

午市精選套餐

(上午11:30 – 下午2:30)

\$178

套餐包括一款當日主食及葡萄酒 (蒙德卡阿連特茹白葡萄酒2021, 卡度莎酒莊皮涅羅紅葡萄酒2020)、汽水、咖啡或茶一杯, 並可以優惠價享用推介招牌甜品。

廚師精選

意大利燉飯

綠蘆筍、白蘆筍、雲南蘑菇、24個月熟成帕馬森硬芝士

每天

美國牛扒

香草牛油、黑椒汁、沙律、炸薯條或牛油薯蓉

星期一

香煎加拿大豬扒

忌廉菠菜、烤薯仔、紅蔥黑醋醬

星期二

英式龍蝦包

法式牛油麵包、水煮波士頓龍蝦、辣味蛋黃醬、西芹

星期三

香蒜蜆肉意粉

蜆、車厘茄、辣椒、蒜茸、白葡萄酒、特級初榨橄欖油

星期四

香煎挪威三文魚

青蘆筍、檸檬醃漬車厘茄、歐洲蘿蔔醬、羅勒油

星期五

香烤春雞

胡椒蜜餞、迷迭香薯仔、烤雞汁

甜品

\$28

可自選蛋糕或甜點 (一件) 或 時令鮮果

WEEKDAY EXPRESS LUNCH

(11:30 AM – 2:30 PM)

\$178

Each set includes today's main dish and one glass of selected house wine (White Wine Monte da Cal Regional Alentejano 2021, Red Wine Cartuxa Monte de Pinheiros Regional Alentejano 2020), soft drink, coffee or tea. You can also enjoy our recommended signature dessert at special supplement price.

CHEF'S
SPECIAL

Arborio risotto
Green and white asparagus, Yunnan morel,
Parmigiano Reggiano 24 months

DAILY

USDA beef hanger steak
Herb butter, black pepper sauce, house salad,
French fries or butter whipped mashed potato

MONDAY

Grilled Canadian pork chop
Creamed spinach, roasted baby potato, shallot balsamic jam

TUESDAY

New England lobster roll
Brioche bun, poached Boston lobster, spiced mayonnaise, celery

WEDNESDAY

Linguine alle Vongole
Clams, cherry tomato, chili, garlic, white wine,
extra virgin olive oil

THURSDAY

Pan-fried Norwegian salmon
Green asparagus, lemon marinated cherry tomato,
parsnip purée, basil oil

FRIDAY

Roasted spring chicken
Pepper compote, rosemary potato, chicken jus

DESSERT

\$28

Selection of cakes or pastries from our bakery (one piece) *or* Seasonal fruit

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.

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廚師精選

維也納炸豬裡脊

水煮白蘆筍、薯仔、香茜、荷蘭醬

每天

美國牛扒

香草牛油、黑椒汁、沙律、炸薯條或牛油薯蓉

星期一

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忌廉菠菜、烤薯仔、紅蔥黑醋醬

星期二

英式龍蝦包

法式牛油麵包、水煮波士頓龍蝦、辣味蛋黃醬、西芹

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蜆、車厘茄、辣椒、蒜茸、白葡萄酒、特級初榨橄欖油

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CHEF'S
SPECIAL

Vienna Schintzel

Breaded pork loin, poached white asparagus,
potato, parsley, Hollandaise sauce

DAILY

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Herb butter, black pepper sauce, house salad,
French fries or butter whipped mashed potato

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