

# PROHIBITION

Grill house & Cocktail bar

扒房·酒吧

## CHEF'S RECOMMENDATIONS

CHILLED SEAFOOD PLATTER ON ICE <small>FOR 2 PERSONS</small> <small>BOSTON LOBSTER, JUMBO KING PRAWN, HOKKAIDO SCALLOP, ABALONE, WHELK</small>	\$880
GRILLED MARINE SAMPLER IN HOT <small>FOR 2 PERSONS</small> <small>BOSTON LOBSTER, JUMBO KING PRAWN, HOKKAIDO SCALLOP, CRAB CAKE</small>	\$880
BEEF TARTARE <small>SOURDOUGH</small>	\$298
AHI TUNA TARTARE <small>YUZU DRESSING, GARLIC BREAD</small>	\$198
PAN-SEARED HOKKAIDO SCALLOP <small>NUESKE SLAB APPLEWOOD BACON, CECINA DE LEÓN, PASSION FRUIT DRESSING</small>	\$208
ALASKAN KING CRAB LEG <small>COCKTAIL SAUCE, GARLIC MAYONNAISE</small>	\$488
"NEW ORLEANS" STYLE CRAB CAKE <small>LUMP CRAB, TARTAR SAUCE</small>	\$168
SIGNATURE PASTRAMI <small>HOUSE MUSTARD, PICKLES</small>	\$228
PAN-SEARED DUCK FOIE GRAS <small>FRUIT PUREE, BRAISED BABY PEAR</small>	\$198

## SALAD & SOUP

SHIZUOKA TOMATO SALAD <small>ROCKET, BURRATA CHEESE, BALSAMIC VINAIGRETTE</small>	\$208
PROHIBITION CHOPPED SALAD <small>ORGANIC MIXED GREEN, WAX APPLE, TOMATO, HOMEMADE VINAIGRETTE</small>	\$178
CLASSIC CAESAR <small>NUESKE SLAB APPLEWOOD BACON</small>	\$158
LOBSTER BISQUE <small>COGNAC CREAM</small>	\$158
SOUP OF THE DAY	\$98

## PROHIBITION DELI

PHILLY CHEESESTEAK <small>CHEEZ WHIZ, BEER POTATO CHIPS</small>	\$238
WAGYU BEEF BURGER <small>CHEDDAR, FRENCH FRIES</small>	\$238
NEW YORK PASTRAMI SANDWICH <small>SOURDOUGH, HOUSE MUSTARD, FRENCH FRIES</small>	\$248
THICK CUT APPLEWOOD BACON <small>MAPLE GLAZED, CORN BREAD</small>	\$218
AMERICAN CHICKEN TENDERS <small>BEER POTATO CHIPS, HONEY MUSTARD</small>	\$158
HOMEMADE GARLIC BREAD <small>(4 PIECES)</small> <small>PARMESAN CHEESE</small>	\$128

## OUR GREAT BEEF

### USDA PRIME

BREED: BLACK ANGUS | FEED: CORN

DRY-AGED BONE-IN RIBEYE 42oz <small>28DAYS BOURBON WHISKY &amp; OOLONG TEA, TOP WITH DRAWN BUTTER</small>	\$1,988
LONG BONE-IN RIBEYE 35oz	\$1,488
RIBEYE CAP 9oz	\$688
RIBEYE 12oz	\$598
NEW YORK STRIP 12oz	\$598
FILET 8oz	\$538

### US WAGYU "GOLD MEDAL"

BREED: WAGYU CROSS BREED | FEED: MULTI GRAIN

STRIPLOIN 10oz	\$788
STRIPLOIN 10oz	\$1,088

### 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	\$858
M7+ T-BONE 30oz	\$1,288

### NATURAL AUSTRALIAN BEEF

BREED: ANGUS | FEED: GRASS FED

STRIPLOIN 12oz	\$528
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## SAUCES

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

## ENHANCEMENT

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

## APART FROM BEEF

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

## SIDE DISHES

ONION RING	\$88
CREAMY CORN	\$88
SAUTÉED BUTTON MUSHROOM	\$88
FRENCH GARLIC BEAN	\$88
CREAMY SPINACH	\$88
BROCCOLI MIMOSA <small>GARLIC, EGG YOLK, BREAD CRUMB</small>	\$88
GRILLED GREEN ASPARAGUS	\$118
POTATO GRATIN	\$88
CHAMP MASHED POTATO <small>CHEESE, SPRING ONION, GARLIC</small>	\$88
BAKED IDAHO POTATO	\$88
SWEET POTATO FRIES	\$88
FRENCH FRIES	\$88
TRUFFLE FRIES	\$98
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

- THE BILLING AMOUNT ON RECEIPT WILL BE ROUNDED UP TO THE NEAREST DOLLAR

