

CAVIAR & OYSTER 魚子醬及生蠔

Gillardeau No.2 oyster, 1 piece	98	吉拉多No.2 生蠔 1 隻
White Pearl No.2 oyster, 1 piece	78	白珍珠No.2生蠔 1 隻
Oyster plate (Gillardeau 3 pieces, White Pearl 3 pieces)	508	生蠔拼盤 (吉拉多生蠔 3 隻, 白珍珠生蠔 3 隻)
W3 Superior oscietra No.2 caviar (30g)	1088	奧賽嘉No.2 鱈魚子醬 (30克)

COLD STARTERS 冷頭盤

Burrata cheese, Parma ham, rocket leaves and aged balsamic	198	布拉塔芝士、帕瑪火腿、芝麻菜、陳年意大利黑醋
Langoustine carpaccio, citrus jelly, confit tomato	258	海螯蝦薄片、柑橘啫喱、油封番茄
 Mediterranean salad, avocado, cucumber and Feta cheese	168	地中海沙律、牛油果、青瓜、羊奶芝士 
  Glazed smoked salmon, pickles, beetroot and apple purée	208	煙燻三文魚、醃菜、甜菜頭、蘋果蓉  
Classic hand-chopped beef tartare and parmesan crisp	238	手切牛肉他他、巴馬臣芝士脆片

WARM STARTERS & SOUP 溫頭盤及湯

Lobster bisque, sweet prawn, green peas	188	龍蝦濃湯、甜蝦、青豆
Chicken consommé, pan-seared foie gras, onion cream	178	雞肉清湯、香煎鴨肝、洋蔥蓉
 Grilled octopus, crushed potato, lemon, crème fraîche	238 / 388	扒八爪魚、薯蓉、檸檬、鮮奶油汁 
Seared Hokkaido scallops, fennel, celery, shellfish emulsion	208 / 358	煎北海道帶子、茴香、芹菜、海鮮慕斯
Warm chicken salad, anchovy, caper dressing	168 / 278	暖雞肉沙律、鯷魚、酸豆醬
Parisian Croque Monsieur, mache salad, cornichons	158 / 248	巴黎火腿芝士三文治、嫩葉沙律、酸瓜

PASTA & RISOTTO 意粉

 Mezze Maniche pasta, variations of pork	198	手工短管意粉、豚肉 
Homemade ravioli, lump crab, cauliflower	298	手工意式雲吞、蟹肉、椰菜花
Pasta with wagyu beef Bolognese, aged parmesan	228	手工扁意粉、和牛肉醬、陳年巴馬臣芝士
 Acquerello risotto, roasted pumpkin, sage, toasted seeds	188	特級意式燴飯、焗南瓜、鼠尾草、烤香籽 

* Gluten free available upon request * 可應要求提供無麩質食品

MAIN COURSES 主菜

 Roasted organic Scottish salmon, grilled bok choy, pepper coulis	298	焗蘇格蘭三文魚、燒白菜、胡椒汁 
Pan-roasted filet of Chilean seabass, cabbage, brown butter sauce	308	香煎智利海鱸魚、椰菜、法式牛油汁
Organic French chicken breast, glazed vegetables, natural jus	268	香煎法國雞胸肉、時蔬、原汁
Pistachio and herb crusted rack of lamb, herb condiment	388	開心果香草焗羊架、香草汁
 Whole roasted spiced duck, confit leg (preparation time of 45 minutes)	608	全隻香料炭燒鴨、油封鴨腿 (烹飪時長45分鐘) 
Beef tenderloin, Rossini style, spinach, red wine sauce (180g)	558	羅西尼牛柳配鴨肝、菠菜、紅酒汁(180克)
Grilled Prime US striploin, peppercorn sauce (280g)	588	美國頂級西冷牛扒、胡椒汁(280克)

SIDES 配菜

Brussel sprouts with crispy bacon	78	椰菜仔、脆培根
Sautéed mixed mushrooms	78	炒季節野菌
Roasted assorted vegetables	88	燒有機雜菜
Mashed potato	78	香滑薯蓉
French fries	68	薯條
Garden salad	68	田園沙律

DESSERTS 甜品

 Signature ice-cream trolley	218	風雅廚雪糕推車 
 Salted caramel and hazelnut soufflé	128	海鹽焦糖榛子梳乎厘 
Pistachio millefeuille	108	開心果千層酥
Classic tiramisu	98	經典提拉米蘇
Spiced apple and dill composition	98	五香蘋果蒔蘿協奏曲

Signature dish  廚師推介

Vegetarian  素食

Contains sustainable seafood  含可持續發展海產

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PLEASE CHECK WITH OUR STAFFS FOR MORE DETAILS ON THE FRESH SEASONAL OFFERINGS.

如閣下對某種食物或調味料過敏，請提前告知我們的服務員。價格以澳門幣計算並需加收10%服務費。

IF YOU ARE ALLERGIC TO CERTAIN FOOD ITEMS, PLEASE INFORM OUR STAFF. PRICES IN MOP, SUBJECT TO 10% SERVICE CHARGE