

# 烈焰傳奇 炙味巔峰 Ultimate Flame-Grilled Flavor

生紅蝦薄片

辣根雪芭、金卡露伽魚子醬、香草油醋汁

**Carabineros Ceviche**

Horseradish Sorbet, Golden Kaluga, Lovage Vinaigrette

*NV Cruse Wine Co., 'Cruse Tradition', Rosé, California, USA*

波本酒漬牛腹生牛肉

脆炸水瓜柳、芝麻菜、香草橄欖油、松露佩科里諾芝士

**Bourbon Cured Flank Carpaccio**

Fried Capers, Arugula, Lemon-Thyme Olive Oil, Truffle Pecorino

*2019 Pinot Noir, Penner-Ash, Willamette Valley, Oregon, USA*

牛尾清湯

和牛舌、野菌

**Oxtail Consommé**

Wagyu Ox Tongue, Wild Mushroom

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

*2020 Cabernet Sauvignon, Beringer, Knights Valley, California, USA*

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

*Evan William Single Barrel Bourbon Whisky*

五道菜套餐

**5-Course Set Menu**

兩位 2,388 for 2 Person

佳釀搭配 每位 588 Per Person for Wine Pairing

此套餐不適用於折扣優惠。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。

Discounts are not applicable for set menu. Prices are in MOP and subject to a 10% service charge.

Please advise our staff of any food allergies.