



澳洲牛霖肉扒配多蜜醬

Australian Rump Steak with Demi-glace Sauce



牛霖肉扒是牛肉風味最濃厚的部位之一，脂肪含量較少，肉質結實富有彈性。配上濃醇甘甜的多蜜醬，更能帶出原始牛肉的鮮味。 Rump steak has a low proportion of fat, thus it is tender but firm with the richest beef flavor. Demi-glace sauce, which is slightly sweet and rich in taste, helps bring out the natural flavor of the steak.

\$68

牛霖肉扒 Rump Steak 200g

選用優質澳洲YP級別100日穀飼牛在牛腰及其上方之間的肌肉。
The rump steak is a muscle primal that sits between the sirloin and topside of Young Prime 100-Day Grain-Fed Australian Beef.



多蜜醬 Demi-glace Sauce

由薩莉亞澳洲自家工場生產，以當地牛肉及新鮮蔬菜等熬製而成。
Produced by Saizeriya's self-own factory in Australia. Made of Australian beef and freshly picked vegetables.

5分熟 — Medium
7分熟 — Medium well
全熟 — Well done



為確保肉質鬆軟，牛霖肉扒會以約5-7成熟的狀態提供予客人。如希望牛扒全熟，請在點餐時向店員提出。
The steak will be served medium to medium well to keep the tenderness. If a well done steak is preferred, please inform our attendants when ordering.

配搭紅酒更顯美味!



紅葡萄酒

Gattavecchi Quotidiano Rosso
Red Wine

\$82 ^{750ml}
支裝 Bottle

\$16
杯裝 Glass

選用托斯卡納優質紅葡萄，富含多種令人愉悅的香氣，適合任何時候享用。
Blend of typical grapes cultivated in Tuscany. A perfectly drinkable wine that is ideal for every day.

• 配搭特點 matching point •

紅酒濃郁的果香跟牛霖肉扒和多蜜醬產生相乘作用，為佳肴添上成熟風味。
Fruitiness of red wine enhances the taste of rump steak and demi-glace sauce.

● 圖片只供參考 The pictures are only for reference.

● 不設加一服務費，請到收銀處付款 No 10% Service Charge. Please kindly pay at Cashier.

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