

MENU

306 WAGYU STEAKHOUSE



THE BEST FROM AROUND THE WORLD
MADE WITH 100% HALAL PRODUCTS



#17 STREET 306, PHNOM PENH, CAMBODIA

All prices are in USD and subject to 10% tax and 7% Service charge

所有价格均以美元计价，需加收 10% 的税金和 7% 的服务费。

MENU

306 WAGYU STEAKHOUSE



Appetizers 零食

A-03



A-01 Pita Bread \$1.25

皮塔面包

A-02 Baguette Slice \$1.25

法棍切片

A-03 Bruschetta Garlic, onion, fresh coriander, and balsamic glaze. \$9

意式烤面包配大蒜、洋葱、新鲜香菜和香醋汁。

A-04

A-05



A-06 Turkish Salad: Tomato, red pepper, red onion, and parsley, seasoned with olive oil, lemon, and black pepper. \$5

土耳其沙拉：番茄、红椒、红洋葱和欧芹，用橄榄油、柠檬和黑胡椒调味。

A-04 Khachapuri: Mozzarella, Feta, and Egg \$15

卡恰普里：马苏里拉奶酪、羊乳酪和鸡蛋

A-05 Khachapuri: Mozzarella, Mushroom, and Egg \$13

哈哈普里：马苏里拉奶酪、蘑菇和鸡蛋

A-06



MENU

306 WAGYU STEAKHOUSE



Appetizers 零食



A-07 Marinated Eggplants \$4
腌茄子

A-08 Tahini \$6
芝麻酱

A-09 Hummus/ Add Chickpeas \$6
鹰嘴豆泥/加入鹰嘴豆

A-10 Hummus Pine Nuts \$10
鹰嘴豆泥配松子

A-27 2 Brown Eggs \$4
2个棕色鸡蛋

A-11 Shakshuka Eggs, tomatoes, \$12
onions, garlic & olive oil.

Served with 2 pita bread.

北非蛋 (Shakshuka) : 鸡蛋、西红柿、洋葱、大蒜和橄榄油。配两张皮塔饼。

A-12 Rice White \$3
白米

A-13 Rice Sauted \$5
炒饭



A-14 Yellow Rice Basmati \$6
Stir-fried with Vegetables
黄米饭 (巴斯马蒂米)
蔬菜炒饭

A-15 10 -Serving Salad Dishes \$28
Hummus /Thini/Brown Eggs/Turkish
Salad,/Mthbuha/Corn/5 Cigar
Stuffed Meat / Red Onion
Sumac/French Fries 3 Sauce
2 Pita Breads



10份沙拉鹰嘴豆泥/芝麻酱/棕色鸡蛋/
土耳其沙拉马特布查/玉米/5支雪茄
酿肉/红洋葱 漆树粉/炸薯条 3份酱汁
2个皮塔饼

MENU

306 WAGYU STEAKHOUSE



Appetizers 零食

A-16



A-16 French Fries	150g	\$3
炸薯条	250g	\$5
	450g	\$10

A-17 French Fries Sweet Potato	\$7
Extra Size	
红薯薯条 (特大份)	

A-17



A-18 Fish(250 g Seabass) Fingers	\$19
Crispy served with Mayo Chilli sauce	
炸鱼柳 (250克海鲈鱼柳)	
酥脆可口, 佐以蛋黄酱和辣椒酱	



A-18

A-19 Chicken Schnitzel with mash	\$15
potatos	
炸鸡排配土豆泥	

MENU

306 WAGYU STEAKHOUSE



Appetizers 零食



A-20

- A-20 Cheese Platter (Small) \$26
奶酪拼盘 (小份)
Cheese Platter (Big) \$42
奶酪拼盘 (大份)

- A-22 Carpaccio Black Angus \$29
150gram served with Shallots
Cherry Tomato Lemon Balsamic
vinegar Olive Oil
黑安格斯牛肉薄片150克, 配以红葱头
樱桃番茄柠檬香醋 橄榄油



A-22



A-21

- A-21 Mini Burger Wagyu 270 gram \$42
top Cheese served with Fries
(20-25 Minutes ETA Cook Time)
迷你和牛汉堡 (270克) 顶部芝士,
配薯条 (预计烹饪时间20-25分钟)

MENU

306 WAGYU STEAKHOUSE



Appetizers 零食

A-24



A-24 Carpaccio Salmon Served With \$29
Parmesan Cheese, Arugula
Leaves, Dried Tomatoes, Capers,
Olive Oil, Balsamic Sauce
with bread

卡帕乔三文鱼配帕玛森芝士、芝麻菜叶、番茄干、刺山柑、橄榄油、香醋汁和面包

A-23 Carpaccio Salmom Served with \$30
Freah Orange, Parmesan Cheese,
Arugula Leaves, Dried Tomatoes,
Capers, Olive Oil, Balsamic Sauce
with bread

卡帕乔三文鱼配新鲜橙子、帕玛森芝士、芝麻菜叶、番茄干、刺山柑、橄榄油、香醋汁佐以面包

A-25



A-26 Sashimi Red Tuna In Soya \$20
Sauce Served with shallot
onoin , capers

酱油红金枪鱼刺身
 佐以红葱头、洋葱和刺山柑

A-25 Sashimi Salmon In Soya Sauce \$18
Served with shallot onoin , capers

酱油三文鱼刺身
 配红葱头、刺山柑

A-26



MENU

306 WAGYU STEAKHOUSE



Salad 沙拉

KH-40



KH-40 Arugula salad with Parmesan Cheese \$20

芝麻菜沙拉配帕玛森芝士

KH-41 Tuna Salad in Olive Oil served with Eggs and Baguette \$15

橄榄油金枪鱼沙拉配鸡蛋和法棍面包

KH-42 Red Tuna Salad served with Baguette \$25

红金枪鱼沙拉配法棍面包

KH-44 "Tabouleh Salad served with Baguette Served with Chopped Parsley With Tomatos, Mint, Onion, Bulgur, Olive Oil & Lemon Juice" \$19

塔布勒沙拉配法棍面包配切碎的欧芹配西红柿、薄荷、洋葱、碾碎的干小麦、橄榄油和柠檬汁

KH-42



KH-45 "Italian Salad served with Baguette With Balsamic Vineger" \$18

意大利沙拉配法棍面包佐以香醋

意大利沙拉配

法棍面包佐以香醋

KH-45



MENU

306 WAGYU STEAKHOUSE



Salad 沙拉

KH-46



KH-46 Salad Shrimp \$20
沙拉虾

KH-47 "Chicken Salad Served with Baguette Mint Salt And Pepper Served with Cashew Nuts, Cherry Tomato, Shallot Onion, served with Baguette" \$22

鸡肉沙拉配法棍面包，佐以薄荷、盐和胡椒 配腰果、樱桃番茄、红葱头、配法棍面包

KH-48



KH-43 Greek Salad (Fetta Cheese) \$18
served with Baguette
希腊沙拉 (菲达奶酪) 配法棍面包



KH-43

KH-48 Caesar Salad - Romaine \$20
Lettuce, Parmesan, Croutons,
Caesar dressing, Fresh Eggs,
Balsamic vinegar served with
Baguette

凯撒沙拉 - 罗马生菜
生菜、帕玛森芝士、面包丁、
凯撒沙拉酱、新鲜鸡蛋、
意大利香醋，配法棍面包

MENU

306 WAGYU STEAKHOUSE



Soup 汤

KH-51



KH-51 Creamy Shrimp Soup with Cheese and Herbs \$20
奶油芝士香草虾汤

KH-50 "Moroccan Red Lentil Soup With Potato Carrots And Onions" \$15
摩洛哥红扁豆汤 土豆红扁豆汤
胡萝卜洋葱红扁豆汤

KH-52



KH-52 "Wild Forest Mushroom Soup With Fresh Forest Mushrooms From Italy" \$16
野生森林蘑菇汤
选用意大利新鲜森林蘑菇

KH-53 Creamy Corn Soup With Egg \$15
奶油玉米浓汤配鸡蛋



KH-53

MENU

306 WAGYU STEAKHOUSE



Italy Cuisine 意大利美食

KH-54



KH-54 Pasta Seafoods
意大利面海鲜

\$20

KH-55 Pasta Special Lamb
特色羊肉意面

\$22

KH-55



KH-56 Penne Gluten-Free Alfredo
with Creamy Chicken \$14
无麸质奶油鸡肉意面



KH-56

KH-57 Penne Gluten-Free Four
Cheese (Vegetarian) \$16
无麸质四种奶酪笔管面 (素食)

KH-58 Pasta Carbonara With
Shrimps \$18
鲜虾培根蛋面

KH-59 Pasta Bolognese \$21
博洛尼亚肉酱面

MENU

306 WAGYU STEAKHOUSE



BBQ Kamado 烤炉



B-01
B-02

B-01 Shawarma Chicken 300g \$15
Served with Salad

& 2 Pita Breads

沙瓦玛鸡肉 300克 配沙拉及两张皮塔饼

B-02 Shawarma Lamb 300g \$28
on Charcoal Served

with 2 Pita Breads

炭烤羊肉沙瓦玛 300克
配两张皮塔饼

B-03 Shashlik Chicken (200g) \$15
Skewer Served with
Yellow Basmati Rice

鸡肉沙什利克 (200克)
烤串配黄巴斯马蒂米饭



B-01



B-03
B-04
B-05

B-04 Shashlik Lamb (200g) \$20
Skewer Served with
Yellow Basmati Rice

羊肉沙什利克 (200克)
烤肉串配黄巴斯马蒂米饭

B-05 Shashlik Le Entrecote' \$40
(Rib Eye 200g) Skewers
Served with Yellow
Basmati Rice

烤肋眼牛排串 (200克肋眼牛排)
配黄香米

MENU

306 WAGYU STEAKHOUSE



BBQ Kamado 烤炉



B-06

B-06 Lamb Chop 3 pcs 300g \$38
 Served with Mustard
 Thyme Cooking Cream and
 Black Pepper Kampot
 Cooking Cream

羊排 3 块 300克 配芥末酱百里香烹
 饪奶油和黑胡椒贡布烹饪奶油

B-09 Lamb Chops (500 gram) \$95
 with Foie Gras served
 Fries and Sauce

羊排 (500克) 配鹅肝 薯条和酱汁

B-07 Lamb Chops(2&3pieces) \$27
 served with Fries and
 Sauce

羊排 (2块或3块) 配薯条和酱汁

B-08 Lamb Chops (500 gram) \$50
 served with Fries and
 Sauce

羊排 (500克) 配薯条和酱汁



B-09



B-07
 B-08
 B-10

B-10 Lamb Chops (1 kg) \$98
 served with Fries and
 Sauce

羊排 (1公斤) 配薯条和酱汁

B-11 Bone Marrow (3&7pieces) \$22
 served with Baguette
 (25-35 Minutes
 ETA Cook Time) \$45

骨髓 (3块或7块) 配法棍面包
 (预计烹饪时间: 25-35分钟)

B-12 Foie Gras (2 & 4 pieces) \$45
 鹅肝 (2块和4块) \$85

MENU

306 WAGYU STEAKHOUSE



Rice 米

KHL-5 Fried Rice Mixed Vegetables \$18
什锦蔬菜炒饭



KHL-6 Fried Rice Mixed Seafoods \$25
海鲜炒饭



KHL-7 Fried Rice with Chicken \$20
鸡肉炒饭



KHL-8 Fried Rice Ho Chi Minh & Scallop Spicy \$28
胡志明市炒饭配辣味扇贝

Noodle 面条



KHK-1 Fresh Noodles With Lamb \$22
250 g 鲜羊肉面 250克



KHK-2 Fresh Noodles With Chicken \$18
鸡肉鲜面



KHK-3 Fresh Noodles Mixed Seafoods \$28
鲜面条什锦海鲜

MENU

306 WAGYU STEAKHOUSE



Seafood & Fish 海鲜和鱼类



Kh-71

Kh-71 Charcoal-Grilled Salmon
Steak 300 g
炭烤三文鱼排 300克



Kh-72

Kh-72 Charcoal-Grilled Red Tuna
Steak 300 g
炭烤红金枪鱼 牛排 300 克



Kh-73

Kh-73 Grilled Salmon with Shrimp
Pasta Alfredo 250 g
烤三文鱼配虾仁 阿尔弗雷多意面 250克



Kh-75

Kh-75 Black Tiger Prawns, Japan
BBQ (Monster Size, 3 pieces)
日本黑虎虾 (烧烤味, 特大号, 3只)

MENU

306 WAGYU STEAKHOUSE



Seafood & Fish 海鲜和鱼类



Kh-77

Kh-74 Honey Pineapple Salmon Creamy 300 g \$28

蜂蜜菠萝三文鱼 (奶油味) 300克

Kh-76 Japanese Hokkaido Scallops (XXL Size, 3 pieces) \$32

日本北海道扇贝 (超大号, 3个)

Kh-77 4 Scallop Japan Stuffed Chimichurri Salmon Eggs and Pomegranates \$38

4 扇贝日式酿馅

阿根廷青酱三文鱼籽和石榴

Kh-78 4 Scallop Japan on Mash Poptatos Stuffed Caviar and Pomegranates \$48

4 扇贝配日本土豆泥
土豆泥酿鱼子酱和石榴



Kh-78

Kh-79 Shashlik Vannamei big Shrimps \$18

南美沙什里克 大虾



Kh-79

Kh-80 Shashlik Baby Calamari (Squid) Skewers \$16

沙什里克小鱿鱼串 (鱿鱼) 串

Kh-81 Shashlik Vannamei Baby Shrimps \$15

南美沙什里克小虾

Kh-82 Shrimp Tampura \$20

天妇罗虾

Kh-83 Seabass Mediterranean 300g \$28

地中海鲈鱼 300克

MENU

306 WAGYU STEAKHOUSE



Black Angus 黑安格斯牛

Kh-108



KH-108 "Black Angus Op-Rib (600g) Australian Grain Fed Served Kampot Pepper Sauce" \$90
 黑安格斯牛肋排 (600克)
 澳洲谷饲
 贡布胡椒酱

Kh-110 "Black Angus L'entrecote 250g \$50 (Rib Eye) Australia Corn 300g \$60 Fed 200 Gram, Aged 400g \$80 15Days, Served Kampot 500g \$100 Pepper Sauce"

澳洲黑安格斯肋眼牛排 (肋眼)
 澳洲玉米喂养 200克, 熟成
 15天, 佐以贡布胡椒酱"

Kh-109



Kh-109 "Black Angus Sirloin Grass 250g \$40 Fed, Usa Aged 15 Days, In 300g \$48 Mushroom Mustard Sauce " 400g \$64 500g \$80
 黑安格斯西冷牛排, 草饲,
 美国熟成15天, 佐以蘑菇芥末酱



Kh-110

MENU

306 WAGYU STEAKHOUSE



Black Angus 黑安格斯牛

Kh-111



Kh-111 "Black Angus Sirloin 250g \$35
 Grass Fed Usa Aged 15 300g \$42
 Days, Served Kampot 400g \$56
 Pepper Sauce"
 黑安格斯西冷牛排
 美国草饲, 熟成15天
 佐以贡布辣椒酱

Kh-112 "Black Angus L'entrecote 300g \$57
 (Rib Eye) Corn Fed Usa, 400g \$76
 Aged 15 Days, Served 500g \$95
 With Mushroom
 Vegetables& Kampot
 Pepper Sauce"

黑安格斯肋眼牛排 (美国玉米喂养)
 熟成15天, 配 蘑菇 蔬菜和贡布
 辣椒酱

Kh-112



Kh-113 Tomahawk Black Angus \$180
 1.3 kg Served with Potato
 Onion Garlic Sauce
 Pepper and Chimichurri ,
 (40-45 Minutes ETA Cook Time)
 战斧黑安格斯牛排
 1.3公斤, 配土豆
 洋葱蒜蓉酱
 胡椒和阿根廷青酱
 (预计烹饪时间40-45分钟)



MENU

306 WAGYU STEAKHOUSE



Wagyu Japan 日本和牛

Jap-01



Jap-01 Miyazaki Japan Rib-Eye 250g \$120
Wagyu A-5 Female Mix 300g \$144
Grass+Grain Fed

日本宫崎肋眼牛排 A-5级和牛母牛混种
草饲+谷饲

JP-02 Kobe Japan Striploin 250g \$120
Wagyu A-5 Female, 300g \$144
Served with Sauce 400g \$192

日本神户西冷牛排 A5级和牛 (雌性)
佐以酱汁

Jap-03 Japan A-5 Tenderloin Mix 250g \$120
Grass+Grain Fed Served 300g \$144
with Sauce 500g \$240

日本A5级牛里脊肉拼盘 草饲+谷饲
配酱汁

Jap-04 Kobe Japan Sirloin A-5 250g \$120
Wagyu Female Mix 300g \$144
Grass+Grain Fed 400g \$192
Served with Sauce

日本神户西冷牛排 A-5 和牛母牛混种
草饲+谷饲配酱汁

Jap-02



Jap-05 Japan A-5 Tenderloin 250g \$120
(Filet Mignon) Mix 300g \$144
Grass+Grain Fed Served 400g \$192
with Sauce 600g \$288

日本A-5级牛里脊 (菲力牛排) 混合装
草饲+谷饲 佐以酱汁

Jap-06 Mixed Wagyu Tenderloin, 1.1kg \$594
Striploin, Rib-Eye, A-5 Mix

Grass+Grain Fed, Served with Bone
Marrow, Salad, roasted Potato,
French Fries, Corn & Garlic Shrimp

混合和牛里脊、西冷牛排、肋眼牛排、
A-5 混合牛排草饲+谷饲, 配带骨牛骨髓、
沙拉、烤土豆、炸薯条、玉米和蒜蓉虾

Jap-04



MENU

306 WAGYU STEAKHOUSE



T-Bone Wagyu T骨和牛



T-Bone Wagyu



TB-113 T-Bone Wagyu Australian A-9, Grain Fed, Dry Aged 30 Days Served with Corn Garlic Potatoes roasted Kampot Pepper & Chimichurri Sauces, Set
 澳洲和牛T骨牛排 A-9级, 谷饲, 干式熟成 30天, 佐以玉米 蒜香烤土豆 贡布辣椒酱和阿根廷青酱, 套餐

1kg	\$195
1.5kg	\$290
2kg	\$390



TP-114 Wagyu Porterhouse USA A5 Grass Fed, Dry Aged 60 Days Served with Corn Garlic Potatoes roasted Kampot Kampot Pepper & Chimichurri Sauces, Set
 美国和牛T骨牛排 A5草饲, 干式熟成 60天, 佐以玉米蒜香烤土豆 贡布辣椒 阿根廷青酱 (Chimichurri) 套餐

1kg	\$260
1.5kg	\$390
2kg	\$520

MENU

306 WAGYU STEAKHOUSE



Tomahawk Wagyu 战斧和牛



KH-123

KH-123	Tomahawk Wagyu	1.5kg	\$330
	Australian	1.8kg	\$396
	Dry Aging 30 Days,	2kg	\$440
	Grain Fed Served with	2.5kg	\$550
	Corn Garlic Potatoes roasted		
	Kampot Pepper & Chimichurri Sauces		

战斧和牛 澳洲干式熟成30天 谷饲
佐以烤玉米蒜蓉土豆
贡布辣椒阿根廷青酱



KH-124

KH-124	"Tomahawk Wagyu USA	1.5kg	\$375
	MBS 9 Grass Fed	2kg	\$500
	Dry Aged 60 Days, Grain	2.5kg	\$625
	Fed, Served with 3 Bone	3kg	\$750
	Marrow Corn Garlic		
	Potatoes roasted Kampot Pepper & Chimichurri Sauces"		

美国战斧和牛 MBS 9 草饲 干式熟成60天,
谷饲配3根牛骨髓、玉米、蒜蓉土豆
烤贡布辣椒和阿根廷青酱"

MENU

306 WAGYU STEAKHOUSE



Wagyu UAS/ Australia 和牛无人机/澳大利亚

Kh-115



KH-115 Rib-Eye (Le Entrecote) in	250g	\$75
Mushroom Mustard Sauce	300g	\$90
肋眼牛排 (Le Entrecote)	500g	\$150
配蘑菇芥末酱	1kg	\$300

KH-117 Striploin Wagyu Usa	250g	\$70
Mbs-9 Dry Aged 30 Days,	300g	\$84
Grass Fed	400g	\$112
美国西冷和牛	500g	\$140
MBS-9 干式熟成 30 天	1kg	\$280

KH-118 Rib-Eye (Le Entrecote)	250g	\$75
Australian Wagyu	300g	\$90
Mbs-5 Dry Aged	500g	\$150
30 Days, Grain Fed	600g	\$180

肋眼牛排 (Le Entrecote) 澳洲和牛
MBS-5 干式熟成 30 天, 谷饲

Kh-117



KH-119 Sirloin Wagyu Mbs-9	250g	\$80
Australia Dry Aged 30	300g	\$96
Days, Grass Fed	400g	\$128
西冷和牛 MBS-9	500g	\$160
澳大利亚干式熟成 30 天	600g	\$192
草饲		



KH-119

MENU

306 WAGYU STEAKHOUSE



Wagyu UAS/ Australia 和牛无人机/澳大利亚

Kh-120



Kh-120 "Rib-Eye On The Bone 1kg \$350
Wagyu USA Mbs-9 Set, 1.2Kg \$420
Grass Fed"
带骨肋眼牛排 美国和牛 MBS-9 套餐,
草饲

Kh-121 "Rib-Eye (Le Entrecote) 250g \$75
Wagyu USA Set, Mbs-9 300g \$90
Grass Fed" 400g \$120
肋眼牛排 (Le Entrecote) 500g \$150
美国和牛套装, Mbs-9 600g \$180
草饲

Kh-122 "Sirloin Wagyu Set A-5 250g \$100
Argentina 300g \$120
In Season Only, Grass 400g \$160
Fed ,9 month Veal Beef" 500g \$200
西冷和牛套餐 A-5 900g \$360
阿根廷 仅限当季, 草饲, 9个月小牛肉

Kh-230



Kh-230 Wagyu Filet Mignon 250g \$90
Served with Fries 300g \$108
36\$/100g 400g \$144
和牛菲力牛排 配薯条
36美元/100克

Kh-290 Sirloin Wagyu USA 350g \$122
MBS-9 Dry Aged 400g \$175
30 Days 1kg \$350



KH-290

Grass Fed, In Pasta
Alfredo and Shrimps
美国西冷和牛MBS-9 干式熟成
30天 草饲, 意面配料:
阿尔弗雷多酱和虾仁

MENU

306 WAGYU STEAKHOUSE



Gold Leaf Topped Meat 金箔肉

Kh-125



Kh-125 Gold Tomahawk / 1kg \$350
T-Bone Wagyu 1.5kg
金斧牛排 / T骨和牛

Kh-127 Gold Lamb Chop 1pcs \$45
/ Burger
金羊排 / 汉堡



Kh-127

Kh-126



Kh-126 Gold Rib-Eye, 300g \$150
Striploin, Tenderloin
金肋眼牛排, 西冷牛排, 牛里脊

MENU

306 WAGYU STEAKHOUSE



Side Dish

- Kh-133 **Roast Garlic Olive Oil** \$2.5
烤蒜橄榄油
- Kh-134 **Roasted Corn** \$2.5
烤玉米
- Kh-140 **Sauteed Mushroom** \$8
炒蘑菇
- Kh-141 **Mash Potato with Butter** \$9
黄油土豆泥
- Kh-142 **Mash Potato with Butter and Mushroom** \$13
黄油蘑菇土豆泥
- Kh-143 **Grilled Shashlik Sticks Vegetables on Charcoal 4kinds** \$5
烤沙什利克串 炭烤蔬菜 4种
- Kh-144 **Plain Rice** \$3
白米饭
- Kh-145 **Sauteed Rice** \$5
炒饭
- Kh-146 **Green Asparagus(12pcs)** \$14
绿芦笋 (12根)

Pizza

- E-1 **Pizza BBQ Chicken 250g (25cm)** \$24
披萨烧烤鸡肉 250克
- E-3 **Pizza BBQ Lamb 250g (20cm)** \$28
披萨烧烤羊肉 250克
- E-5 **Pizza Vegetarian (25cm)** \$18
素食披萨
- E-7 **Pizza Spinach, Tomato (25cm) Sauce & Mozzarella** \$22
披萨 菠菜、番茄 酱汁和马苏里拉奶酪
- E-9 **Pizza Pepperoni (25cm)** \$28
意大利辣香肠披萨
- E-11 **Pizza Quattro Formaggi (25cm)** \$22
四种奶酪披萨
- E-13 **Pizza Mushroom (25cm)** \$25
披萨蘑菇
- E-15 **Pizza Salmon & Mozzarella (25cm)** \$38
三文鱼马苏里拉奶酪披萨
- E-19 **Pizza Tuna Olive (25cm)** \$28
金枪鱼橄榄披萨
- E-21 **Pizza Carpaccio Wagyu 200g (25cm)** \$55
和牛薄片披萨 200克
- E-23 **Pizza Shawarma Lamb 200g (25cm)** \$30
披萨沙瓦玛羊肉 200克
- E-27 **Pizza Shrimp (25cm)** \$38
披萨虾
- E-29 **Pizza Pineapple (25cm)** \$25
菠萝披萨
- E-31 **Pizza Foie Gras 200g (25cm)** \$80
披萨鹅肝 200克



MENU

306 WAGYU STEAKHOUSE



Burger

Mx-01	Burger Wagyu 和牛汉堡	170g	\$18
		200g	\$24
		400g	\$30
MX-02	Black Angus 黑安格斯牛	200g	\$12
		400g	\$23
MX-03	Burger lamb 汉堡羊肉	200g	\$9
		400g	\$7
MX-04	Chicken Burger 鸡肉汉堡	200g	\$8
		400g	\$15

Sauce

Kh-147	Black Pepper Kampot Sauce with Shallots, Onion & Butter 黑胡椒贡布酱配红葱头、 洋葱和黄油	\$2
Kh-148	Green Garlic Sauce 青蒜酱	\$2
Kh-152	Mushroom Creamy Sauce 蘑菇奶油酱	\$3
Kh-155	Mayonnaise 蛋黄酱	\$1.5
Kh-159	Chimichurri Sauce 阿根廷青酱	\$1.5
Kh-160	Extra Butter 额外黄油	\$1.5



a bleu

Rare:

Blutig / Englisch
bleu / cru

التجليزية الدموي
~ 48°C

一分熟牛排

saignant

Medium rare:

Innen leicht blutig
saignant

متوسطة نادرة
~ 52°C

三分熟牛排

a point

Medium:

Rosa
à point / anglaise
تفحم الوردي

~ 56°C

五分熟牛排

cuit

Medium well:

Innen leicht rosa
demi anglaise
مقلي تقريبا

~ 60°C

七分熟牛排

bien cuit

Well:

Durchgebraten
bien cuit

منته
+ 64°C

全熟牛排