




CAVIAR & OYSTER 魚子醬及生蠔

Gillardeau No.2 oyster, 6 pieces	498	吉拉多No.2 生蠔 6 隻
White pearl No. 2 oyster, 6 pieces	398	白珍珠No.2 生蠔 6 隻
W3 Superior oscietra No.2 caviar 30g	1088	混血奧賽嘉No.2 鱈魚子醬 30 克
W3 Royal oscietra No.5 caviar 30g	1288	皇家俄羅斯No.5 鱈魚子醬 30 克

GOLD STARTER 冷頭盤

 Organic Barley salad, bocconcini and pesto vinaigrette	168	有機薏米沙律、迷你水牛芝士、香醋青醬
Crab salad, butter lettuce, tomato and pine nut	198	蟹肉沙律、牛油生菜、番茄、松子
Marinated sea scallops, citrus sauce and caviar	268	醃北海道帶子、柑橘汁、魚子醬
Classic Beef tartare, Comté cheese and sourdough	288	牛肉他他、康堤芝士、扒酸包
  Glazed smoke salmon, radish and Escabeche sauce	198	煙燻三文魚、小蘿蔔、香草醃醋汁

WARM STARTER & SOUP 溫頭盤及湯

 Chestnut soup, braised mushrooms and spicy oil	158	法國栗子濃湯、燴蘑菇、辣椒油
Chicken consommé, wonton ravioli with foie gras	168	鷄肉清湯、意式雲吞、鴨肝
 Grilled Mediterranean octopus, pickled vegetables, Romesco	278	扒地中海八爪魚、時蔬、紅椒堅果醬
New Zealand scampi, pepper chutney, lemon sauce	458	紐西蘭海螯蝦、甜椒蓉、檸檬汁

MAIN COURSE 主菜

Artisan Mancini pasta, fish maw and bottarga	388	手工意粉、花膠、烏魚子
 Fisherman seafood, shellfish sauce, grilled country bread	398	漁夫特選海鮮、扒鄉村麵包
Seared Hokkaido scallops, cauliflower, Beurre Blanc	298	香煎北海道帶子、花椰菜、法式牛油汁
Japanese red snapper, zucchini, tomato and basil	278	日本紅鯛魚、意式青瓜、番茄、羅勒
 Dover sole fish, kale, clams and champagne sauce	538	法國龍利魚、羽衣甘藍、鮮貝、香檳汁
 Char grilled smoked pigeon, morel mushrooms, parsley sauce	288	炭燒煙燻乳鴿、羊肚菌、歐芹汁

SHARING 分享菜式

Char grilled U.S. striploin, chickpea Panisse	458	炭燒美國西冷牛扒、鷹嘴豆脆餅
Roasted free-range French chicken	658	燒焗法國走地雞
Our beef 'Wellington', truffled jus	898	威靈頓和牛牛柳、黑松露汁
*Additional pan-seared Foie Gras 158 MOP		*搭配鴨肝需另加費 158 澳門幣

SIDES 配菜

 Grilled green asparagus	98	扒青蘆筍
 Caponata vegetables	78	西西里燉雜菜
 Green salad	88	田園沙律
French fries	78	法炸薯
Potato purée	78	香滑薯蓉

DESSERT 甜品

Choux with blossom fig's leaf sherbet	98	法式泡芙配無花果葉雪芭
Amaretto and sour cherry millefeuille	128	杏仁甜酒酸車厘子千層酥
Salted caramel and hazelnut soufflé	108	海鹽焦糖榛果梳乎厘
Chamomile, peach, honey composition	98	白桃及洋甘菊協奏曲
 Signature ice-cream trolley	218	風雅廚雪糕

Signature dish  廚師推介

Vegetarian  素食

Contains sustainable seafood  含可持續發展海產

如閣下對某種食物或調味料過敏，請提前告知我們的員工。價格以澳門幣計算並需加收10%服務費
IF YOU ARE ALLERGIC TO CERTAIN FOOD ITEMS, PLEASE INFORM OUR STAFF. PRICES IN MOP, SUBJECT TO 10% SERVICE CHARGE