

MORPHEUS

CCD

可持續菜式選擇

我們致力於餐廳提供的用膳體驗中作出對環境和社會負責任的決策，在餐廳菜式上以可持續的食材替代產品入饌。

菜單圖示代表意思如下：



素食
不含肉或海鮮



含可持續發展海產
以可持續方式捕撈或養殖的海鮮，維護海產物種多樣性和生態系統，保護海洋福祉，以及依賴漁業的社區的生計

Sustainable Menu Options

We are pleased to provide sustainable alternatives on our menu and committed to making environmentally- and socially-responsible decisions in the dining experience we offer.

Icons indicate menu items contain the following:



Vegetarian
Contains no meat or seafood



Contains sustainable seafood
Seafood that is either caught or farmed in ways that consider the long-term vitality of harvested species and the well-being of the oceans, as well as the livelihoods of fisheries-dependent communities.

沙律 Salad

有機羽衣甘藍藜麥沙律 138
Organic Kale Quinoa Salad

有機羽衣甘藍, 藜麥, 車厘茄, 士多啤梨, 紅菜頭,
香烤甜椒, 巴馬臣芝士, 意大利香醋汁

Organic kale, quinoa, cherry tomato, strawberry, beetroot,
roasted bell pepper, grated Parmesan cheese, balsamic dressing

有機鮮蝦沙律   180
Organic Shrimp Salad

有機法式沙律, 香煎鮮蝦, 牛油果, 青瓜, 日本番茄,
紅洋蔥, 士多啤梨, 菲達芝士, 巴馬臣芝士, 橄欖仁

Organic mesclun salad, pan-fried shrimp, avocado, cucumber,
Japanese tomato, red onion, strawberry, feta cheese,
Parmesan cheese, toasted olive kernel

吞拿魚沙律   180
Tuna Salad

有機法式沙律, 輕煎吞拿魚, 醃製甜椒,
紅洋蔥, 塞浦路斯橄欖, 芥末醬

Organic mesclun salad, pan-seared tuna, marinated bell pepper,
red onion, Cyprus olive, mustard dressing

 廚師推介 Signature dish



含可持續發展海產 Contains sustainable seafood

價格以澳門幣計算需加收10%服務費及5%旅遊稅 /
如對食物有任何要求或過敏, 請告知我們

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湯 Soup

蘑菇忌廉湯 Seasonal Mushroom Soup

98

新鮮菌菇湯，酸忌廉，法式牛油包，
細香蔥，初榨橄欖油

Fresh mushroom soup, sour cream, toasted brioche,
chive, virgin olive oil

南瓜湯 Pumpkin Soup

98

鮮南瓜，牛奶，忌廉，鷄湯，牛油，
時令蘑菇，細香蔥，羅勒橄欖油

Pumpkin, milk, cream, chicken stock, butter,
seasonal mushroom, chive, basil-olive oil

雞蛋 Eggs

經典班尼迪蛋 Classic Eggs Benedict

148

烘法式牛油麵包, 帕爾馬火腿, 煙肉, 水波蛋, 荷蘭醬
Toasted brioche, Parma ham, crispy bacon,
poached eggs, Hollandaise sauce

蟹肉班尼迪蛋 Crab Eggs Benedict

168

烘法式牛油麵包, 蟹肉, 帕爾馬火腿, 水波蛋, 荷蘭醬
Toasted brioche, crab meat, Parma ham,
poached eggs, Hollandaise sauce

配有機法式沙律 
Served with mesclun salad

 廚師推介 Signature dish

 素食 Vegetarian

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三文治 Sandwich

公司三文治 Club Sandwich

168

烘雜糧麵包, 煙肉, 鷄胸, 煎蛋, 牛油果
番茄, 羅馬生菜, 燒烤醬, 炸薯條

Toasted multigrain bread, bacon, chicken breast, fried egg, avocado, tomato, sucrine romaine lettuce, BBQ sauce, French fries

煙三文魚開面三文治 Salmon Tartine

188

烘天然酵母麵包, 煙巴力克三文魚, 牛油果沙沙
酸忌廉, 油漬番茄, 塞浦路斯橄欖, 水波蛋, 水瓜柳

Toasted sour dough bread, smoked Balik salmon, avocado salsa, sour cream, confit tomato, Crprus olive, poached egg , caper

香煎虎蝦牛扒三文治 Steak & Prawn

438

烘天然酵母麵包, 香煎美國牛扒, 牛油迷迭香香煎虎蝦,
牛油, 荷蘭醬, 有機法式沙律, 炸薯條

Toasted sour dough bread, pan-fried Prime flank steak, tiger prawn with rosemary, butter, Hollandaise sauce, mesclun salad, French fries

配有有機法式沙律 
Served with mesclun salad

 廚師推介 Signature Dish

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三文治 Sandwich

龍蝦牛油包 Lobster Avocado

468

美國龍蝦, 康提芝士, 牛油果, 烘牛油麵包,
柚子青芥末蛋黃醬, 莫內醬,

Poached Boston lobster tail, gratinated Comté cheese brioche,
avocado, wasabi yuzu mayonnaise, Mornay sauce

魚子醬龍蝦牛油包 Lobster Avocado Brioche with Caviar and Salmon

828

美國龍蝦, 巴力克三文魚, 金箔,
康提芝士, 烘牛油麵包, 魚子醬, 牛油果,
柚子芥末蛋黃醬, 莫內醬

Poached Boston lobster tail, Balik salmon, gold leaf,
gratinated Comté cheese brioche, caviar, avocado,
wasabi yuzu mayonnaise, Mornay sauce

配有機法式沙律 
Served with mesclun salad

 廚師推介 Signature dish

 含可持續發展海產 Contains sustainable seafood



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意大利麵 & 焗扇貝 Pasta & Scallop

番茄羅勒豬扒意大利麵 Pork Chop Tomato Basil Fettuccine

288

慢煮豬扒，番茄羅勒醬，意大利麵，
有機法式沙律，意大利香醋汁

Slow cooked pan-fried pork chop, tomato basil sauce, fettuccine,
mesclun salad, balsamic dressing

芝士焗帶子 Morpheus Coquilles Saint Jacques

388

焗帶子，蔥香忌廉，康提芝士，麵包糠，
有機法式沙律，意大利香醋汁

Gratinated scallop, shallot-leek cream, Comté cheese,
breadcrumb, mesclun salad, balsamic dressing

配有有機法式沙律 
Served with mesclun salad

 廚師推介 Signature dish

 含可持續發展海產 Contains sustainable seafood



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魚子醬及三文魚 Caviar & Salmon

卡露伽魚子醬盛宴  1888
Kaluga Caviar

Kaluga 魚子醬 50克, 巴力克三文魚,
洋蔥, 蛋黃, 蛋白配忌廉及迷你薄餅

Kaluga classic-50 Grams, Balik salmon,
onion, egg yolk, egg white, double cream, blini

奧西特拉魚子醬盛宴 2388
W3 Oscietra Caviar

W3魚子醬 50克, 巴力克三文魚,
洋蔥, 蛋黃, 蛋白配忌廉及迷你薄餅

W3 Oscietra-50 Grams, Balik salmon,
onion, egg yolk, egg white, double cream, blini

法國 Kaviari 魚子醬盛宴  2588
Kaviari

晶鑽魚子醬 50克, 巴力克三文魚,
洋蔥, 蛋黃, 蛋白配忌廉及迷你薄餅

Kristal Gold-50 Grams, Balik salmon,
onion, egg yolk, egg white, double cream, blini

 廚師推介 Signature dish

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摩珀斯甜點匯粹 Morpheus Dessert Collection

芝士蛋糕  128
Speculoos Cheesecake

芝士曲奇蛋糕, 芝士雪糕
Speculoos cookie cheesecake, speculoos ice cream

檸檬撻  128
Lemon Tart

朱古力餅乾, 羅望子忌廉, 烤檸檬忌廉, 青檸泡沫,
毡酒啫喱, 清酒, 蛋白餅, 百香果香蕉雪葩

Chocolate biscuit, tamarind cream, baked lemon cream,
lime foam, Monkey 47 gin gel, Saké, dry meringue,
banana-passion fruit sherbet

開心果法式千層酥  128
Pistachio Mille-feuille

法式焦糖千層酥, 開心果忌廉, 開心果醬,
開心果曲奇, 開心果雪糕, 焦糖開心果

Caramelized puff pastry, pistachio chantilly, pistachio sauce,
pistachio cookie, pistachio ice cream, pistachio caramelized

 廚師推介 Signature dish

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摩珀斯甜點匯粹 Morpheus Dessert Collection

斑蘭椰子西米梳乎厘 128
Pandan Coconut Sago Soufflé

斑蘭忌廉，西米布甸忌廉，
牛奶朱古力，椰子片，焦糖雪糕
Pandan cream, sago pudding cream,
milk chocolate, coconut flake, caramel ice cream

招牌摩珀斯金色朱古力片  148
Morpheus Gold

黑朱古力忌廉，朱古力沙巴雍，朱古力醬，
朱古力曲奇，朱古力海綿蛋糕，可可豆，
朱古力雪糕
Black chocolate cream, chocolate sabayon, chocolate sauce,
chocolate cookie, chocolate sponge, chocolate cocoa nib,
chocolate ice cream

 廚師推介 Signature dish

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精品雪糕 Coupe Glacée

黑森林雪糕杯 Coupe Glacée Black Forest

138

車厘子醬，車厘子雪葩，朱古力雪糕，
朱古力忌廉，蜜餞車厘子

Cherry coulis, cherry sherbet, chocolate ice cream,
chocolate chantilly cream, griottes mi-confites

咖啡杏仁雪糕杯 Coupe Glacée Coffeeholic Almond

138

苦杏仁雪糕，意式特濃咖啡雪糕，手指餅，朱古力咖啡忌廉，
香草忌廉，橄欖曲奇，橄欖粒，雙倍濃縮咖啡，黑朱古力

Bitter almond ice cream, espresso ice cream, lady finger biscuit,
espresso chocolate cremeux, vanilla cream, olive cookie,
dry olive, hot double espresso, dark chocolate

 廚師推介 Signature dish

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