



AT BLACK+BLUE

屋頂餐廳

黑與藍牛扒館

Chinese Menu

菜單

The Roof Menu

屋頂餐廳 菜單

To Share

共享

Tomato & Burrata Flatbread 16

番茄及羅勒扁麵包

san marzano tomatoes, basil, roasted corn, extra virgin olive oil

番茄, 羅勒, 烤玉米, 特級初榨橄欖油

Phyllo Prawns with Fried Baby Eggplant 18

酥皮炸蝦配炸茄子

romesco sauce, reduced balsamic glaze

羅美斯扣醬汁, 芭莎米醋釉

Jerk Chicken Flatbread 17

碳烤香辣鷄排扁麵包

jalapeño, pineapple, cilantro, red onion

墨西哥辣椒, 鳳梨, 香草, 紅洋蔥

Dipped & Sliced Platter 20

蘸醬和熏肉片拼盤

selection of local charcuterie, house made dips, house pickles, activated charcoal forno bread, marinated olives

各式本地熏肉片, 自家製蘸醬, 自家製腌黃瓜, 竹炭麵包, 腌橄欖

Smoked Salmon & Lobster Flatbread 20

烟三文魚和龍蝦薄餅

lemon mascarpone, chives, caviar

檸檬馬斯卡彭干酪、香蔥、魚子醬

Mac & Cheese Sticks 13

馬克羅尼意麵香炸芝士條

truffled cheese sauce

松露芝士蘸醬

Black & Blue Beef Tartare 19

洋蔥蘸醬

truffled American wagyu beef, balsamic ash aioli, local blue cheese, cured yolk, lavash crisps

松露美國和牛，芭莎米醋蒜蓉蛋黃醬，本地藍紋奶酪，腌制蛋黃、拉瓦什薯片

The Ocean

海鮮

Halibut & Dungeness Crab Ceviche 19

柑橘漬比目魚和大肉蟹

tomatillos, pickled rhubarb, orange segment, serrano lime marinade, gazpacho

墨西哥番茄，腌大黃，橘子，塞拉諾酸橙汁，西班牙冷湯

Lobster & Caviar Tart 19

龍蝦魚子醬撻

avocado, lemon saffron mascarpone, summer flowers

鱈梨，檸檬藏紅花馬斯卡彭干酪，夏日花

Spicy Ahi Tuna Poke 18

夏威夷辣生金槍魚飯

ahi tuna, avocado, charred pineapple, seaweed salad, nori, taro chips, ponzu sauce

金槍魚，鱈梨，烤鳳梨，海帶沙拉，紫菜，芋頭片，日式醬汁

Josper Baked West Coast Seafood Platter 120

Josper烤西岸海鮮拼盤

Prawns, mussels, clams, wild pink scallops, 1lb of snow crab clusters, smoked salmon,

avocado puree, kaiso seaweed salad, shishito peppers, kabayaki miso butter, spiced fried fish

大蝦，淡菜，蛤蜊，野生粉扇貝，一磅雪蟹，烟三文魚，鱈梨泥，凱索海帶沙拉，日式甜椒，味增醬，香辣炸魚

From The Garden 沙拉

Caesar 12

凱撒沙拉

romaine, parmesan croutons, signature dressing

鮮脆生菜，帕瑪森芝士麵包丁，特調沙司

Tiny Vegetable Crudites & Smoked Carrot Pot de Crème 14

蔬菜沙拉及煙熏奶油胡蘿卜鍋

sundried tomato hummus, forno toast

番茄乾鷹嘴豆泥，土司

Summer Field Salad 14

夏日沙拉

heirloom tomato & stone fruit salad, burrata cheese, avocado, sweet corn, toasted almond & rye crumb, nasturtium verjus vinaigrette

番茄和石果沙拉，布拉塔芝士，鱈梨，玉米，烤杏仁及面包屑，旱金蓮酸葡萄醋汁

Jerk Chicken Salad 19

炭烤雞肉沙拉

grilled jerk chicken, greens, pineapple, avocado, cucumber, cilantro, chili lime dressing

炭烤雞，蔬菜，菠蘿，鱈梨，青瓜，香菜，柑橘醋醬

Asparagus & Endive Salad with Truffled Egg 14

蘆筍和菊苣沙拉配鬆露蛋

crisp prosciutto, sourdough toast, herb Neufchatel cheese, pistachio, egg yolk bottarga, organic baby greens

意大利熏火腿、酸烤面包、香草奶酪、開心果、腌蛋黃，有機蔬菜

Meats

Canadian Prime

加拿大頂級

served with cous cous salad

所有牛排都配有古斯古斯米沙拉

Beef Tenderloin 52 (8oz)

牛柳扒 52(8盎司)

New York Strip 55(14oz)

紐約牛扒 55(14盎司)

Rib Eye 69 (16 oz)

肉眼扒 69 (16 盎司)

Roof Beef Burger 18.95

招牌漢堡

10oz prime beef patty, tomato jam, onion ring, smoked bacon roasted garlic aioli, hand cut fries

10盎司頂級牛肉，番茄醬，洋蔥圈，烟熏培根，烤蒜蓉蛋黃醬，手切薯條

Japanese Wagyu

日式和牛類

Wagyu cattle are known worldwide for producing meat with exceptional marbling and naturally enhanced flavour, tenderness, and juiciness. All of our Japanese Wagyu have a quality score of A5 and marble score between 8-10.

日式和牛是世界知名擁有高級牛肉品質鑒定和天然的味道，柔軟度以及鮮味。日式和牛產品被榮譽授予A5等級及8-10分牛肉品質鑒定。

served with cous cous salad

所有牛排都配有古斯古斯米沙拉

New York Strip.... 24 per oz (6oz, 8oz, 12oz)

紐約牛扒...24/盎司 (6盎司, 8盎司, 12盎司)

Rib Eye.... 21 per oz (8oz, 12oz)

肉眼扒...21/盎司 (8盎司, 12盎司)

On Ice

Chilled Platter 120

海鮮盤

fresh oysters, jumbo tiger prawns, lobster tail, dungeness crab, snow crab

本地生蠔，珍寶明蝦，大西洋龍蝦尾，大肉蟹，雪蟹

served with horseradish cocktail sauce, lemon aioli, mignonette

配上辣根雞尾酒醬，檸檬蒜泥蛋黃醬，木犀

Oysters Daily Selection MP

每日特選生蠔 市價

The Roof Summer Tasting Platter 110

屋頂餐廳夏日拼盤

lobster tart, mac & cheese, jerk chicken skewer, seafood skewer, 12oz New York striploin,

choice of side

龍蝦撻，馬克羅尼意麵和芝士，炭烤雞肉，海鮮串燒，12盎司紐約牛排，可選附加餐點

From the Jospur Wood Fire Grill

柴火燒烤類

Skewers

串燒類

all skewers served with summer cous cous salad, marinated artichokes, silvered almonds, sultanas, orange segments, shishito peppers, romesco sauce

所有串燒都配有古斯古斯米沙拉，腌洋薊、杏仁、葡萄乾、橙子片、日式螺絲辣椒、羅美斯扣醬汁

Substitute cous cous for any side or Caesar salad \$3

換凱莎沙拉或其他附加餐點加 \$3

Jerk Chicken 26

香辣雞扒

secret island recipe

秘密島嶼配方

Beef Shortrib Kalbi 28

牛仔骨

sweet sesame soy, onions, chili threads

甜芝麻醬油，洋葱，辣椒

BBQ Octopus & Chorizo 28

燒烤章魚和西班牙香腸

Smoked paprika marinated

煙熏辣椒醬

Surf & Turf 33

海陸兩吃

beef tenderloin, atlantic lobster tail, tiger prawns

牛柳，大西洋龍蝦尾，老虎蝦

Spicy Tiger Prawn Lobster & Scallop 38

辣老虎蝦，龍蝦及扇貝

chililime- marinade

辣椒和青檸腌製

Grilled Lamb Skewer 27

烤羊肉串

mint remoulade

薄荷蛋黃醬

Tacos

墨西哥玉米卷

corn tortillas, guacamole, signature hot sauce, crispy tortilla chips \$18

玉米麵皮，鱈梨醬，招牌辣醬，香脆玉米片

Carne Asada (beef)

牛肉

Grilled White Fish

烤魚

Jerk Chicken

炭烤雞肉

Al Pastor (pork)

豬肉

Sides 附加餐品

Salt Baked Sweet Potatoes 9

鹽烤紅薯

feta, basil, white balsamic

奶酪, 羅勒, 白芭莎米醋

Brussels Sprouts 11

羽衣甘藍

lemon, capers, parmesan

檸檬, 酸豆, 帕爾馬干酪

B+B Fries 8

本家招牌薯條

B+B signature spice

自家製香料

Josper Roasted Summer Vegetables 9

Josper烤夏日蔬菜

aubergine, vine tomatoes, king oyster mushrooms

茄子、番茄、杏鮑菇

Before Placing Your Order: Please inform your server if you are celiac or prefer gluten friendly options and we will accommodate your request to the best of our availabilities. Also, please inform your server if a person in your party has any other food allergies. Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish & shellfish. Consuming raw or undercooked, meat, poultry, seafood, or eggs may increase your risk of foodborne illness.

點菜之前：如果您有乳糜瀉或需要無麩質飲食，請通知您的服務員，我們會盡量配合您的飲食。如有食物過敏請知會您的服務員。本餐廳廚房有小麥，雞蛋，奶類，大豆，堅果，豬肉，魚以及貝類海鮮。吃生或未煮熟的肉類，海鮮或雞蛋易增加食源性疾病生成的可能性。