

## 頭 盤 S T A R T E R S

手切牛肉他他、酸包  
Classic hand-chopped beef tartare and sourdough

或 or

醃紅蝦、有機藜麥沙律  
Marinated prawn and organic quinoa salad

或 or

櫻桃番茄沙律、新鮮芝士、芝麻菜  
Cherry gem tomato salad, fresh cheese, arugula leaves

## 湯 S O U P S

當日濃湯

Soup of the day

或 or

鷄肉清湯、香煎鴨肝、洋蔥蓉  
Chicken consommé, pan-seared foie gras, onion cream

## 主 菜 M A I N S

美國西冷牛扒、薯泥、紅酒汁(另加澳門幣 50)  
Grilled American striploin, pomme purée, red wine sauce  
(Supplementary MOP 50)

或 or

當日海魚、時蔬、海鮮汁  
Market fish of the day, glazed vegetables, shellfish sauce

或 or

手工肉醬意粉、帕馬森芝士  
Artisanal Mancini pasta with Beef Ragú and aged parmesan

或 or

特級野菌意式燴飯、歐芹醬  
Wild mushroom Acquerello risotto and parsley coulis

## 甜 品 D E S S E R T S

法式焦糖布甸  
Crème caramel

或 or

雪糕蛋糕、季節水果  
Vacherin with seasonal fruit

或 or

新鮮雜莓  
Seasonal wild berries

## 午 市 套 餐 S E T L U N C H

兩道菜 2 courses 298

頭盤/湯/甜品 + 主菜 – Starter/Soup/Dessert + Main

三道菜 3 courses 338

頭盤/湯 + 主菜 + 甜品 – Starter/Soup + Main + Dessert

四道菜 4 courses 388

頭盤 + 湯 + 主菜 + 甜品 – Starter + Soup + Main + Dessert

含咖啡或茶

Include Coffee or Tea

## 精選葡萄酒搭配 WINE PAIRING SELECTION

兩杯 2 Glasses 168

三杯 3 Glasses 228

精選雞尾酒或無酒精雞尾酒

COCKTAIL or MOCKTAIL 68

週末不提供午市套餐，此菜單僅供參考

**lunch set menu is not available on weekends,  
this is a sample menu only.**

如閣下對某種食物或調味料過敏，請提前告知我們的員工。

價格以澳門幣計算並需加收10%服務費。所有折扣優惠不適用於午餐套餐。

酒精飲品的酒精濃度達1.2%以上。

IF YOU ARE ALLERGIC TO CERTAIN FOOD ITEMS, PLEASE INFORM OUR STAFF. PRICES IN MOP,  
SUBJECT TO 10% SERVICE CHARGE. ALL DISCOUNT ARE NOT AVAILABLE FOR THIS SET LUNCH.  
THE ALCOHOLIC BEVERAGES HAVE AN ALCOHOL STRENGTH HIGHER THAN 1.2% VOL.