選雜錦海鮮忌廉湯

## MARYLAND CRAB CAKE \$168

蟹肉薯餅

BREADED CRAB CLAW MEAT, HERBS, MANGO SALSA AND SMOKED CHIPOTLE SAUCE 吉列蟹肉薯餅, 新鮮香草, 芒果莎莎及墨西哥辣蛋黃醬

## PRAWN COCKTAIL \$168

凍蝦沙律杯

POACHED PINK SHRIMPS, ICEBERG SALAD AND COCKTAIL SAUCE 粉紅熟蝦配自家製雞尾酒醬汁

## SCALLOP & PANCETTA \$218

北海道帆立貝配意大利煙肉

SEARED HOKKAIDO SCALLOPS, CRISPY PANCETTA, CAULIFLOWER MOUSSELINE AND CHICKEN JUS 香脆意大利煙肉, 椰菜花蓉和烤雞燒汁

## TRUFFLE BEEF TARTARE \$268

松露牛肉他他

WAGYU BEEF TENDERLOIN WITH SEASON TRUFFLE, CLASSIC TARTARE SAUCE, QUAIL EGG YOLK AND COUNTRY TOAST 和牛牛柳配時令松露, 經典他他醬汁, 鵪鶉蛋及香脆多士

## CARPACCIO DI MANZO \$228

生牛肉片

US PRIME TENDERLOIN SERVED WITH ROCKET & PARMESAN CHEESE 美國優質牛柳配火箭菜和巴馬臣芝士

## FRESH OYSTERS HALF \$230/

## DOZEN / 1 DOZEN \$358

新鮮生蠔半打/1打

FRESHLY SHUCKED OYSTERS SERVED WITH TRADITIONAL CONDIMENT MIGNONETTE SAUCE, COCKTAIL SAUCE, AND LEMON WEDGES 即開生蠔配香醋汁, 雞尾酒醬汁及檸檬角

## BONE MARROW AND \$168

TOAST 牛骨髓配多士

OVEN ROASTED MARROW ON THE BONE, UNION JAM AND CHIMICHURRI 香烤牛骨骨髓, 洋蔥果醬及阿根廷青醬





# Salad 前菜

## CAESAR SALAD

\$158

### 凱撒沙律

LETTUCE, CROUTON, BACON, CAESAR DRESSING, WHITE ANCHOVIES, PARMESAN CHEESE 生菜, 麵包粒, 煙肉, 凱撒醬汁, 銀魚柳, 巴馬臣芝士

## UPPER DECK SPECIAL

\$158

### SALAD 特選沙律

LETTUCE, KALE, GREEN & BLACK OLIVE, RED ONION, ORANGE, EGG, FETA, WALNUT & HONEY MUSTARD SAUCE 生菜, 羽衣甘藍, 橄欖, 紅洋蔥, 橙, 蛋, 羊芝士, 核桃, 蜂蜜芥末醬

## COUNTRY SALAD

\$168

### 田園沙律

MIX GREEN SALAD, SPINACH, FENNEL, BASIL, RADISHES, CARROT, ARTICHOKE, BELL PEPPER & LEMON DRESSING 雜菜沙律, 菠菜, 茴香, 羅勒葉, 蘿蔔仔, 甘筍, 雅枝竹, 甜椒, 檸檬汁

## AVOCADO SALAD

\$178

### 牛油果沙律

LETTUCE, EGGS, BACON, AVOCADO, CHERRY TOMATOES, SMOKED CHEESE, CELERY & AVOCADO MAYO SAUCE 生菜, 雞蛋, 煙肉, 牛油果, 車厘茄, 煙燻芝士, 芹菜, 牛油果蛋黃醬



# From The Grill

## 燒烤美食

DRY AGE 21 TO 31 DAYS

US PRIME RIB ON THE BONE 1 KG 美國牛肋扒 1 KG \$1598

US PRIME T BONE STEAK "PORTERHOUSE" 1.2 KG 美國 T 骨 牛扒 1.2 KG \$1798

FOR 1 KG & 1.2 KG STEAKS TO SHARE, PLS CHOOSE 2 SIDES AND 2 SAUCES 分享 1 KG & 1.2 KG 大牛扒, 可選擇兩種配菜和兩種醬料

US PRIME RIB EYE 10 oz 美國肉眼扒 10 安士 \$498

WEST HOLME WAGYU RUMP (M4/M5) 7 oz 澳洲和牛 (M4/M5) 7 安士 \$438

US PRIME STRIPLOIN 10 oz 美國西冷扒 10 安士 \$518

# WET AGE

PRIME RIB EYE 10 oz 美國肉眼扒 10 安士 \$468

WEST HOLME AUSTRALIAN WAGYU TENDERLOIN 8 oz 澳洲和牛牛柳 8 安士 \$528

US PRIME STRIPLOIN 10 oz 美國西冷牛扒 10 安士 \$478

FLANK STEAK WAGYU (M7) 10 oz 和牛側腹扒 (M7) 10 安士 \$438

HANGER STEAK PRIME 7 oz 封門柳牛扒 7 安士 \$398

SMALL STEAK PLS CHOOSE 1 SAUCE AND SERVED WITH FRIES OR SALAD 點選份量較細的牛扒, 可選擇一種醬料和薯條或沙律



# Side Dish 配菜

HKD 78 PER SIDE

CAJUN FRIES 香辣薯條

JACKET POTATO WITH BACON  
AND SOUR CREAM

烤薯仔配煙肉和酸忌廉

MASHED POTATO 薯蓉

MAC N CHEESE 美式芝士通粉

SAUTEED MUSHROOM 炒蘑菇

GRILLED MIX  
VEGETABLES 烤雜菜

GRILLED CORN ON COB 烤粟米棒

GRILLED ASPARAGUS WITH  
CHIMICHURI 烤蘆筍配阿根廷  
青醬

Sauce (if extra) 醬料 (如添加)  
HKD \$28 PER EACH

RED WINE 紅酒汁

HORSERADISH 辣根醬

CHIMICHURRI 阿根廷青醬

BERNAISE 蛋黃醬

GREEN PEPPERCORN 青胡椒汁

# From The Smoker

## 煙燻美食

**TEXAS BBQ BABY** \$298/

**BACK RIBS HALF / FULL** \$488

醬燒豬肋骨半份 / 全份

SLOW ROASTED AND SMOKED BABY BACK RIBS FINISH WITH HOMEMADE BBQ SAUCE, SERVED WITH FRIES AND SALAD 配自製燒烤醬、薯條及沙律

**BBQ DEVIL BABY CHICKEN** \$308

煙燻燒春雞

SMOKED BABY CHICKEN SERVED WITH BABY POTATO LYONNAISE 配薯仔及白酒洋蔥醬

**CAJUN SMOKED** \$298

**SHORT RIBS** 香料煙燻牛排骨

48HRS. SLOW COOKED BEEF SHORT RIBS SERVED WITH FRIES 48小時慢煮牛肋骨

**SMOKED BRISKET** \$278

煙燻牛腩

BEEF BRISKET SERVED WITH CELERY ROOT COLESLAW MIXED SALAD 慢煮煙薰牛腩配芹菜沙律



# Pasta & Risotto

## 意大利麵&燴飯

**PAPPARDELLE** \$208

大蝦, 蘆筍闊扁麵

LARGE PASTA WITH CREAMY SHRIMP & ASPARAGUS 意大利闊扁麵配奶油忌廉大蝦&蘆筍

**RIGATONI BOLOGNESE** \$198

意式肉醬長通粉

RIGATONI PASTA WITH RICH MINCED BEEF, CARROT, CELERY & ONION 意大利長通粉配碎牛肉, 甘筍, 芹菜, 洋蔥

**TAGLIATELLE** \$188

意大利煙肉, 雞油菌幼扁麵

EGG TAGLIATELLE PASTA WITH PANCETTA AND CHANTERELLE MUSHROOM, SHAVED AGED PARMESAN, OLIVE OIL AND FRESH HERBS 全蛋幼扁麵配意大利煙肉及雞油菌, 巴馬臣芝士片, 特級初榨橄欖油及新鮮香草

**KING PRAWN LINGUINE** \$228

虎蝦扁意粉

LINGUINE COOKED IN A HEARTY TOMATO SHELLFISH SAUCE AND GRILLED KING PRAWN 香烤虎蝦配意大利麵, 慢煮蕃茄海鮮濃湯烹調

**RISOTTO LOBSTER** \$338

龍蝦燴飯

RISOTTO COOKED WITH LOBSTER AND TOMATO SAUCE SERVED WITH HALF BOSTON LOBSTER 意大利燴飯配牛油慢煮半隻龍蝦肉



# House Made Burger

## 自製漢堡

**THE AMERICAN BLT** \$188  
**美國牛肉漢堡 BLT**

BEEF PATTY, BACON, TOMATO, FRIED ONION RING, CHEDDAR, LETTUCE 百分百美國牛肉漢堡, 煙肉, 蕃茄, 炸洋蔥圈, 車打芝士, 生菜

**WAGYU BURGER** \$258  
**和牛漢堡**

WAGYU BEEF PATTY, BACON MARMALADE, FONTINA CHEESE, LETTUCE, TRUFFLE MAYONNAISE 百分百和牛漢堡, 煙肉醬, 芝士, 生菜, 松露醬

**CHICKEN BURGER** \$178  
**雞肉漢堡**

BUTTERMILK FRIED CHICKEN THIGH, TOMATO, RED ONION, LETTUCE, PICKLES AND CHIPOTLE SAUCE 香脆雞髀肉, 蕃茄, 紅洋蔥, 生菜, 醃青瓜, 墨西哥辣汁

**LAMB BURGER** \$198  
**羊肉漢堡**

LAMB PATTY, TOMATO, SPICED ONION JAM, LETTUCE 百分百羊肉自家製漢堡, 蕃茄, 洋蔥果醬, 生菜

**VEGETABLE BURGER** \$168  
**素肉漢堡**

VEG PATTY, LETTUCE, TOMATO, PICKLED ONION 素肉餅, 生菜, 蕃茄, 醃洋蔥

# Main Course 主菜

## SEABASS 鱸魚 \$228

FILLET OF SEABASS PAN SEARED CORN SUCCOTASH,  
CRUSTACEAN SAUCE 香煎鱸魚柳, 美式粟米沙律  
, 海鮮醬汁

## LOBSTER THERMIDOR \$588

### 法式焗龍蝦

POACHED LOBSTER GRATINATED WITH  
CHEESE, MUSHROOM, SERVED WITH MIXED  
LEAVES 法式釀波士頓龍蝦配沙律

## RACK OF LAMB 羊架 \$398

SLOW COOKED AUSTRALIAN LAMB WITH GRILLED  
MIXED VEGETABLES AND GREEN PEPPER SAUCE 慢煮  
澳洲羊肉配烤雜菜和青胡椒汁

## IBERICO PORK CHOP \$328

### 黑毛豬扒

GRILLED PORK CHOP, POTATO TRUFFLE  
GNOCCHI, APPLE CIDER SAUCE 配蘋果醋汁,  
松露馬鈴薯丸子

## GRILLED SALMON \$278

### 烤三文魚

GRILLED SALMON FILLET SERVED WITH CREAMY MASH  
POTATO, VEG SALSA 烤三文魚柳配薯蓉, 雜菜沙沙醬

## WAYGU SURF & TURF \$678

### 和牛牛柳拼龍蝦尾

WAYGU TENDERLOIN, LOBSTER TAIL SERVED WITH FRIES &  
SALAD 配香辣薯條&雜菜沙律

# Chef Special Home

# Made Dessert

## 廚師精選自製 甜品

## NEW YORK CHEESE CAKE \$108

### 紐約芝士蛋糕

HOMEMADE CHEESE CAKE

## BAKED ALASKA \$108

### 熱烤阿拉斯加

SPONGE CAKE, ICE CREAM AND MERINGUE 海綿蛋糕, 雪  
糕, 蛋白霜

## HOMEMADE CHEESE CAKE

### 自家製芝士蛋糕

SMALL 2 LB 細 2磅 / MED 3 LB 中 3磅 / LARGE 4  
LB 大 4磅

628/828/998

ONLY ON PRIOR ORDER MIN 4 DAYS 需要四日前預訂





## BANANA MESS

香蕉甜品杯

RIPPED BANANA WITH FRESH CREAM,  
CRUSHED BISCUIT 香蕉, 鮮忌廉, 碎餅

\$108



## KEY LIME PIE

美式青檸批

PIE MADE OF LIME JUICE, EGG YOLKS WITH  
MERINGUE 青檸汁, 蛋黃, 蛋白霜

\$108



## HOT CHOCOLATE CAKE

熱朱古力蛋糕

SERVED WITH VANILLA ICE CREAM 朱古力心  
太軟配雲呢拿雪糕

\$108

## SELECTION OF ICE CREAM (2 SCOOP)

兩球精選雪糕

CHOCOLATE, VANILLA, OR STRAWBERRY 朱古  
力, 雲呢拿或士多啤梨

\$78



# OUR OUTLETS

*Cabana Breeze*  
BAR & GRILL

☎ T : 27778982, 27778980

🌐 WWW.CABANABREEZE.HK

📍 SHOP G12-G15, T-BAY, 9 YI TUNG ROAD, TUNG CHUNG, LANTAU

*atavola*  
Bar & Grill

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📍 SHOP E & F,G/F SEAVIEW CRESCENT PLAZA TUNG CHUNG

*atavola*  
Bar & Grill  
TSEUNG KWAN O

📱 ATAVOLA.HK | 🌐 WWW.ATAVOLA.HK | ✉ BOOKINGTKO@ATAVOLA.HK

📍 SHOP G08 G/F, MONTERY PLACE O'SOUTH COAST 23, TONG CHUN ST TSEU

*SPICE*  
RESTAURANT & BAR

☎ 55192582 | ☎ 21919880 | 🌐 WWW.SPICE-RESTAURANT.HK

✉ BOOKING@SPICE-RESTAURANT.HK | 📱 SPICE RESTAURANTHK

📍 2/F,1 KNUITSFORD TERRACE, TSIM SHA TSUI KOWLOON, HONG KONG



