



Lunch 午餐 - \$218

Aperitivo + Main + French Fries 頭盤+主菜+薯條

Select One from each Course 每項中選擇一款

(每位客人最少一客)

La Parrilla only sells Best Quality Argentinian Premium Grass Fed Beef
No Tenderizer No MSG added. All food is freshly prepared. Please be Patient.
我們只選用優質的阿根廷草飼牛，沒有添加嫩化劑或味精，所有食物都是新鮮烹調，請耐心等待。

Aperitivo (頭盤)

Soup of the Day 是日餐湯

Homemade Argentinean Empanada 阿根廷自家制餡餃

Check the flavors available with your server 請向服務員查詢是日可供餡料

Wild Prawn Ceviche 阿根廷檸汁醃蝦

Mix Lettuce, Tomatoes and Red Onion Salad 生菜、蕃茄及紅洋蔥配紅酒醋汁

Chicken Sausage 火烤雞肉腸

Steak Tartare 生牛肉他他 (+\$38)

Mains (主菜)

Choice of Argentinian Premium Grass Fed Beef (or) Chicken

特級精選阿根廷牛排 (或) 燒雞

Marucha (Flat Iron) 220g 平鐵牛排

Entraña Gruesa (Hanger Steak) 220g 封門柳

Bife de Chorizo (Sirloin) 220g 西冷牛排 (+\$98)

Ojo de Bife (Ribeye) 220g 肉眼排 (+\$98)

Bife de Lomo (Tenderloin) 220g 里脊 (+\$98)

Bife de Costilla Con Lomo (T-Bone Steak) 500g T 骨牛排 (+\$198)

Dry Aged Hamburger 熟成牛肉漢堡

Grilled Spatchcock Chicken, 烤雞配 阿根廷青醬牛油、油封大蒜及檸檬

Chimichurri, Confit Garlic & Lemon

With Unlimited French Fries Refill

配無限量供應香蒜炸薯條

Sides (配菜) ~ (+\$68)

Field Green Salad 田園蔬菜沙律 | Broccolis & Green Beans 西蘭花及青豆，蒜煎

Desserts (甜品) ~ (+\$68)

Home Made Churros 自家製阿根廷油條 | Flan Casero 焦糖布丁 | Ice Cream 雪糕

Drinks (飲品)

Add Soft Drinks (汽水) (+\$28) ~~ Coke | Coke Zero | Sprite | Ginger Ale | Ginger Beer

Add Beer 啤酒 (+\$38) | Add Hot Tea, Coffee or Juice 茶，咖啡或果汁 (+\$35)

Add a Glass of Wine 葡萄餐酒 (紅或白) (+\$55)

Please inform your server of any food-related allergies ~ All prices are in HK\$ and subject to 10% service charge
如有任何食物過敏，請告知服務員 ~ 所有價格均以港幣計算，另加收 10% 服務費