



SEPTEMBER 九月刊

WEEK 4: THE FOOD 美食故事

Cover Story:

37 Steakhouse & Bar

COVER STORY



蒞臨 37 Steakhouse & Bar 嚐味豪華盛宴，提早感受一下週末悠然自在的舒適時光！各款精緻主菜都教人垂涎萬分，入口更是回味無窮！

Get yourself an early TGIF with our luxurious dining, together the magnificent view of the peak! Our tempting and alluring delicacies, elevating your culinary experience with an exceptional relishing satisfaction!



以由廚師精心準備味濃嫩滑的手切牛肉，配上片片脆香可口的金黃紫菜天婦羅，「手切牛肉他他配紫菜天婦羅」讓一眾饕客同時品嚐雙重層次口感，為你的新一天正式揭開序幕！

How about a juicy beefy appetizer for you to start your day? Serving with the aromatic beef on top of a crispy seaweed tempura, our "Hand Cut Beef Tartare with Seaweed Tempura" delivers temping flavour infused with the double-layered texture, surprising your tastebud with the meaty delicacy beyond your imagination!

Signature Dish:

手切牛肉他他配紫菜天婦羅
Hand Cut Steak Tartare
with Seaweed Tempura

愛好牛肉的你絕對要試試我們主打的乾式熟成西冷！選用比利時西冷牛扒以傳統乾式熟成，令牛肉的濃郁味香加倍昇華，肉質更是嫩滑多汁，加上飄香四溢的牛脂香味，絕對令每位「牛痴」回味無窮！

Our prime dry striploin can surely fulfill the pickiest eaters who are longing for a flavoursome meaty dish. Using the finest Belgium prime beef, the dry striploin distributes a beefy flavour with an exceptional tenderness along with the fascinating aroma!

Signature Dish:

乾式熟成西冷
Prime Dry Striploin



愛好海鮮的你更要一試這道白酒忌廉汁煮澳洲藍青口配薯條，以白酒一同烹煮的澳洲藍青口吸收了香甜清新的果味，嗜味的同時呷口澀中帶甜的白酒更是頂級味饌體驗！

Have a taste of our "Sautéed Australian Blue Mussels with White Wine Cream Sauce and French Fries" with a glass of white wine, giving you a rich flavour from the ocean with a bitter sweet of fruity white wine, and relax yourself for a bit after a long week of work!

Signature Dish:

白酒忌廉汁煮澳洲藍青口配薯條
Sautéed Australian Blue Mussels with
White Win Cream Sauce and French

金黃香口的雞翼往往總是能讓辛苦工作過後的你帶來絲絲的歡樂。與摯愛孩子們一同蒞臨 Mina House 品嚐「酥炸香脆雞翼配他他醬」，香脆外皮配上肉味香濃的嫩滑雞肉，口感層次昇華的同時，沾上酸甜怡人的他他醬更醒胃萬分！

No matter what you are asking, chicken wing is always the answer. Visit Mina House and relish our "Deep-fried Chicken Wings with Tartar Sauce", taking your step into this meaty-juicy paradise!

Signature Dish:

酥炸香脆雞翼配他他醬
Deep-fried Chicken Wings
with Tartar Sauce



Week 1: The Brand

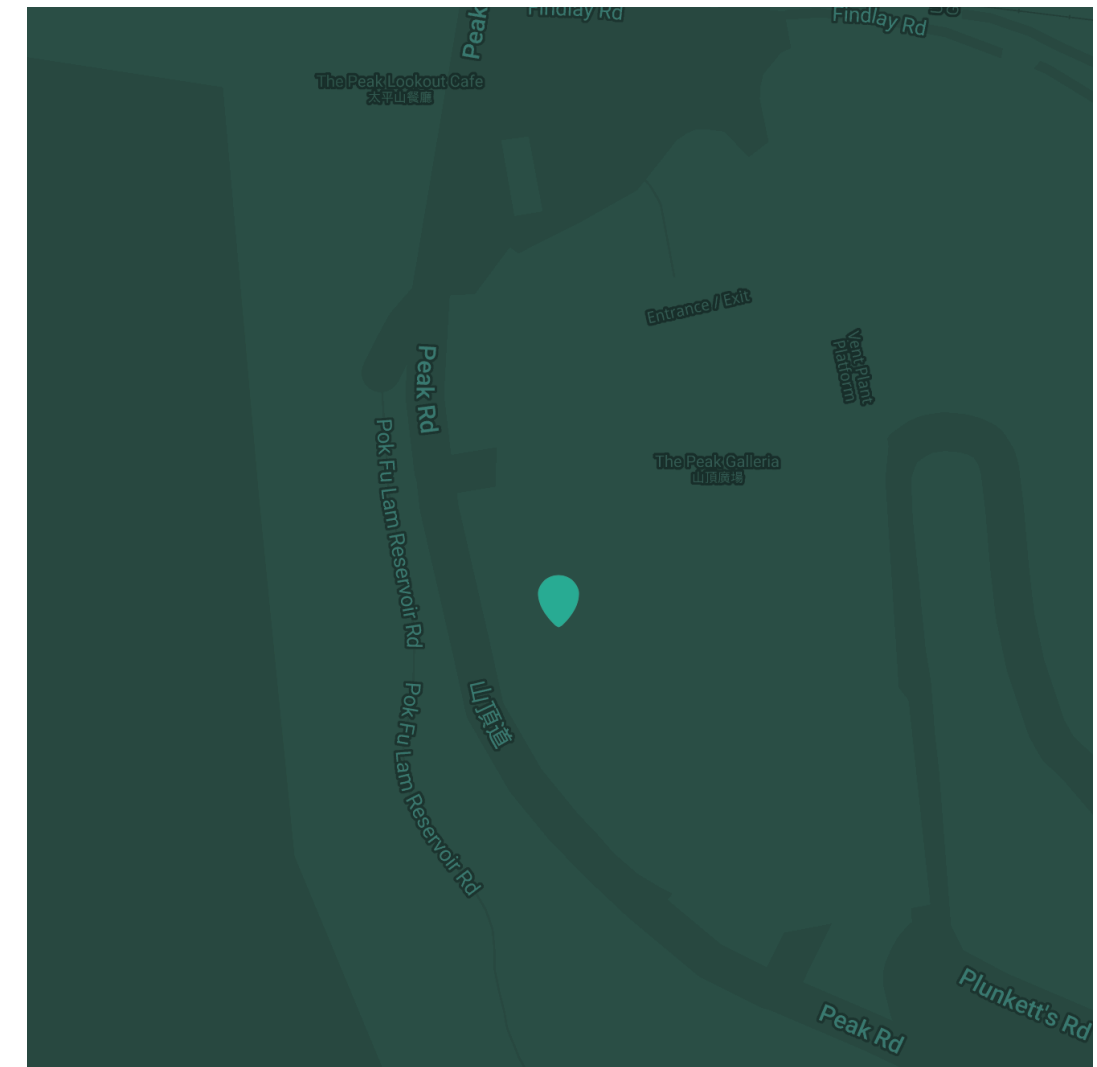
Week 2: The People

Week 3: The Interior

Week 4: The Food



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SHOP 102-103, 1/F, PEAK GALLERIA, 118 PEAK ROAD, THE PEAK

山頂山頂道118號山頂廣場1樓102-103號舖

BOOK NOW : 2885 3320

Mon to Thu

Closed

Fri to Sun

12:00pm - 22:30pm

(Last order 22:00pm)

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