

## 精選套餐

## SIGNATURE SET MENU

供應時間為上午11:30 - 下午2:30 | 下午 5:00 - 晚上9:00

Available from 11:30 AM to 2:30 PM | 5:00 PM to 9:00 PM

178

每份套餐包括一款主菜及一杯精選餐酒、汽水、咖啡或茶。

Each set include one main dish and one glass of selected house wine, soft drink, coffee or tea.

廚師精選  
CHEF'S SPECIAL慢燉安格斯牛肋骨  
根莖時蔬、韭蔥、牛油薯蓉Braised black angus short rib  
Root vegetable, leek, butter whipped mashed potato每天  
DAILY谷飼牛扒  
香草牛油、黑椒汁、  
炸薯條或牛油薯蓉Beef hanger steak  
Herb butter, black pepper sauce,  
French fries or butter whipped mashed potato星期一  
MONDAY香料炸雞椰漿飯  
非籠養雞蛋、青瓜、花生、  
炸銀魚柳、參巴醬Nasi Lemak  
Coconut fragrant rice, fried chicken with spice,  
cage-free egg, cucumber, peanut, fried anchovies, sambal星期二  
TUESDAY芝士大蝦意粉  
雜錦短意粉、法式龍蝦濃湯、  
檸檬、意大利軟芝士"Mista corta" with prawns  
Mixed short pasta, lobster bisque,  
lemon, mascarpone星期三  
WEDNESDAY香烤豬肉撈檬  
烤豬五花肉、鮮蝦春卷、新鮮香草Vietnamese tossed vermicelli  
Grilled pork belly, prawn spring roll, fresh herbs,  
Vietnamese dressing, served warm星期四  
THURSDAY香煎三文魚  
藜麥沙律、牛油果、油封乾蔥、  
杏仁、番茜、檸檬、車厘茄Pan-fried salmon  
Quinoa salad, avocado, confit shallot, almond,  
parsley, lemon, cherry tomato星期五  
FRIDAY新加坡叻沙湯麵  
大蝦、雞絲、豆卜、  
非籠養雞蛋、豆芽、叻沙葉Singaporean laksa noodle  
Prawns, shredded chicken, puffed beancurd,  
cage-free egg, bean sprout, laksa leaf星期六  
SATURDAY四香粉烤加拿大豬扒  
茴香蓉、香橙茴香沙律、  
紅酒汁、香烤薯仔Four spice grilled Canadian pork chop  
Fennel puree, orange fennel salad,  
red wine sauce, broken potato星期日  
SUNDAY主廚招牌牛肉漢堡  
美國安格斯牛肉漢堡扒、法式牛油麵包、  
格呂耶爾芝士、煙肉、燴洋蔥、醋漬青瓜"The chef's burger"  
USDA Black Angus beef patty, brioche bun,  
Gruyère cheese, bacon, braised onion, pickle

## 升級體驗 - 尊享優惠價搭配以下選擇

Elevate your experience with an additional selection

前菜  
APPETIZER 58白菌蘑菇湯  
法式酸奶油、法蔥  
Mushroom Velouté  
Crème fraîche, chive雞肉菊苣沙律  
雅支竹、生菜、番茄、牛油果  
Chopped salad with chicken  
Endive, artichoke, lettuce, tomato, avocado自製挪威煙三文魚  
檸檬酸忌廉  
House smoked Norwegian salmon  
Lemon crème fraîche西班牙塞拉洛24個月黑毛豬火腿  
Spanish Serrano ham, 24 months dry-cured甜品  
DESSERT 28可自選蛋糕或甜點 (一件)  
Selection of cakes or pastries from our bakery (one piece)飲品  
BEVERAGES凱哥黃牌 98  
Veuve Clicquot Yellow Label, Reims, Champagne (125ml/glass)塞甘酒莊、佩薩克-雷奧良、波爾多、法國 88  
Château Seguin, Pessac-Légonan, Bordeaux, France (170ml/glass)無酒精冷萃氣泡茶 58  
黃金桂烏龍 (無糖)、白桃伯爵 (245ml/bottle)Mindful Sparks sparkling cold brew tea  
Osmanthus golden Oolong (sugar-free)  
White peach Earl Grey

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每份套餐包括一款主菜及一杯精選餐酒、汽水、咖啡或茶。

Each set include one main dish and one glass of selected house wine, soft drink, coffee or tea.

廚師精選 CHEF'S SPECIAL	香草檸檬烤雞 酥炸洋葱、燒檸檬、雜菜沙律	Grilled chicken, lemon, herbs Crispy onion, grilled lemon, salad
每天 DAILY	谷飼牛扒 香草牛油、黑椒汁、 炸薯條或牛油薯蓉	Beef hanger steak Herb butter, black pepper sauce, French fries or butter whipped mashed potato
星期一 MONDAY	香料炸雞椰漿飯 非籠養雞蛋、青瓜、花生、 炸銀魚柳、參巴醬	Nasi Lemak Coconut fragrant rice, fried chicken with spice, cage-free egg, cucumber, peanut, fried anchovies, sambal
星期二 TUESDAY	芝士大蝦意粉 雜錦短意粉、法式龍蝦濃湯、 檸檬、意大利軟芝士	"Mista corta" with prawns Mixed short pasta, lobster bisque, lemon, mascarpone
星期三 WEDNESDAY	香烤豬肉撈檬 烤豬五花肉、鮮蝦春卷、新鮮香草	Vietnamese tossed vermicelli Grilled pork belly, prawn spring roll, fresh herbs, Vietnamese dressing, served warm
星期四 THURSDAY	香煎三文魚 藜麥沙律、牛油果、油封乾蔥、 杏仁、番茜、檸檬、車厘茄	Pan-fried salmon Quinoa salad, avocado, confit shallot, almond, parsley, lemon, cherry tomato
星期五 FRIDAY	新加坡叻沙湯麵 大蝦、雞絲、豆卜、 非籠養雞蛋、豆芽、叻沙葉	Singaporean laksa noodle Prawns, shredded chicken, puffed beancurd, cage-free egg, bean sprout, laksa leaf
星期六 SATURDAY	四香粉烤加拿大豬扒 茴香蓉、香橙茴香沙律、 紅酒汁、香烤薯仔	Four spice grilled Canadian pork chop Fennel puree, orange fennel salad, red wine sauce, broken potato
星期日 SUNDAY	主廚招牌牛肉漢堡 美國安格斯牛肉漢堡扒、法式牛油麵包、 格呂耶爾芝士、煙肉、燴洋葱、醋漬青瓜	"The chef's burger" USDA Black Angus beef patty, brioche bun, Gruyère cheese, bacon, braised onion, pickle

## 升級體驗 - 尊享優惠價搭配以下選擇

Elevate your experience with an additional selection

前菜 APPETIZER	58	甜品 DESSERT	28
白菌蘑菇湯 法式酸奶油、法蔥 Mushroom Velouté Crème fraîche, chive		可自選蛋糕或甜點 (一件) Selection of cakes or pastries from our bakery (one piece)	
雞肉菊苣沙律 雅支竹、生菜、番茄、牛油果 Chopped salad with chicken Endive, artichoke, lettuce, tomato, avocado		飲品 BEVERAGES	
自製挪威煙三文魚 檸檬酸忌廉 House smoked Norwegian salmon Lemon crème fraîche		凱哥黃牌 Veuve Clicquot Yellow Label, Reims, Champagne	98 (125ml/glass)
西班牙塞拉洛24個月黑毛豬火腿 Spanish Serrano ham, 24 months dry-cured		塞甘酒莊、佩薩克-雷奧良、波爾多、法國 Château Seguin, Pessac-Légonan, Bordeaux, France	88 (170ml/glass)
		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 Osmanthus golden Oolong (sugar-free) White peach Earl Grey	58 (245ml/bottle)

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。  
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.

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Each set include one main dish and one glass of selected house wine, soft drink, coffee or tea.

廚師精選 CHEF'S SPECIAL	意式切片牛柳 車厘茄、火箭菜、巴馬臣芝士、香炸薯仔、 意大利油醋汁	Beef tagliata Cherry tomato, arugula, parmesan, broken potato, balsamic dressing.
每天 DAILY	谷飼牛扒 香草牛油、黑椒汁、 炸薯條或牛油薯蓉	Beef hanger steak Herb butter, black pepper sauce, French fries or butter whipped mashed potato
星期一 MONDAY	香料炸雞椰漿飯 非籠養雞蛋、青瓜、花生、 炸銀魚柳、參巴醬	Nasi Lemak Coconut fragrant rice, fried chicken with spice, cage-free egg, cucumber, peanut, fried anchovies, sambal
星期二 TUESDAY	芝士大蝦意粉 雜錦短意粉、法式龍蝦濃湯、 檸檬、意大利軟芝士	"Mista corta" with prawns Mixed short pasta, lobster bisque, lemon, mascarpone
星期三 WEDNESDAY	香烤豬肉撈檬 烤豬五花肉、鮮蝦春卷、新鮮香草	Vietnamese tossed vermicelli Grilled pork belly, prawn spring roll, fresh herbs, Vietnamese dressing, served warm
星期四 THURSDAY	香煎三文魚 藜麥沙律、牛油果、油封乾蔥、 杏仁、番茜、檸檬、車厘茄	Pan-fried salmon Quinoa salad, avocado, confit shallot, almond, parsley, lemon, cherry tomato
星期五 FRIDAY	新加坡叻沙湯麵 大蝦、雞絲、豆卜、 非籠養雞蛋、豆芽、叻沙葉	Singaporean laksa noodle Prawns, shredded chicken, puffed beancurd, cage-free egg, bean sprout, laksa leaf
星期六 SATURDAY	四香粉烤加拿大豬扒 茴香蓉、香橙茴香沙律、 紅酒汁、香烤薯仔	Four spice grilled Canadian pork chop Fennel puree, orange fennel salad, red wine sauce, broken potato
星期日 SUNDAY	主廚招牌牛肉漢堡 美國安格斯牛肉漢堡扒、法式牛油麵包、 格呂耶爾芝士、煙肉、燴洋蔥、醋漬青瓜	"The chef's burger" USDA Black Angus beef patty, brioche bun, Gruyère cheese, bacon, braised onion, pickle

## 升級體驗 - 尊享優惠價搭配以下選擇

Elevate your experience with an additional selection

前菜  
APPETIZER 58

白菌蘑菇湯  
法式酸奶油、法蔥  
Mushroom Velouté  
Crème fraîche, chive

雞肉菊苣沙律  
雅支竹、生菜、番茄、牛油果  
Chopped salad with chicken  
Endive, artichoke, lettuce, tomato, avocado

自製挪威煙三文魚  
檸檬酸忌廉  
House smoked Norwegian salmon  
Lemon crème fraîche

西班牙塞拉洛24個月黑毛豬火腿  
Spanish Serrano ham, 24 months dry-cured

甜品  
DESSERT 28

可自選蛋糕或甜點 (一件)  
Selection of cakes or pastries from our bakery (one piece)

飲品  
BEVERAGES

凱哥黃牌 98  
Veuve Clicquot Yellow Label, Reims, Champagne (125ml/glass)

塞甘酒莊、佩薩克-雷奧良、波爾多、法國 88  
Château Seguin, Pessac-Légonan, Bordeaux, France (170ml/glass)

無酒精冷萃氣泡茶 58  
黃金桂烏龍 (無糖) , 白桃伯爵 (245ml/bottle)

Mindful Sparks sparkling cold brew tea  
Osmanthus golden Oolong (sugar-free)  
White peach Earl Grey

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Each set include one main dish and one glass of selected house wine, soft drink, coffee or tea.

<b>廚師精選</b> CHEF'S SPECIAL	香煎石斑魚、蝦、蜆 意式番茄嫩彩椒、番茄、黑水欖、香蒜、 辣椒、酸包	<b>Pan-seared grouper, prawn, clam</b> Peperonata, tomato, olive, garlic, chili, sour dough,
<b>每天</b> DAILY	谷飼牛扒 香草牛油、黑椒汁、 炸薯條或牛油薯蓉	<b>Beef hanger steak</b> Herb butter, black pepper sauce, French fries or butter whipped mashed potato
<b>星期一</b> MONDAY	香料炸雞椰漿飯 非籠養雞蛋、青瓜、花生、 炸銀魚柳、參巴醬	<b>Nasi Lemak</b> Coconut fragrant rice, fried chicken with spice, cage-free egg, cucumber, peanut, fried anchovies, sambal
<b>星期二</b> TUESDAY	芝士大蝦意粉 雜錦短意粉、法式龍蝦濃湯、 檸檬、意大利軟芝士	<b>"Mista corta" with prawns</b> Mixed short pasta, lobster bisque, lemon, mascarpone
<b>星期三</b> WEDNESDAY	香烤豬肉撈檬 烤豬五花肉、鮮蝦春卷、新鮮香草	<b>Vietnamese tossed vermicelli</b> Grilled pork belly, prawn spring roll, fresh herbs, Vietnamese dressing, served warm
<b>星期四</b> THURSDAY	香煎三文魚 藜麥沙律、牛油果、油封乾蔥、 杏仁、番茜、檸檬、車厘茄	<b>Pan-fried salmon</b> Quinoa salad, avocado, confit shallot, almond, parsley, lemon, cherry tomato
<b>星期五</b> FRIDAY	新加坡叻沙湯麵 大蝦、雞絲、豆卜、 非籠養雞蛋、豆芽、叻沙葉	<b>Singaporean laksa noodle</b> Prawns, shredded chicken, puffed beancurd, cage-free egg, bean sprout, laksa leaf
<b>星期六</b> SATURDAY	四香粉烤加拿大豬扒 茴香蓉、香橙茴香沙律、 紅酒汁、香烤薯仔	<b>Four spice grilled Canadian pork chop</b> Fennel puree, orange fennel salad, red wine sauce, broken potato
<b>星期日</b> SUNDAY	主廚招牌牛肉漢堡 美國安格斯牛肉漢堡扒、法式牛油麵包、 格呂耶爾芝士、煙肉、燴洋蔥、醋漬青瓜	<b>"The chef's burger"</b> USDA Black Angus beef patty, brioche bun, Gruyère cheese, bacon, braised onion, pickle

## 升級體驗 - 尊享優惠價搭配以下選擇

## Elevate your experience with an additional selection

<b>前菜</b> APPETIZER	<b>58</b>	<b>甜品</b> DESSERT	<b>28</b>
白菌蘑菇湯 法式酸奶油、法蔥 Mushroom Velouté Crème fraîche, chive		可自選蛋糕或甜點 (一件) Selection of cakes or pastries from our bakery (one piece)	
雞肉菊苣沙律 雅支竹、生菜、番茄、牛油果 Chopped salad with chicken Endive, artichoke, lettuce, tomato, avocado		<b>飲品</b> BEVERAGES	
自製挪威煙三文魚 檸檬酸忌廉 House smoked Norwegian salmon Lemon crème fraîche		凱哥黃牌 Veuve Clicquot Yellow Label, Reims, Champagne	<b>98</b> (125ml/glass)
西班牙塞拉洛24個月黑毛豬火腿 Spanish Serrano ham, 24 months dry-cured		塞甘酒莊、佩薩克-雷奧良、波爾多、法國 Château Seguin, Pessac-Légonan, Bordeaux, France	<b>88</b> (170ml/glass)
		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 Osmanthus golden Oolong (sugar-free) White peach Earl Grey	<b>58</b> (245ml/bottle)

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