

客席廚師精選菜式

Chef McCarthy Specialties

牛油炸薯條

迷迭香海鹽青醬、煙燻生蠔龍蒿蛋黃醬

Beef Tallow Fries

Rosemary Pesto Sea Salt, Smoked Oyster Tarragon Aioli

188

煙燻鱒魚抹醬

歐防風甘筍義大利薄脆、牛仔黑眼豆“魚子醬”

Smoked Trout Spread

Lavash Crackers, Parsnip and Carrot Chips, Cowboy Blackeye Pea "Caviar"

318

黑紅雙色沙律

紅菊苣、黑羽衣甘藍、黑蒜汁、煙燻紅椒巴馬臣芝士薄脆

Red and Black Salad

Red Radicchio and Black Kale, Black Garlic Dressing, Smoked Paprika Parmesan Crisp

198

波本酒漬牛腹生牛肉

辣根芥辣蛋黃醬、芝麻菜、香草橄欖油、松露佩科里諾芝士、脆炸水瓜柳

Bourbon Cured Flank Carpaccio

Horseradish Mustard Aioli, Arugula, Lemon-Thyme Olive Oil, Truffle Pecorino, Crispy Capers

288

燒烤黃油蝦

秘制蘸醬、蒜香烤法棍、炙烤香蔥青菜沙律

BBQ Butter Shrimp

Sopping Sauce, Roasted Garlic Rubbed Baguette, Grilled Scallion Celery Salad

458

勃蘭特牛仔農場肉眼

香草蒜蓉牛油、薯蓉、煙燻洋蔥薄脆、青胡椒芥辣汁

Brandt Beef Cowboy Ribeye

Melting Herbed Garlic, Buttermilk Mash Potatoes, Tobacco Onion Crisps, Green Peppercorn Mustard Sauce

988

勃蘭特老饕牛扒

黑醋牛肝菌、煙燻洋蔥牛油、碳烤BBQ蘆筍

Grilled Brandt Beef Rib Cap

Balsamic Porcini Rubbed, Smoked Onion Compound Butter, Grilled BBQ Asparagus

688

牛肉甜品

蜜脆牛油香煎牛肩胛配三椒奶醬、薄荷、蕃茜醬

A Beef Dessert

Hard Honey Encased Tallow Fried Flat Iron Bites with Cracked Three Peppercorn, Anglaise, Mint Chimichurri

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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。

Prices are in MOP and subject to a 10% service charge. Please advise our staff of any food allergies.