



## ENTRADAS 前菜

Selection of Argentinian-style starters 阿根廷前菜

- Seasonal Daily Soup (v)** 是日餐湯 78
- Provoleta (v)** 158  
Oven-baked provolone cheese, dry chimichurri  
香烤Provolone芝士 配阿根廷青醬
- Burrata Verde (v)** 158  
Charred asparagus, snow peas, basil pesto  
布拉塔芝士 配烤蘆筍、荷蘭豆及羅勒青醬
- Lomo Steak Tartare** 198  
Capers, chives, mustard aioli, rosemary flatbread  
牛柳他他 配酸豆香葱、芥末蛋黃醬及送香扁麵包



## FRUTOS DEL MAR 海鮮

Fresh seafood with Latin American flavours  
拉丁美洲風味的新鮮海鮮

- Poached Shrimp Aguachile** 168  
Pickled onion, micro greens, citrus cucumber sauce  
水煮蝦 配醃洋蔥、迷你綠葉、柑橘黃瓜醬
- Marinated Hamachi Ceviche** 168  
Radish, jalapeño, citrus, coriander, aji amarillo  
醃生黃鱔魚 配蘿蔔、墨西哥辣椒、柑橘、香菜、黃辣椒
- Pan-seared Scallops** 168  
Leche de tigre, herring roe, crispy bacon  
秘魯扇貝 配虎奶醬汁、鯪魚子及芫荽油
- Yellowfin Tuna Tiradito** 168  
Blood orange, avocado, lime juice, romesco sauce  
黃鱔魚生 配番茄胡椒醬血橙酪梨酸橙汁

## ENSALADAS 沙律

Wholesome and fresh salads 新鮮沙律

- Mixed Lettuce, Tomatoes & Red Onion (v)** 98  
Red wine vinaigrette  
番茄紅洋蔥沙律 配紅酒醋汁
- Kabocha and Kale Salad (v)** 138  
Roasted Japanese pumpkin, kale, Greek feta, walnuts  
烤日本南瓜羽衣甘藍沙律 配菲達芝士及核桃
- Grilled Calamari Salad** 148  
Mixed field greens, cucumber, tomato, onion, garlic dressing  
烤魷魚沙律 配生菜、青瓜、番茄、洋蔥及蒜汁
- Grilled Gem Salad** 148  
Garlic croutons, Caesar dressing  
烤沙律 配香蒜麵包粒及凱撒汁

## CARNES 肉類

21-day aged grass-fed beef from La Pampa province, Argentina.  
Ethical and environmentally friendly high-quality beef. 來自阿根廷拉潘帕省, 21天熟成的草飼牛肉優質且更環保

### STEAK CLASSICS

<b>Entraña Gruesa</b> 308 Hanger (300g) 封門牛柳扒	<b>Cuadril</b> 308 Rump (340g) 牛臀扒	<b>Bife de Ancho</b> 418 Ribeye (400g) 肉眼牛扒	<b>Tiras de Asado</b> 438 Shortribs (500g) 牛肋排
<b>Entraña Fina</b> 308 Skirt (300g) 側腹橫肌牛扒	<b>Bife de Chorizo</b> 348/408 Sirloin (340g/400g) 西冷扒	<b>Bife de Lomo</b> 368 Filet (280g) 牛柳扒	



### TO SHARE 多人分享

- Ojo de Bife con Hueso** 998  
Bone-in ribeye (800g)  
帶骨肉眼牛扒
- Bife de Costilla Con Lomo** 1198  
T-bone (1000g)  
T骨牛扒
- Gaucha Platter (Serves 2)** 688  
Rump, fillet and skirt (700g)  
二人份阿根廷牛扒拼盤：牛臀扒、牛柳扒及側腹橫肌牛扒
- Virtuoso Platter (Serves 4)** 1398  
Rump, fillet, sirloin and ribeye (1360g)  
四人份阿根廷牛扒拼盤：牛臀扒、牛柳扒、西冷扒及肉眼牛扒

### STEAK PAIRINGS 牛扒搭配

- Chimichurri Prawns (2 pcs)** 阿根廷青醬蝦 +58
- Fried Egg (2 pcs)** 煎蛋 +28
- Gaucha Butter** 牛油 +18

## TANGO SPECIALITY

特色推介

- Tira de Ancho** 538  
Spiral cut ribeye (500g), basted with fresh chimichurri  
螺旋切肋眼牛扒 配阿根廷青醬
- Churrasco de Lomo** 388  
Spiral cut tenderloin tail (300g), basted in garlic and parsley  
螺旋切牛嫩尾蒜香歐芹烤製
- Bife de Chorizo a la Picante** 438  
Butterfly sirloin (400g), marinated 48 hours in spiced garlic oil  
48小時香蒜油醃漬蝴蝶肩牛扒
- Picanha** 348  
Flash grilled thinly sliced cap of rump (400g)  
快炒薄切牛扒

## PLATO PRINCIPAL 主菜

Argentinian main specialties 阿根廷特色菜

- Spinach Strozzapreti (v)** 208  
Wild forest mushrooms, baby spinach, creamy braised pepper sauce  
菠菜手捲意粉 配野生菇配嫩菠菜及奶油燉胡椒醬
- Chef's Ravioli** 198  
Parmesan cream sauce, black truffle paste  
帕瑪森芝士意大利雲吞 配黑松露醬
- Churrasco Limón** 258  
Grilled pork churrasco, red grape mustard, lemon  
燒烤豬肉 配紅葡萄芥末及檸檬
- Roasted Rack of Lamb** 298  
Celeriac purée, roasted carrots, orange lamb jus  
烤羊排 配芹菜根泥配烤胡蘿蔔及橙味羊汁
- Grilled Spatchcock Chicken** 258  
Rosemary garlic, grilled lemon  
烤春雞 配迷迭香蒜及烤檸檬
- Pan-roasted Atlantic Black Cod** 258  
Fennel crisp, lemon and aniseed infused parsley sauce  
烤大西洋黑鱈魚 配茴香脆片檸檬及八角芫荽醬



## SIDES 配菜

- Thyme Skinny Fries** 百里香薯條 78
- Cajun Sweet Potato Fries** 卡津番薯條 78
- Spiced Roasted Broccoli** 五香烤西蘭花 78
- Creamy Parmesan Spinach** 巴馬臣芝士奶油菠菜 88
- Butter Potato Purée** 奶油薯蓉 88
- Humita Salteña** Steamed creamy corn parcel 88  
阿根廷傳統烤粟米
- Sautéed Oyster Mushrooms** 炒杏鮑菇 88