

STEAK_{by} ROOSEVELT

羅斯福牛扒館

For Private Functions or Banquets

私人派对及宴会查询电话

Please call 021 6302 8513

Email: info@27bund.com

www.27bund.com

All prices are in RMB and subject to 10% service charge.
所有价格以人民币计并附加10%服务费。

前菜 Starter

法国空运活生蚝 Jet Fresh from France

顶级红标生蚝
Fine de Claire N2
¥ 76

安之莲生蚝
Ancelin
¥ 100

鱼籽酱 Caviar

New

拉美西斯二世
Ramesses II

10g/Tin(原罐)

¥ 438

佐以传统调料和吐司面包
Served with Traditional Condiments and Toast

鸡尾酒虾杯
Shrimp Cocktail
¥ 158

自制腌制新西兰帝王鲑
Homemade Marinated
New Zealand Emperor Salmon
¥ 248

香脆腌肉裹野生扇贝，
时令绿芦笋色拉配以火箭菜，
松仁及松露汁
Pancetta Wrapped Wild Scallop &
Seasonal Green Asparagus Salad
with Rocket Leaf, Pine Nuts and Truffle Sauce
¥ 178

法式香煎鹅肝 配无花果泥
及薰衣草草莓泡沫
Pan-Seared Foie Gras with Fig Puree &
Lavender Strawberry Foam
¥ 188

New

炙烤牛骨髓 (两根)
(原味、开心果味、杏仁味或焦糖味)
Grilled Beef Bone Marrow (2 bones)
(Original, Pistachio, Almond or Caramel)
¥ 138

薄切小牛 配巴马臣芝士 佐以金枪鱼酱
Veal Tonnato and Parmesan Cheese
with Tuna Sauce
¥ 188

New New Dish/新推菜品



Executive Chef's Recommendation/主厨推荐



Vegetarian Dish/素食

前菜 Starter

巴玛伊比利亚黑蹄发酵48个月火腿
Bama Iberia Black Hoof Fermented
Ham 48 Months
¥ 380

 
有机番茄 伴新鲜牛油果
配水牛芝士 佐以罗勒汁
Organic Tomato, Fresh Avocado &
Buffalo Mozzarella Cheese with Pesto
¥ 168


色戒色拉
Sky Salad
¥ 158

凯撒色拉
Caesar Salad
¥ 148

汤 Soup

龙虾汤 配白兰地
Lobster Bisque with Brandy
¥ 168


波士顿蛤蜊浓汤
Boston Clam Chowder
¥ 138


牛尾汤
Oxtail Soup
¥ 148


野生牛肝菌菇汤伴黑松露
Wild Porcini Mushroom Soup
with Black Truffle
¥ 148

主菜 Main

New

冰镇海鲜聚宝盆 Mix Seafood Tower

法国空运鲜活生蚝 4、波士顿龙虾 1、老虎虾 6、
青蟹 1、红心贝 6、拉美西斯二世鱼籽酱 (10g/原罐)
Jet Fresh French Oyster 4、Boston Lobster 1、Tiger Shrimps 6、
Green Crab 1、Scallop 6、Ramesses II Caviar (10g/Tin)
(每天限量供应, 甄选鲜食, 品质保证。 Limited Supply to Ensure Freshness.)
¥ 1188



罗斯福海陆拼盘 Roosevelt Surf & Turf

香扒波士顿龙虾 佐以XO酱番茄莎莎
牛排菲力鹅肝 伴鸭油炸薯饼
Grilled Boston Lobster with XO Sauce Tomato Salsa
Beef Tenderloin with Foie Gras & Duck Fat Fried Hash Brown
¥ 888

香焗精选加拿大鳕鱼
配秘制金桔酱
Glazed Canadian Black Cod
with Homemade Kumquats Compote
¥ 558

惠灵顿三文鱼帝皇蟹
Wellington Salmon King Crab
¥ 388

波士顿龙虾 配以蒜香黄油 (煮 或 碳扒)
Boston Lobster with Garlic Butter
(Boiled or Grilled)
(约700g/approximate 24.69oz)
¥ 698

香扒波士顿龙虾扁形意面
佐以番茄汁
Grilled Boston Lobster Linguine
with Tomato Sauce
¥ 428

碳扒新西兰羊排
Grilled New Zealand Lamb Chop
¥ 478



碳扒时蔬 配松茸及煨土豆
Grilled Vegetables with
Matsutake & Confit Potato
¥ 296



New Dish/新推菜品



Executive Chef's Recommendation/主厨推荐



Vegetarian Dish/素食

牛排 Steaks

澳洲安格斯谷饲 M3 战斧牛排
配香烤时蔬及土豆 佐以红酒汁、黑胡椒汁、蘑菇汁及黄芥
(现场切配) (约1500g, 适合2-3位客人享用)

Australian Angus M3 Tomahawk Steak
Sided with Grilled Vegetables & Baby Potatoes;
Served with Red Wine Sauce, Black Peppercorn Sauce, Mushroom Sauce & Mustard
(approximate 53oz, For 2 to 3 Guests)

介绍: 骨嫩肉紧, 除能品尝到眼肉的细嫩口感外, 肉质撕扯之间
更夹带有骨边肉的油韧特质, 比去骨的更有滋味, 吮指回香。
Info: tender meat bone tightly, besides can taste the eye the delicate taste of meat,
meat torn between more entrainment with bone and flesh oil brake characteristic,
more flavor than boneless, suck back to sweet.

最佳烹饪状态: 3-5分熟 Best Cooked: Medium Rare

¥ 1628

New

罗斯福美洲肉眼牛排
Roosevelt American Ribeye
(约250g / approximate 8.8oz)
¥ 418

New

罗斯福极佳西冷牛排
Roosevelt Prime Sirloin
(约250g / approximate 8.8oz)
¥ 418

New

美国极佳红坊牛排
American Prime Porterhouse
(约1200g, 适合2位客人享用
approximate 42oz, For 2 Guests)
¥ 1468

New

澳洲谷饲牛菲力排
Australian Wagyu Beef Tenderloin
(约220g / approximate 7.8oz)
¥ 568

美国极佳级肉眼牛排
American Prime Ribeye Steak
(约270g / approximate 9.5oz)
¥ 688

美国极佳级西冷牛排
American Prime Sirloin
(约270g / approximate 9.5oz)
¥ 658

任选酱汁 Choice of Sauces

芥末汁、黑胡椒汁、凤尾鱼汁
Mustard sauce, Black Peppercorn Sauce, Anchovies Sauce

配菜 Sides

薯条和黑松露蛋黄酱
French Fries
with Black Truffle Mayonnaise
¥ 88 / each 每份

炒蘑菇和蒜泥
Sautéed Mushrooms
with Garlic
¥ 68 / each 每份

黄油炒西兰花
Sautéed Broccoli
in Butter Sauce
¥ 68 / each 每份

New

New Dish/新推菜品



Executive Chef's Recommendation/主厨推荐



Vegetarian Dish/素食

甜品 Dessert

纽约芝士蛋糕
New York Cheese Cake
¥ 128

经典巧克力蛋糕
Classic Chocolate Cake
¥ 118

意大利提拉米苏
Tiramisu
¥ 108

New

芒果雪泥
Mango Sorbet
¥ 58

New

手工自制冰激凌
(草莓、巧克力、香草)
Handmade Ice Cream
(Strawberry, Chocolate, Vanilla)
¥ 58 / 单球 Scoop

芝士拼盘
(帕玛森干酪; 丹麦蓝纹干酪; 格兰达布里干酪;
艾蒙塔尔奶酪; 斯卡莫扎干酪)
Cheese Plate
(Parmigiano; Danish Blue Cheese;
Brie Cheese; Emmentaler; Smoked Scamorza)
¥ 318

时令水果盘
Fresh Seasonal Fruits
¥ 108