

## LIGHT MEAL

- 🍷 🌿 **烤胡桃南瓜湯** 98  
 薑、薑黃、法式肉豆蔻酸忌廉  
**Roasted butternut squash soup**  
 Ginger, turmeric, nutmeg crème fraîche
- 🍷 🌿 **大堂酒廊沙律** 148  
 新鮮生菜、蘆筍、牛油果、車厘茄、粟米、青豆、蘿蔔、春筍、牛至葉乳酪醬  
**Lobby Lounge salad**  
 Seasonal lettuce, asparagus, avocado, grape tomatoes, corn, green bean, radish, bamboo shoot, oregano yogurt dressing
- 🍷 **水牛芝士沙律** 168  
 復古番茄沙律、士多啤梨、陳年黑醋、羅勒、初榨橄欖油  
**Cow's milk Burrata**  
 Heirloom tomato salad and strawberry, aged balsamic, basil, extra virgin olive oil
- 🍷 **凱撒沙律** (水煮雞胸或水煮越南淡水大蝦) 188  
 羅馬生菜、醋漬銀魚柳、煙燻義大利煙肉、非籠養雞蛋、陳年巴馬臣芝士  
**Caesar salad**  
 (Poached chicken breast or Yunnan freshwater prawn)  
 Romaine lettuce, anchovy, smoked pancetta, boiled cage-free egg, aged parmesan
- 🍷 🌿 **自製挪威煙三文魚** 198  
 九牙沙律菜、香橙、小蘿蔔、檸檬酸忌廉  
**Home smoked Norwegian salmon**  
 Frisée salad, orange, radish, lemon crème fraîche
- 主廚招牌牛肉漢堡** 198  
 美國安格斯牛肉漢堡扒 (180克)、法式牛油麵包、格呂耶爾芝士、煙肉、燴洋蔥、醋漬青瓜  
**"The chef's burger"**  
 USDA Black Angus beef patty (180g), brioche bun, Gruyère cheese, bacon, braised onion, bread and butter pickle
- 🍷 🌿 **新英格蘭龍蝦包** 198  
 法式牛油麵包、水煮波士頓龍蝦、辣味蛋黃醬、西芹  
**New England lobster roll**  
 Brioche bun, poached Boston lobster, spiced mayonnaise, celery
- 🍷 **君悅公司酸種三文治** 178  
 水煮雞胸、非籠養雞蛋、番茄、生菜、火腿、酸種麵包  
 \*素食選項: 大啡菇、格呂耶爾芝士、番茄、生菜  
**Sourdough club sandwich**  
 Poached chicken breast, cage-free egg, ham, tomato, lettuce, sourdough bread  
*\*vegetarian option available with Portobello mushroom, Gruyère cheese, tomato, lettuce*  
 \*所有三文治及漢堡配炸薯條或油醋沙律  
 \*Sandwich and burger are served with your choice of French fries or house salad, vinaigrette

## DESSERTS

- 🍷 **可自選蛋糕或甜點 (一件)** 48  
**Selection of cakes or pastries from our bakery, per portion**
- 🍷 **波本雪糕咖啡** 98  
 波本雲呢拿雪糕、冷萃咖啡、忌廉  
**Bourbon coffee sundae**  
 Bourbon vanilla ice cream, brewed coffee, whipped cream
- 🍷 **士多啤梨忌廉杯** 98  
 波本雲呢拿雪糕、糖漬士多啤梨、君度力嬌酒、忌廉  
**Coupe Romanoff**  
 Bourbon vanilla ice cream, macerated strawberry, Cointreau, whipped cream

## MAIN COURSE

- 🍷 **廣東鮮蝦雲吞麵** 148  
 菜心、韭黃  
**Cantonese prawn wonton noodle soup**  
 Choy sum, yellow chive
- 臺式牛肉湯麵** 168  
 燜牛面肉、白菜、雪菜、五香濃湯  
**Taiwanese beef noodle soup**  
 Braised beef cheek, bok choy, pickled vegetable, fragrant spiced broth
- 🍷 🌿 **新加坡叻沙湯麵** 198  
 大蝦、雞肉、魷魚、魚餅、豆卜、豆芽、非籠養雞蛋、香辣椰汁湯  
**Singaporean Laksa noodle**  
 Prawn, chicken, squid, fish cake, bean curd, bean sprouts, cage-free egg, spicy coconut broth
- 🍷 🌿 **傳統鮑魚福建燴飯** 168  
 燴鮑魚、大蝦、帶子、芥蘭、紅蘿蔔、青蔥、非籠養雞蛋  
**Hokkien style fried rice**  
 Braised abalone, prawn, scallop, kale, carrot, spring onion, cage-free egg
- 🍷 **「馬裡索」葡國海鮮飯** 198  
 龍蝦、蝦、蜆、西班牙辣香腸  
**"Arroz de Marisco" Portuguese seafood rice**  
 Lobster, shrimp, clam, chouriço
- 🍷 **焗非洲咖哩雞飯** 168  
 辣椒、薑、椰絲、薯仔、絲苗白飯  
**"Galinha Africana" / Baked Macanese-style chicken curry**  
 Chili, ginger, coconut, potato, steamed rice
- 芝士肉丸番茄醬義大利粉** 168  
 \*可應要求提供純素肉丸  
**Spaghetti, beef meatball Bolognese, aged parmesan**  
*\*vegan option available (plant based meatball)*
- 法式白醬焗煙肉長通粉** 148  
 白汁、康提芝士、大蔥、煙肉  
**French-style macaroni gratin**  
 cream sauce, Comté cheese, braised leek, smoked bacon
- 香烤加拿大豬扒** 218  
 焦糖蘋果、炒法邊豆、牛油薯蓉、芥末醬  
**Grilled Canadian pork chop**  
 Glazed apple, sautéed green bean, butter whipped mashed potato, Pommery mustard sauce
- 🍷 **香煎挪威三文魚** 228  
 牛油炒蘆筍、牛油薯蓉、法蔥白汁  
**Pan-fried Norwegian salmon**  
 Buttered seasonal asparagus, butter whipped mashed potato, chive velouté
- 🍷 **美國黑安格斯西冷牛排 (220克)** 258  
 燴洋蔥、香草牛油、紅酒汁、炸薯條  
**Steak Frites, USDA black Angus beef sirloin steak (220g)**  
 Braised shallot, herb butter, red wine sauce, French fries

## SIDE DISHES

- 🍷 **義大利拖鞋麵包配牛油** 28  
**Ciabatta, unsalted butter**
- 🍷 🌿 **雜菜沙律、油醋汁** 48  
**House salad, vinaigrette**
- 🍷 🌿 **青豆、油蔥酥、榛果** 48  
**Green bean, shallot confit, hazelnut**
- 🍷 🌿 **炸薯條** 48  
**French Fries**

🍷 招牌菜 Signature Dish 🌿 素食 Vegetarian 🍷 純素 Vegan 🍷 海鮮 Seafood 🌿 無麩質 Gluten Free

酒精飲品的酒精濃度達1.2%以上。如您有任何特殊需求或食物過敏，請告知我們。所有價格均以澳門幣計算，另收10%服務費及5%政府稅。  
 The alcoholic beverages have an alcohol strength higher than 1.2% vol. Please advise our associates if you have any food allergies or special dietary requirements.  
 All prices are in MOP, subject to 10% service charge and 5% government tax.