

APPETIZERS & SALADS

	RMB
Truffle layered goose liver terrine with black truffle salad 黑松露菌鹅肝酱配黑松露菌沙拉	180
Beef carpaccio on mixed leaves, balsamic dressing, parmesan 澳洲牛肉薄片配香醋汁及班马神芝士	118
Open lasagna with Alaskan king crab leg ragout, Chinese mini cabbage, basil 阿拉斯加蟹肉千层面配小白菜及罗勒	98
Grilled scallop, sea urchin champagne sauce 扒带子配海胆香槟汁	138
Caesar salad with Alaskan king crab leg, Cajun calamari, roasted chicken, bacon, parmesan 凯撒沙拉配阿拉斯加蟹脚、卡真鱿鱼、烧鸡、烟肉及班马神芝士	128
Tomato slices and buffalo mozzarella cheese, basil leaves, pesto, pine nuts 西红柿水牛芝士沙拉配罗勒叶、青酱及松籽仁	88

SOUPS



Essence of black truffle and pigeon 黑松露菌炖乳鸽	138
Prime lobster bisque 扒房龙虾汤	98
Cream of wild mushroom with black truffle 黑松露野菌忌廉汤	88

All prices are subject to a 15% surcharge
另加百分之十五附加费

THE PRIME CUT

	RMB
Australian Wagyu beef sirloin steak MBS 6 六级澳洲和牛西冷	8oz/220g/428 12oz/340g/588 16oz/450g/668
Australian Wagyu beef rib eye steak MBS 6 六级澳洲和牛肉眼	8oz/220g/398 12oz/340g/538 16oz/450g/618
Australian Angus beef tenderloin steak 300 days grain fed 澳洲安格斯牛柳“谷饲300日”	8oz/220g/388 12oz/340g/508 16oz/450g/588
Australian Angus beef sirloin steak 300 days grain fed 澳洲安格斯西冷“谷饲300日”	8oz/220g/308 12oz/340g/428 16oz/450g/508
Australian Angus beef rib eye steak 300 days grain fed 澳洲安格斯肉眼“谷饲300日”	8oz/220g/298 12oz/340g/408 16oz/450g/478

LOBSTER CUT

Whole Australian rock lobster (500g) 扒原只澳洲龙虾 (500克)	628 
Whole Canadian lobster (500g) 扒原只加拿大龙虾 (500克)	398 

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A CUT ABOVE

Premium Australian Wagyu beef	RMB
8oz/220g/688	
sirloin steak MBS 9	12oz/340g/888
九级澳洲和牛西冷	16oz/450g/1088

Premium Australian Wagyu beef	8oz/220g/588
tenderloin steak MBS 7	12oz/340g/738
七级澳洲和牛牛柳	16oz/450g/858

T HE OTHER CUT

Beef tenderloin steak	8oz/220g/268
精选牛柳	12oz/340g/368
	16oz/450g/448

Beef sirloin steak	8oz/220g/268
精选西冷	12oz/340g/368
	16oz/450g/448

Rib eye steak	8oz/220g/268
精选肉眼	12oz/340g/368
	16oz/450g/448

New Zealand lamb chop	12oz/340g/268
精选新西兰羊排	16oz/450g/368

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THE BIG CUT

	person/位	RMB	
Beef sirloin steak 精选西冷	3-4 7-8	36oz/1020g/988 72oz/2040g/1888	 
Australian Angus beef sirloin steak 300 days grain fed 澳洲安格斯西冷“谷饲300日”	3-4 7-8	36oz/1020g/1088 72oz/2040g/2088	 
Premium Australian Wagyu beef sirloin steak MBS 9 九级澳洲和牛西冷	3-4 7-8	36oz/1020g/2188 72oz/2040g/3988	 

Add a rub 特色调味料

Ground black pepper & cumin, garlic sea salt, Texas BBQ, the Prime special
黑胡椒粉、孜然、蒜蓉海盐、德克萨斯州烧烤、扒房至尊

Add a sauce 精选配汁

Black pepper, wild mushroom, red wine, béarnaise
黑椒汁、蘑菇汁、红酒汁、宾尼士汁

Choose a side dish 请选择配菜

Potatoes 土豆 18

Baked, gratin, mashed, sautéed, French fries
烤土豆、千层薯、土豆泥、炒薯片、薯条

Vegetables 蔬菜 18

Creamy spinach, char grilled asparagus, poached broccoli,
sautéed mixed mushrooms, grilled tomatoes
奶油菠菜、扒芦笋、灼西兰花、炒杂菌、扒西红柿

Chef's favorite 厨师推介 38

Grilled and herb crusted portabella mushroom on creamed spinach
扒波托贝洛蘑菇配菠菜蓉

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M EAT & POULTRY

Veal shank braised with tomato and herbs, mashed potatoes, asparagus 西红柿汁烩牛小腿配薯泥及芦笋	RMB 260
US pork chop filled with morel mushrooms, black truffle sauce, grilled potatoes, red cabbage 美国猪大排配羊肚菌、黑松露菌汁、扒薯、紫椰菜	188
Young quails oven roasted with goose liver, red wine sauce, thyme linguini, broccoli 鹅肝酿鹌鹑配红酒汁及意大利面	218
Spring chicken and portabella mushroom 原只春鸡配波托贝洛蘑菇	198

F ROM THE OCEAN

Grilled Southern China king prawns, lemon butter sauce, asparagus and sautéed mushrooms 扒南中国海明虾配柠檬牛油汁、芦笋及炒蘑菇	328
Baked Alaskan black cod filet, saffron sauce, mashed potatoes, broccoli 香煎阿拉斯加雪鱼柳配藏红花汁、薯蓉及西兰花	260
Grilled Norwegian salmon filet steak, herb butter sauce, grilled potatoes, vegetable 扒挪威三文鱼配香草牛油汁、扒薯及时菜	260

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PASTA

Spaghetti with fresh abalone in tomato basil sauce 茄汁鲍鱼意粉	RMB 258
Linguine with king prawn and scallops in lobster sauce 龙虾汁大虾带子意面	208
Fettuccine carbonara with bacon, mushrooms and ham in cream sauce 烟肉火腿蘑菇炒黄面	188
👨‍🍳 Chef's recommended steak & pasta 厨师推介	
Home-made pappardelle pasta with wild mushrooms, thyme, grilled portabella mushroom, served with a sliced 5oz sirloin steak 自制意面配意大利蘑菇及西冷牛扒	288

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DESSERTS

	RMB
Black truffle panna cotta with cherry and black truffle compote 意大利黑松露菌奶冻	80
Crème brulee with vanilla ice cream 法式焦糖布甸配香草雪糕	80
Mango pudding with mango sherbet 芒果布甸配芒果雪霸	80
Tiramisu with fresh fruit 鲜果提拉米苏	80
Chocolate souffle with vanilla ice cream 暖巧克力配香草冰淇淋	100 
Baked Alaska 焗雪山	100 
Häagen-Dazs ice cream (two scoops) 哈根达斯冰淇淋 (双球)	128
Choose two scoops: 请选择两款:	
vanilla 香草	macadamia brittle 夏威夷果仁
strawberry 草莓	cookies & cream 曲奇香奶
chocolate 巧克力	summer berries 仲夏野莓

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PRIME

扒房

Hotel 4th Floor / 酒店四楼

Lunch / 午餐: 11:30am – 2:00pm

Dinner / 晚餐: 6:00pm – 11:00pm

For reservations, please call / 查询及订座, 请致电:

86(20) 8666 6888 ext 3468

中国广州市流花路122号/No.122, Liu Hua Lu, Guangzhou, P. R. China

邮政编码/Post Code: 510015 电话/Tel: 86 (20) 8666 6888

传真/Fax: 86 (20) 8667 7288 / 8667 7014

网址/Website: www.MarriottChinahotel.com

电子邮箱/E-mail: prime.gz@marriott-hotels.com



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