

LIGHT MEAL

🍷 🍷	聖馬札諾番茄湯 橄欖醬、羅勒 San Marzano tomato soup Olive tapenade, basil	88
🍷 🍷	大堂酒廊沙律 時令生菜、蘆筍、牛油果、葡萄番茄、香橙、蘋果、櫻桃蘿蔔、山核桃、雪朵酒油醋汁 Lobby Lounge salad Seasonal lettuce, asparagus, avocado, grape tomato, orange, apple, radish, pecan nut, Jerez vinaigrette	108
🍷	水牛芝士沙律 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	178
🍷	凱撒沙律 (水煮雞胸或水煮越南淡水大蝦) 羅馬生菜、醋漬銀魚柳、煙燻意大利煙肉、非籠養雞蛋、陳年巴馬臣芝士 Caesar salad (Poached chicken breast or Vietnam freshwater prawn) Romaine lettuce, anchovy, smoked pancetta, boiled cage-free egg, aged parmesan *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	198

MAIN COURSE

🍷	傳統鮑魚福建燴飯 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	178
	臺式牛肉湯麵 燜牛腱肉、白菜、雪菜、五香濃湯 Taiwanese beef noodle soup Braised beef shank, bok choy, pickled vegetable, fragrant spiced broth	178
🍷 🍷	新加坡叻沙湯麵 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	198
🍷	焗非洲咖哩雞飯 辣椒、薑、椰絲、薯仔、絲苗白飯 “Galinha Africana” / Baked Macanese-style chicken curry Chili, ginger, coconut, potato, steamed rice	178

SIDE DISHES

🍷	招牌酸種麵包 瓦拉杜酒莊特級初榨橄欖油 House sourdough Quinta do Vallado Azeite extra virgin olive oil (slice) *原條麵包可提供外賣服務 *Whole loaf available for take away	28
🍷 🍷	雜菜沙律、油醋汁 House salad, vinaigrette	48
🍷 🍷	時令蔬菜 Seasonal vegetable	48
🍷 🍷	炸薯條 French Fries	48

🍷 🍷	自製挪威煙三文魚 九芽沙律菜、小蘿蔔、檸檬酸忌廉 Home smoked Norwegian salmon Frisée salad, radish, lemon crème fraîche	198
	主廚招牌牛肉漢堡 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、燴洋葱、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	208
🍷 🍷	新英格蘭龍蝦包 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	208
🍷	君悅公司酸種三文治 水煮雞胸、非籠養雞蛋、番茄、生菜、火腿、酸種麵包 *可應要求提供素食選項 Sourdough club sandwich Poached chicken breast, cage-free egg, ham, tomato, lettuce, sourdough bread *vegetarian option available	188
	伊比利亞黑毛豬咕嚕肉飯 菠蘿、甜椒、洋葱、絲苗白飯 Sweet and sour Iberico pork Pineapple, bell pepper, onion, steamed Jasmine rice	178
🍷	香辣海鮮扁意粉 大蝦、青口、魷魚、番茄醬、辣椒碎 Seafood Linguine Prawn, mussel, squid, tomato sauce, chili	178
	香烤加拿大豬扒 蘑菇汁、炒椰菜仔、牛油薯蓉 Grilled Canadian pork chop Cremini mushroom sauce, sautéed Brussels sprouts, butter whipped mashed potato	228
🍷	香煎挪威三文魚 青蘆筍、檸檬醃漬車厘茄、歐洲蘿蔔蓉、羅勒油 Pan-fried Norwegian salmon Green asparagus, lemon marinated cherry tomato, parsnip puree, basil oil	238
🍷	美國黑安格斯西冷牛排 (220克) 燴洋葱、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	278

DESSERTS

🍷	可自選蛋糕或甜點 (一件) Selection of cakes or pastries from our bakery, per portion	48
🍷	波本雪糕咖啡 波本雲呢拿雪糕、冷萃咖啡、忌廉 Bourbon coffee sundae Bourbon vanilla ice cream, brewed coffee, whipped cream	98
🍷	士多啤梨忌廉杯 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	98

🍷 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.