

PROHIBITION

Grill house & Cocktail bar

扒房·酒吧

CHEF'S RECOMMENDATIONS

FOR 2 PERSONS: GRILLED MARINE SAMPLER <i>BOSTON LOBSTER, JUMBO KING PRAWN, HOKKAIDO SCALLOP, CRAB CAKE</i>	\$880
AHI TUNA TARTARE <i>YUZU DRESSING, GARLIC BREAD</i>	\$198
BEEF TARTARE <i>SOURDOUGH</i>	\$298
"NEW ORLEANS" JUMBO CRAB CAKE <i>LUMP CRAB, TARTAR SAUCE</i>	\$238
PAN-SEARED DUCK FOIE GRAS <i>FRUIT PUREE, BRAISED BABY PEAR</i>	\$198
ALASKAN KING CRAB LEG <i>COCKTAIL SAUCE, GARLIC MAYONNAISE</i>	\$588

SALAD & SOUP

PROHIBITION CHOPPED SALAD <i>ORGANIC MIXED GREEN, WAX APPLE, TOMATO, HOMEMADE VINAIGRETTE</i>	\$178
FLANK STEAK SALAD <i>CHIMICHURRI</i>	\$188
CLASSIC CAESAR <i>NUESKE SLAB APPLEWOOD BACON</i>	\$158
LOBSTER BISQUE <i>COGNAC CREAM</i>	\$158
SOUP OF THE DAY	\$98

PROHIBITION DELI

SIGNATURE PASTRAMI <i>HOUSE MUSTARD, PICKLES</i>	\$198
AMERICAN CHICKEN TENDERS <i>BEER POTATO CHIPS, HONEY MUSTARD</i>	\$158
FRESH CHORIZO LYONNAISE <i>BROWN ONION GRAVY</i>	\$168
THICK CUT APPLEWOOD BACON <i>MAPLE GLAZED</i>	\$218
NEW YORK PASTRAMI SANDWICH <i>SOURDOUGH, HOUSE MUSTARD, FRENCH FRIES</i>	\$218
PHILLY CHEESESTEAK <i>CHEEZ WHIZ, BEER POTATO CHIPS</i>	\$238
WAGYU BEEF BURGER <i>CHEDDAR, FRENCH FRIES</i>	\$238

OUR GREAT BEEF

USDA PRIME

BREED: BLACK ANGUS | FEED: CORN

DRY-AGED 28 DAYS BONE-IN RIBEYE 52oz <i>TOP WITH DRAWN BUTTER</i>	\$1,988
LONG BONE-IN RIBEYE 35oz	\$1,488
RIBEYE 12oz	\$598
NEW YORK STRIP 12oz	\$598
FILET 8oz	\$538
ROASTED PRIME RIB 14oz <i>RESERVE ONE DAY IN ADVANCE</i>	\$648

US WAGYU "GOLD MEDAL"

BREED: WAGYU CROSS BREED | FEED: MULTI GRAIN

STRIPLOIN 10oz	\$788
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KOREAN 1++

BREED: SHORT HORN | FEED: MULTI GRAIN

STRIPLOIN 10oz	\$1,088
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AUSTRALIAN WAGYU

BREED: WAGYU CROSS BREED | FEED: CORN

M9+ RIBEYE 9oz	\$958
M7+ BONE-IN RIBEYE 22oz	\$738
M7+ T-BONE 30oz	\$1,288

SAUCES

BÉARNAISE	CHIMICHURRI
BLACK PEPPER WITH COGNAC	CLASSIC BBQ
CABERNET & SHALLOT JUS	GARLIC BUTTER WITH HERB

ENHANCEMENT

GRILLED JUMBO KING PRAWN <i>PER PIECE</i>	\$128
HOKKAIDO SCALLOP	\$128
PAN-SEARED DUCK FOIE GRAS <i>PER PIECE</i>	\$108
THICK CUT APPLEWOOD BACON	\$128
ROQUEFORT BLUE CHEESE	\$98

APART FROM BEEF

GLACIER TOOTHFISH 8oz	\$398
DOVER SOLE WHOLE 16oz <i>MEUNIÈRE SAUCE</i>	\$748
FISH OF THE DAY	MARKET PRICE
JUMBO KING PRAWNS 12oz <i>GARLIC BUTTER</i>	\$368
IBERICO PORK RACK 16oz <i>CARAMELIZED APPLE</i>	\$558
VICTORIA RACK OF LAMB 12oz	\$428
FRENCH "FREE RANGE" YELLOW CHICKEN 14oz	\$368

SIDE DISHES

ONION RING	\$88
CREAMY CORN	\$88
GARLIC FRENCH BEAN	\$88
SAUTÉED BUTTON MUSHROOM	\$88
CREAMY SPINACH	\$88
BROCCOLI MIMOSA <i>GARLIC, EGG YOLK, BREAD CRUMB</i>	\$88
POTATO GRATIN	\$88
FRENCH FRIES	\$88
SWEET POTATO FRIES	\$88
MASHED POTATO	\$88
BAKED IDAHO POTATO	\$88
LOBSTER MAC & CHEESE	\$118

- OUR SEAFOOD HAS BEEN CHOSEN ACCORDING TO THE RECOMMENDATION

FROM WWF-HK'S SEAFOOD GUIDE

- PLEASE CHECK WITH OUR STAFF FOR VEGETERIAN OPTIONS

- PRICE ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE

