

# Beerliner

GERMAN BAR & RESTAURANT





# Appetizers

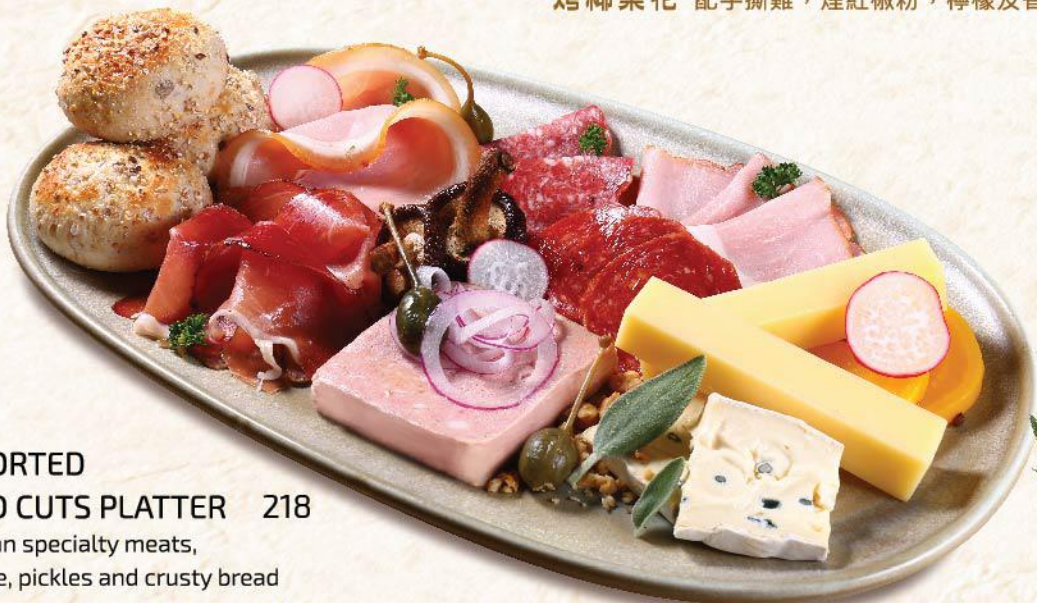
## 前菜



**PRAWNS & MUSSELS  
IN RIESLING** 198  
with garlic and herb cream  
德國白酒香草忌廉汁炒海蝦及青口



**ROASTED BONE MARROW** 158  
topped with beef ragout and herb croutons  
烤牛骨髓 配紅酒燴牛肉及香草麵包粒



**ASSORTED  
COLD CUTS PLATTER** 218  
German specialty meats,  
cheese, pickles and crusty bread  
德式凍肉芝士拼盤 配酸青瓜及多士



**APPETIZER PLATTER** 262  
with pork sliders, smoked salmon on museli grain bread,  
chicken wings, pork knuckle roll, deep fried onion rings  
and grilled cauliflower with pulled chicken

**前菜拼盤**  
豬腩小漢堡、煙三文魚黑麥多士、雞翼、  
洋蔥圈、手撕豬手卷及烤椰菜花伴手撕雞

**PORK BELLY SLIDERS** 85  
slow braised pork belly, onion marmalade,  
apple and herb dressing

香嫩豬腩小漢堡 甜洋蔥醬、蘋果及香草汁

**SMOKED SALMON  
ON MUSELI GRAIN BREAD** 94  
cream cheese, honey mustard, dill,  
red onion and capers

煙三文魚德國黑麥多士  
伴忌廉芝士、蜂蜜芥末、蒔蘿、紅洋蔥及西瓜榴

**THE WING & RING** 85  
crusted chicken wings  
with crispy onion rings and pepper pot dip  
脆炸雞翼及洋蔥圈 配甜椒醬

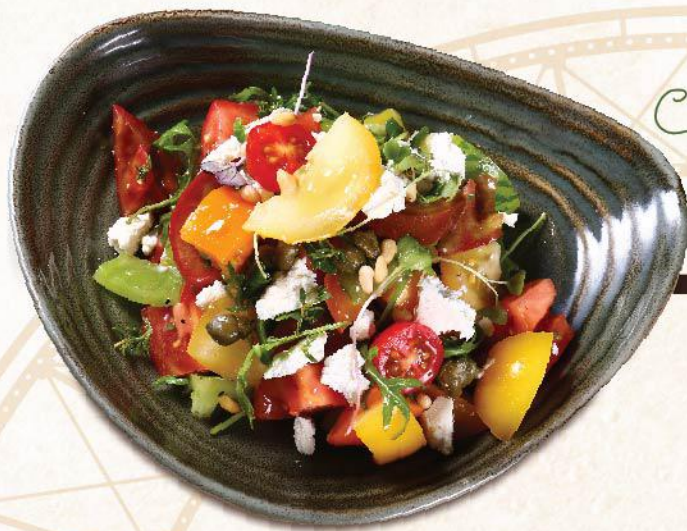
**GRILLED CAULIFLOWER** 78  
with pulled chicken, smoked paprika,  
lemon and herbs

烤椰菜花 配手撕雞，煙紅椒粉，檸檬及香草



# Salad & Soup

## 沙律及湯

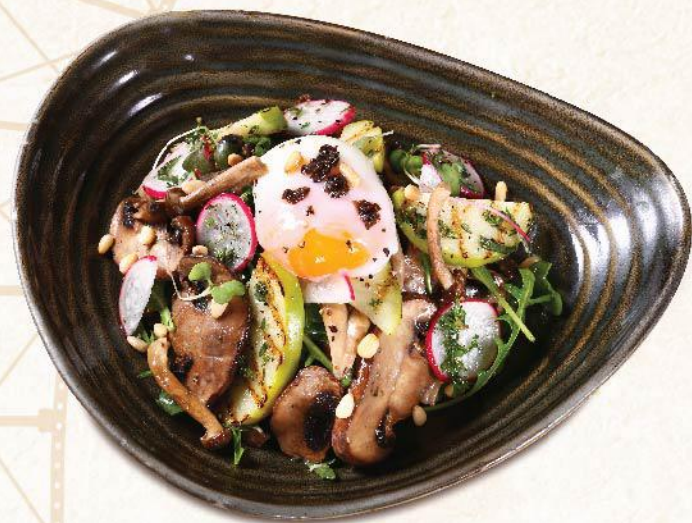


◀ ASSORTED HEIRLOOM 118

### TOMATOES SALAD

with quark cheese, capers and herbs

原生種番茄沙律 配德國芝士及水瓜榴



HOUSE CHOPPED SALAD 118

lettuce, beetroot, onions, tomatoes, cucumber, pine nuts and shaved cheese

德式沙律 伴紅菜頭、洋蔥、番茄、青瓜、松子及芝士

SUPER FOOD QUINOA SALAD 118

with roasted cauliflower, dried cranberries, kale and semi-dried tomatoes

羽衣甘藍藜麥沙律 紅莓乾及半乾番茄

🍄 BLACK FOREST SALAD 108

with truffled egg, assorted mushrooms, arugula, pine nuts, radish and grilled herb apple

黑森林野菌沙律

配松露蛋、芝麻菜、松子及烤蘋果

CLASSIC GOULASH 68

with paprika croutons

經典匈牙利牛肉濃湯

LOBSTER BISQUE 68

with herb croutons

龍蝦忌廉濃湯

# Thin Crusted Pizza

## 德式脆薄餅

MIXED MUSHROOMS 163 ▶

pine nuts, arugula, speck ham and truffle oil

德式蘑菇薄餅

伴松子、芝麻菜、風乾火腿及松露油

GERMAN THIN CRUSTED PIZZA, 163

FLAMMKUCHEN

traditional style with onions, bacon and spring onion

傳統德式薄餅 伴洋蔥、煙肉及青蔥

VEGETARIAN 163

tomatoes, mushrooms, arugula, cauliflower and smoked cheddar

德式素菜薄餅

番茄、蘑菇、芝麻菜、椰菜花及煙燻車打芝士

SMOKED SALMON 163 ▶

capers, dill, arugula and avocado sauce

德式煙三文魚薄餅

伴水瓜榴、蒔蘿、芝麻菜及牛油果醬







# Beersliner Fat Aged Beef

## 牛脂熟成黑安格斯肉眼扒

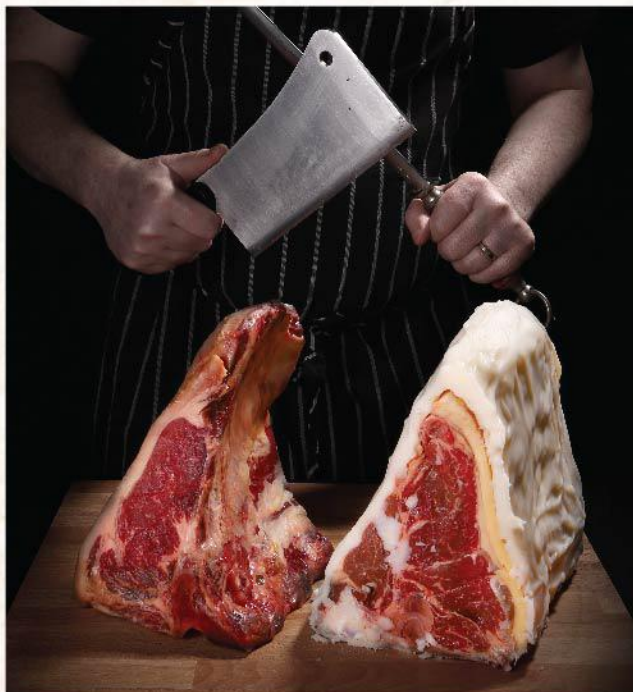


### HOUSE FAT AGED BONE-IN BLACK ANGUS RIB EYE 538

house potato, roasted garlic and chimichurri

牛脂熟成黑安格斯肉眼扒 配烤薯仔，烤蒜及香草醬

(For 2 person 二人用)



We introduce to you our Black Angus rib eye steak - dry aged for 10 days, and then fat aged for a further 10 days in a fat shell, giving it a very unique flavour and texture. As beef dry ages, the water content evaporates, enzymes break down, and the meat forms a crust that needs to be finely trimmed; making the whole procedure expensive.

By submerging the steak in melted fat, it stops the crusting process and the fat penetrates into the soft flesh, adding an intense natural flavor to your steak. This procedure takes time and understanding but is well worth the effort, and offers our diners an opportunity to experience and taste incomparable richness and flavor.

我們的安格斯肉眼牛扒是先進行10天的乾式熟成，再用獨特的牛脂肪封存技術保存10天，使牛扒肉質變得更鮮嫩，肉味更濃郁，在熟成過程中水份從肌肉組織內蒸發，使牛肉的風味更集中，牛肉本身的天然酵素和其外在的微生物交互作用改進了牛肉的嫩度和風味。熟成過程中水份蒸發會損失很多的重量，真菌令牛肉表面形成一層外殼硬皮，而這一部份在烹調食用前會切除去掉，使整個過程變得昂貴，完成熟成後再通過將牛排浸入融化的脂肪中，它可以停止結皮過程，脂肪會滲透到柔軟的牛肉中，為牛排增添強烈的自然風味。這個過程是需要時和專業處理，但為我們的用餐者提供了體驗和品嚐無與倫比的豐富和風味的機會，是值得付出努力的。





**ROASTED TRIPLE A GRADE  
PORK KNUCKLE**

263

mashed potatoes and sauerkraut

秘製德國頂級鹹豬手 伴酸椰菜及薯蓉



*Main*  
**主菜**



**SLOW BRAISED PORK KNUCKLE** 263

in red wine and herbs, pesto mashed potatoes, green peas and lettuce

紅酒慢煮豬手 伴香草薯蓉，青豆及生菜



**HOLSTEIN SCHNITZEL** 188

with fried egg, anchovies and lemon

德式脆炸薄豬扒 伴煎蛋，銀魚柳及檸檬

**HOUSE PORK SCHNITZEL** 188

with ham, mushrooms and cheese

招牌脆炸薄豬扒 伴火腿，蘑菇和芝士



**GRILLED PRIME BEEF BURGER** 178

smoked cheddar, bacon, lettuce, tomato and pickle

原始德國頂級牛肉漢堡

伴煙燻車打芝士、煙肉、生菜、番茄及酸青瓜



**CEDAR WOOD PLANK BAKED SALMON** 204

citrus herb slaw, potatoes and green goddess aioli

雪松木板烤三文魚 伴柑橘沙律、薯仔及香草蛋黃醬

**ROASTED FREE RANGE CHICKEN** 180

lemon, assorted vegetables and roasted potatoes

烤走地雞伴檸檬 伴季節蔬菜及香草烤薯仔

**THE ORIGINAL HAMBURGER,**  
from Germany's second largest city Hamburg  
漢堡包始源於德國第二大城市漢堡