

BBQ SEASON at Käfer

滨江壹号烧烤季

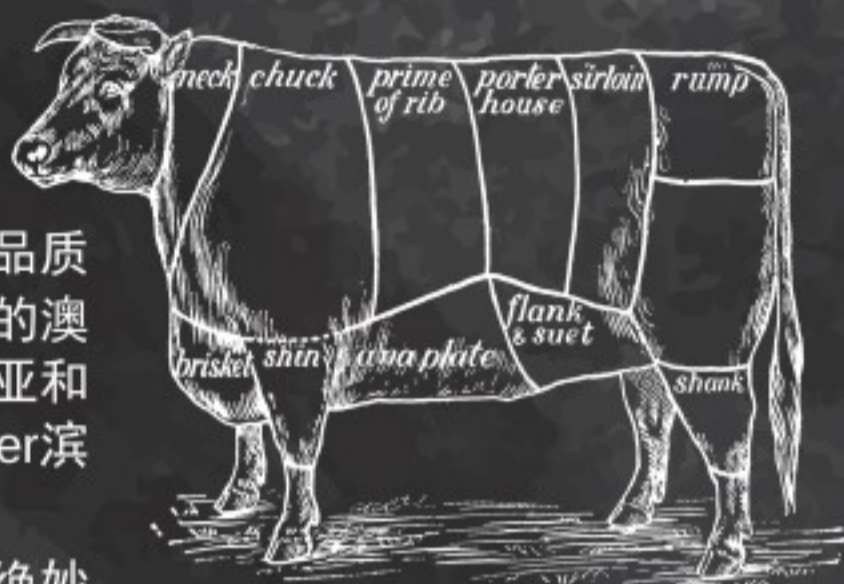
This autumn Executive Chef Andreas Schmid will once again regale all gourmets with a succulent Prime Beef BBQ selection. Mouth-watering, juicy Australian Angus beef and beautifully marbled Australian Wagyu beef, carefully prepared on a lava stone grill, are waiting for you at Käfer by The Binjiang One.

Lean back and enjoy the exquisite taste while overlooking the magnificent Bund.

今年秋天,行政主厨Andreas Schmid将再次用高品质的牛肉烧烤盛宴款待各位美食爱好者。汁多味美的澳大利亚安格斯牛肉及有着漂亮雪花纹理的澳大利亚和牛肉将在熔岩石烤炉上精心烹饪,等着您前来Käfer滨江壹号品尝。

轻松倚靠欣赏靓丽外滩美景的同时,更能品味到绝妙美味。

September 1st, 2017 onwards
Daily from 5:30 p.m.
自2017年9月1日起
每晚五点半开始



Australian Angus & Wagyu Beef

澳大利亚安格斯牛及和牛

WAGYU FILET MIGNON CENTER CUT (220g).....RMB398.00
(M5 GRADE)
M5和牛中段牛柳

WAGYU PRIME NEW YORK STRIP STEAK (220g)...RMB368.00
(M5 GRADE)
M5上等纽约客和牛

PORTERHOUSE STEAK (360g).....RMB328.00
大丁骨牛排

BONELESS PRIME RIB (200g).....RMB268.00
上等去骨牛肋排

PRIME RIB WITH BONE (320g).....RMB218.00
上等带骨牛肋排

SMOKED AUSTRALIAN CHUCK.....RMB298.00
SHORT SPARE RIBS (350g)
烟熏澳洲牛肩肉排

CHOOSE ONE SAUCE AND TWO SIDE DISHES WITH YOUR BBQ BEEF

可选择搭配一款酱汁和两款配菜来搭配您的牛排

SAUCES 酱汁

- pepper sauce / 胡椒汁
- herb butter / 香草黄油酱
- whisky jus / 威士忌酒汁

SIDE DISHES 配菜

- potato gratin / 焗土豆
- grilled artichokes / 烤洋蓟
- oven potato / 烤土豆
- small mixed salad / 小份混合沙拉
- oven-baked tomatoes / 烤番茄
- creamy spinach with pine nuts and parmesan / 奶油菠菜配松仁和帕尔马芝士

