

## APPETIZERS 前菜

Choice of one 選一

**Soup of The Day (v)** 是日餐湯

**Argentinian Chorizo Bombón**

Pickled chili and grilled pepper  
煙肉包阿根廷香腸 配醃辣椒和烤胡椒

**Marinated Shrimp Ceviche**

Tomato citrus sauce, chili and coriander  
番茄柑橘汁醃蝦 配辣椒和芫荽

**Traditional Argentinian Empanada**

Choice of beef / chicken / pork / cheese (v)  
Served with tomato salsa  
自選傳統阿根廷餡餅 (牛肉 / 雞肉 / 豬肉 / 芝士)  
配番茄莎莎醬

## SIDES 配菜

Choice of one 選一

**Garlic and Parsley Skinny Fries (v)**

幼薯條

**Butter Potato Purée (v)** 奶油薯蓉

**Mixed Green Salad (v)** 雜菜沙律

## ADD-ONS 加配

**Sunny Side Egg (2 pcs)** 太陽蛋 (兩隻) +\$28

**Grilled Bacon (3 slices)** 烤培根 (三片) +\$28

**Grilled Shrimp (2 pcs)** 烤蝦 (兩隻) +\$58

## MAIN COURSES 主菜

Choice of one 選一

### "Porteño" \$218

**Lomito Steak Sandwich**

Hanger steak(100g), chimichurri sauce,  
pickled chili  
封門牛柳扒三文治 配阿根廷青醬及醃辣椒

**Truffle and Mushroom  
Linguine (v)**

Mixed mushrooms, creamy truffle sauce  
松露蘑菇扁意粉

**Crispy Confit Duck Leg**

Braised purple cabbage, orange sauce  
脆皮油封鴨腿 配燉紫甘藍及橙汁

**Dry Aged Beef Burger**

Aged cheddar, tomato, lettuce  
乾式熟成牛肉漢堡

**Sausage and Mushrooms**

Chorizo sausage, portobello, tomato, eggs  
肉腸和及啡菇拼盤 配番茄及雞蛋

### "Gaucho" \$278 up

Argentinian Steaks

**Sea Bass Fillet \$298**

Fennel and orange salad, caper butter  
鱸魚柳 配香橙茴香沙律及奶油酸豆

**Steamed Mussels \$298**

New Zealand black mussels(500g),  
white wine broth  
白酒煮紐西蘭黑青口(500g)

**Steak and Eggs \$278**

Hanger steak(200g), bacon,  
sunny side eggs(2 pcs)  
封門牛柳扒(200g) 配煙肉及太陽蛋

**Bife de Ancho \$368**

Ribeye steak(300g), selection of house sauces  
肉眼牛扒(300g) 配自選醬料

### "Salteña" \$688 up

For two, includes 2 Appetizers, 2 Sides and 2 Drinks

二人分享拼盤 包括前菜、配菜及飲品各兩個

**El Plato \$688**

Grilled hanger steak, chorizo, morcilla,  
salchicha parrillera, confit duck leg  
二人阿根廷拼盤 配烤封門牛柳扒、  
肉腸、血腸、香腸及油封鴨腿

**Ojo de Bife con Hueso \$998**

Bone-in ribeye(800g)  
烤阿根廷帶骨肉眼牛扒(800g)

## DESSERTS 甜品

**Churros +\$58**

Cinnamon sugar, Nutella sauce  
西班牙油條 配肉桂糖及Nutella榛子醬

**Flan de Vanilla +\$58**

Traditional homemade crème caramel  
傳統自製焦糖布丁

**Alfajores de Dulce de Leche +\$28**

Traditional maize cookies  
傳統玉米曲奇夾焦糖牛奶醬

## DRINKS 飲品

Choice of one 選一

**Coke / Coke Zero / Sprite /  
Ginger Ale / Ginger Beer**

可樂 / 無糖可樂 / 雪碧 / 薑味汽水 / 薑啤

**Tea / Coffee / Juice +\$20**

茶 / 咖啡 / 果汁

**Free-flow +\$188 (2 hours)**

Sommelier's wine: Sparkling / White / Red  
侍酒師推薦葡萄酒

TANGO Cocktails:

Fernet con Coca / Negroni / Aperol Spritz  
TANGO 雞尾酒

