

週末午市套餐

WEEKEND SET LUNCH MENU

\$228 2道菜 2-course | \$258 3道菜 3-course

供應時間為上午11:30 至 下午2:30 | Available from 11:30 AM to 2:30 PM

套餐包括一杯葡萄酒 (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。

Each set includes 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.

前菜 Appetizer

任選一款 Select 1 Item

☉ 吞拿魚牛油果沙律

茴香、香橙醬

Seared tuna

Fennel orange salad, avocado, Kalamata olives

波特蘑菇湯

迷迭香、法式酸忌廉

Button mushroom soup

Crème fraîche, chive

主菜 Main Course

任選一款 Select 1 Item

☉ 香煎石斑魚柳

鮮青荳、藏紅花馬鈴薯、青蒜醬

Pan-fried grouper fillet

Spring peas, Parisian potato, saffron beurre blanc

⑤ 美國牛扒

香草牛油、黑椒汁、沙律、炸薯條或牛油薯蓉

USDA beef hanger steak

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

烤西班牙豬頸肉

法式薯蓉、迷迭香蘑菇、牛油薯蓉、紅酒汁

Grilled Iberico pork neck

Rosemary roasted portobello mushroom, butter whipped mashed potato, red wine jus

甜品 Dessert

任選一款 Select 1 Item

☺ 可自選蛋糕或甜點 (一件)

Selection of cakes from our bakery (1pc)

☺ 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

☺ 時令鮮果

Seasonal fruit

升級體驗 - 尊享優惠價搭配以下飲品

Elevate your experience with an optional addition of drinks

68 (170ml/glass)

克拉吉酒莊、長相思、馬爾堡、新西蘭

Craggy Range, Sauvignon Blanc, Marlborough, New Zealand

88 (170ml/glass)

塞甘酒莊、佩薩克-雷奧良、波爾多、法國

Château Seguin, Pessac-Légonan, Bordeaux, France

58 (245ml/bottle)

Mindful Sparks 無酒精冷萃氣泡茶

黃金桂烏龍 (無糖)、白桃伯爵

Mindful Sparks sparkling cold brew tea

Choice of Osmanthus golden Oolong (sugar-free), White peach Earl Grey

⑤ 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.

經典晚市套餐

CLASSIC DINNER SET MENU

\$228 2道菜 2-course | \$258 3道菜 3-course

供應時間為下午5:00 至 晚上9:00 | Available from 5:00 PM to 9:00 PM

套餐包括一杯葡萄酒 (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。
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茴香、香橙醬

Seared tuna

Fennel orange salad, avocado, Kalamata olives

波特蘑菇湯

迷迭香、法式酸忌廉

Button mushroom soup

Crème fraîche, chive

主菜 Main Course

任選一款 Select 1 Item

☹ 香煎石斑魚柳

鮮青荳、藏紅花馬鈴薯、青蒜醬

Pan-fried grouper fillet

Spring peas, Parisian potato, saffron beurre blanc

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USDA beef hanger steak

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

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