

冬日推介

Winter Braised Indulgence

Experience the depth of winter flavours with our 'Winter Braised Indulgence' menu. Crafted with premium cuts such as wagyu and more. Each Dish slowly braised to perfection, delivering melt-in-your-mouth tenderness and rich, bold taste. Paired with refined sides, this menu brings warmth, comfort, and luxury to the heart of winter dining.

慢煮羊肩肉

田園沙律配柑橘汁

Braised Lamb Shoulder

Garden Salad with Citrus Dressing

Lamb shoulder braised in Lamb sauce with fresh herbs and spices creating a delicate, aromatic flavour.

888

伊比利亞豬肩肉

蘋果醋鼠尾草汁

Iberico Pork Shoulder

Apple Cider Sage

Pork Shoulder braised in apple cider with sage and onions giving it a tender, slightly sweet and delicate flavour.

Served with Raclette cheese on the side.

588

所有價格為澳門幣並需加收 10%服務費。

如您對任何食物過敏請告知我們的服務員。

All Prices are in MOP and subject to a 10% service charge.

Please advise our staff of any food allergies.

爛和牛面頰肉

黑蒜濃汁

Wagyu Beef Cheek

Black Garlic Reduction

Wagyu Beef Cheeks, braised with a black garlic reduction, delivering an exceptionally tender and deeply flavourful dish. Served with celeriac purée.

588

配菜

Side Dishes

田園沙律配柑橘汁

Garden Salad with Citrus Dressing

128

芹菜頭蓉配葱油

Celery Root Purée with Chive Oil

148

瑞士瑞克雷芝士

炭烤酸包、酸青瓜、酸洋蔥、新薯

Raclette Cheese

Char-Grilled Sourdough Bread, Pickled Cornichon, Onion, New Potatoes

188

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