



屋頂餐廳

黑與藍牛扒館

Chinese Menu

菜單

The Roof Menu

屋頂餐廳 菜單

Raw Bar

生鮮吧

🚫 Chilled Platter....36 per person (minimum 2 people per order)
海鮮大冷盤 ...每位 36 (兩人起)

fresh oysters, jumbo prawns, king crab, atlantic lobster tails, ahi tuna screamer
served with atomic horseradish, cocktail sauce, yuzu aioli, nam prik mignonette
本地生蠔，珍寶明蝦，帝王蟹，大西洋龍蝦尾，吞拿魚薄片刺身
山葵沙拉，雞尾酒酸甜醬，柚香蒜蓉蛋黃醬，泰式紅椒木樨醬汁

Oysters

現剖生蠔 🚫

Kusshi – Baynes Sound, BC
.... 3.70
卑詩省

Feature Oyster....3.25
精選生蠔

Shellfish

🚫 海鮮類

Jumbo Tiger Prawn
Cocktail....18
珍寶老虎蝦

Alaskan King Crab Legs....28
阿拉斯加皇帝蟹

Atlantic Lobster Tail....21
大西洋龍蝦尾

Caviar

🚫 魚子醬

養殖鱈魚魚子醬

北部神聖, B.C. ...MP
奧賽佳, 德國...MP
西伯利亞, 德國... MP

served with traditional
condiments
魚子醬均配有傳統配菜

Salads

沙拉

Soup...10

湯

daily feature

每日精選

Caesar...12

凱撒沙拉

crisp romaine, parmesan croutons, double smoked maple bacon, signature dressing

鮮脆生菜，帕瑪森芝士麵包丁，香脆培根，特調沙司

Herb Garden Salad...11

田園沙拉

tuscan greens, fine herbs, heirloom carrots, ricotta salata, sherry vinaigrette

鮮脆生菜，香料，紅蘿蔔，芝士，雪莉酒醋汁

Tomato & Burrata...17

🍷 番茄及布拉塔芝士沙拉

seasonal tomatoes, balsamic reduction, extra virgin olive oil

新鮮番茄，紅酒醋汁，特級橄欖油

Entrée Salads

主菜沙拉

Steak Salad... 20

🍷 牛排沙拉

jerk grilled chicken, greens, cucumber, mango, tomatoes, avocado, citrus vinaigrette

香辣炙烤雞扒，蔬菜，黃瓜，芒果，番茄，鱷梨，柑橘油醋汁

Lamb Salad...20

羊肉沙拉

grilled lamb loin, spiced hummus, tomatoes, feta, charred onions, black olives, cucumber peppers,

crispy chickpeas

烤羊裡脊肉、五香豆泥、番茄、乳酪，洋蔥，黑橄欖，青椒黃瓜，脆鷹嘴豆

Lobster Salad...22

龍蝦沙拉

butter lettuce, confit fingerling potatoes, fennel, celery, pickled onions, egg, tarragon & buttermilk

dressing

黃油生菜、土豆、茴香、芹菜、醃洋蔥、雞蛋、龍蒿及乳酪醬

Salmon Salad....19

三文魚沙拉

Quinoa, chickpeas, artichokes, peppers, olives, feta, citrus vinaigrette

藜麥，鷹嘴豆，朝鮮蓴，青椒，橄欖，乳酪，柑橘汁

Jerk Chicken Chopped Salad....18

炭烤雞肉沙拉

Avocado, tomatoes, cucumber, cauliflower, pepperoncini, peppers, green goddess dressing

鱷梨，番茄，黃瓜，菜花、金椒、辣椒、綠色女神沙拉醬

To Share

開胃菜

Charcuterie Platter.... 18

招牌熟食拼盤

prosciutto, selection of salami, parmigiano reggiano, olives, gnocco fritto, cornichons

意式熏火腿，各色臘腸，帕瑪森芝士，橄欖，香炸小麵團，腌黃瓜

Crispy Calamari.... 13

香酥魷魚

chili, cilantro, lemon tartar sauce

辣椒末，香菜末，檸檬塔塔醬

Crab & Spinach Dip.... 16

菠菜蟹肉蘸醬脆片

artichokes, sun-dried tomatoes, forno bread

洋蔥，乾製番茄，福爾諾麵包

Phyllo Prawns.... 16

酥皮炸蝦

crispy fried, scallions, sweet chillies

香脆現炸，青蔥，甜味辣椒末

Mussels & Frites.... 18

清蒸蒜蓉青口配香炸薯條

white wine, tomatoes, garlic, herbs

白葡萄酒，番茄，蒜蓉，草本香料

Mac & Cheese Sticks.... 10

馬克羅尼意麵香炸芝士條

truffled cheese sauce

松露芝士蘸醬

Tuna Screamer.... 16

🍣風味吞拿魚薄片刺身

nori crusted ahi tuna, daikon & Asian pear

slaw, jalapeno ponzu, yuzu aioli tobiko

紫菜屑裹黃鰹吞拿魚，蘿蔔及梨子沙拉，

聖那羅辣椒末，白蘿蔔，辣椒醋醬油，飛魚子柑橘蛋黃醬

BBQ Duck Taco.... 15

墨西哥烤鴨捲餅

flour tortilla, serrano peppers, pickled root vegetables

玉米餅，塞拉諾辣椒、醃制蔬菜

Salt Spring Island Mussels.... 18

墨西哥烤鴨捲餅

coconut thai curry, cilantro, crispy

shallots, forno bread

泰國椰子咖喱、香菜、油蔥酥，佛諾麵包

Flatbreads

香酥平底薄餅

Tomato & Basil.... 15

番茄及羅勒

burrata, sea salt, extra virgin olive oil

布拉塔芝士，海鹽，特級初榨橄欖油

Philly Cheese Steak....16

費城芝士牛肉

roasted peppers, caramelized onions,

emmental, horseradish cream

烤辣椒, 焦糖洋蔥, 乾酪, 辣根奶油

Atlantic Lobster.... 24

大西洋龍蝦

tomatoes, mozzarella, garlic, tarragon,

lobster bisque, corn, pickled onions

番茄, 芝士, 大蒜, 龍蒿, 龍蝦, 玉米, 醃洋蔥

Sides

附加餐品

Brussels Sprouts....10

鮮脆小椰菜

lemon, capers, parmesan

檸檬汁，小酸豆，帕瑪森芝士

B+B Fries....8

本家招牌薯條

rosemary salt, spicy tomato aioli

迷迭香鹽，辣味番茄蒜蓉蛋黃醬

Garlic Forno Bread....4

蒜蓉麵包

garlic butter

蒜蓉奶油

Mushrooms....11

蘑菇

Josper roasted with fresh herbs

香料烤製

Roof Potato Salad....8

招牌土豆沙拉

grainy mustard, pickled onions

粒狀芥末，腌洋蔥

Sandwiches

三文治類

sandwiches available to 3pm only 三文治供应至每日下午 3 时

B+B Burger... 14

B + B 本家漢堡

aged cheddar, lettuce, tomatoes, fried
pickle, sesame bun, fries
陳年芝士，洋蔥圈，香炸醃黃瓜，芝麻麵包，薯條

Beef Dip...14

牛肉蘸醬三文治

shaved prime rib, horseradish cream,
roasted french bread, au jus, fries
香烤刀削特選肋扒，辣根奶油，香烤法式麵包，特調蘸醬汁，薯條

Ham & Cheese...14

芝士火腿

Sourdough loaf, honey roasted ham,
béchamel sauce, gruyere, herb garden
salad
酵母麵包，蜜糖烤製火腿，貝夏美調味醬，芝士，香草田園沙拉

From the Wood Fire Grill

柴火燒烤類

Skewers

串燒類

skewers served with seasonal panzanella salad

所有串燒都配有潘扎內拉沙拉

Jumbo Tiger Prawns... 24

特大老虎蝦

extra virgin olive oil, fresh herbs
特級初榨橄欖油，新鮮草本

Jerk Chicken... 22

香辣雞扒

sam's secret island recipe, wood smoked
大廚山姆秘密島嶼配方，炭火煙熏

Beef Brochette... 26

炙烤牛柳串

montreal steak spice
蒙特利爾牛扒香料

Seafood Trio... 31

三重海鮮

½ atlantic lobster tail, jumbo tiger prawns,
scallop

½ 大西洋龍蝦尾，特大老虎蝦，扇貝

Land

陸地類

Steaks served with potato salad, grainy mustard vinaigrette & chimichurri on side
牛扒均配有土豆沙拉, 顆粒芥末蒜蓉油醋汁 & 奇米秋裡醬汁

Double RR Ranch USDA Prime

雙 R 農場 - 美國農業部最頂級

Double RR Ranch cattle are hand-sorted and graded to the highest standards. Steaks are shipped around the world to a limited number of chefs making this one of the world's most exclusive products.
特級農場的牛群均為特別首選最頂級牛群。農場出產的牛扒每天被運送至遍布在世界各地最頂級的大廚們，並由此被列為各個特級廚師的獨家餐品。

Beef Tenderloin...47(8oz)...56(10oz)

🚫 牛柳扒...47(8 盎司)...56(10 盎司)

Rib Eye...55(24oz)

🚫 肉眼扒...55(24 盎司)

New York Strip.... 48(12oz)...56(16oz)

🚫 紐約牛扒...48(12 盎司)...56(16 盎司)

Japanese Wagyu

日式和牛類

Nikuya's Wagyu Beef is raised in grassy field in the mountains north of Tokyo. The cattle are raised slowly to develop exceptional marbling with minimal exterior fat. The product is graded A4 or A5, the some highest grades in Japan.

尼庫雅日式和牛放養在東京北部的青蔥草原之上。當地和緩的生態條件一方面給予牛身自然的大理石斑紋，另一方面有效地將多餘的外部脂肪減少到最少。日式和牛產品被榮譽授予 A4 和 A5 等級 -- 日本最高等級。

New York Strip.... 19 per oz (6oz, 8oz, 12oz)

🚫 紐約牛扒...19/盎司 (6 盎司, 8 盎司, 12 盎司)

Rib Eye.... 18 per oz (8oz, 12oz)

🚫 肉眼扒...18/盎司 (8 盎司, 12 盎司)

Pork

豬肉

Josper Smoked Baby Back Ribs....29

parties of 8 or more subject to 18% gratuity

八人或以上的聚會將依照 18% 賀儀收取

Gluten friendly item

🚫 本餐品不包含麩質