

## 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.

<b>廚師精選</b> <b>CHEF'S SPECIAL</b>	<b>印度羊肉咖喱</b> 克什米爾羊肉咖喱、蒸印度香飯、 印度綠色沙律	<b>Lamb Rogan Josh</b> Kashmiri's lamb curry, steamed basmati rice, Kachumber salad,
<b>每天</b> <b>DAILY</b>	<b>香煎牛扒</b> 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> <b>MONDAY</b>	<b>香煎三文魚</b> 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>星期二</b> <b>TUESDAY</b>	<b>四香粉烤加拿大豬扒</b> 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>星期三</b> <b>WEDNESDAY</b>	<b>香料炸雞椰漿飯</b> 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>星期四</b> <b>THURSDAY</b>	<b>芝士大蝦意粉</b> 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>星期五</b> <b>FRIDAY</b>	<b>香烤豬肉撈檬</b> 烤豬五花肉、鮮蝦春卷、新鮮香草 越式醬汁、溫熱享用	<b>Vietnamese tossed vermicelli</b> Grilled pork belly, prawn spring roll, fresh herbs, Vietnamese dressing, served warm
<b>星期六</b> <b>SATURDAY</b>	<b>主廚招牌牛肉漢堡</b> 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
<b>星期日</b> <b>SUNDAY</b>	<b>新加坡叻沙湯麵</b> 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

## 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> <b>APPETIZER 58</b>	<b>甜品</b> <b>DESSERT 30</b>
<b>白菌蘑菇湯</b> 法式酸奶油、法蔥 <b>Mushroom Velouté</b> Crème fraîche, chive	<b>可自選蛋糕或甜點 (一件)</b> Selection of cakes or pastries from our bakery (one piece)
<b>雞肉菊苣沙律</b> 雅枝竹、生菜、番茄、牛油果 <b>Chopped salad with chicken and endive</b> Artichoke, lettuce, tomato, avocado	<b>飲品</b> <b>BEVERAGES</b>
<b>自製挪威煙三文魚</b> 檸檬酸忌廉 <b>House smoked Norwegian salmon</b> Lemon crème fraîche	<b>凱歌黃牌</b> <b>118</b> <b>Veuve Clicquot Yellow Label, Reims, Champagne</b> (125毫升/杯glass)
<b>西班牙塞拉洛24個月黑毛豬火腿</b> <b>Spanish Serrano ham, 24 months dry-cured</b>	<b>塞甘酒莊、佩薩克-雷奧良、波爾多、法國</b> <b>88</b> <b>Château Seguin, Pessac-Légonan, Bordeaux, France</b> (170毫升/杯glass)
	<b>無酒精冷萃氣泡茶</b> <b>58</b> <b>黃金桂烏龍 (無糖) , 白桃伯爵</b> <b>Mindful Sparks sparkling cold brew tea</b> Osmanthus golden Oolong (sugar-free), white peach Earl Grey

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.

## 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	印度雞肉香飯 香料醃漬雞肉、 蒸印度香飯、青瓜乳酪醬	Chicken biryani Spices and herbs marinated chicken, steamed basmati rice, cucumber raita
每天 DAILY	香煎牛扒 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
星期二 TUESDAY	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
星期三 WEDNESDAY	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
星期四 THURSDAY	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
星期五 FRIDAY	香烤豬肉撈檬 烤豬五花肉、鮮蝦春卷、新鮮香草 越式醬汁、溫熱享用	Vietnamese tossed vermicelli Grilled pork belly, prawn spring roll, fresh herbs, Vietnamese dressing, served warm
星期六 SATURDAY	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
星期日 SUNDAY	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

## 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	30
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 雅枝竹、生菜、番茄、牛油果 Chopped salad with chicken and 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		凱歌黃牌 Veuve Clicquot Yellow Label, Reims, Champagne	118 (125毫升/杯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 (170毫升/杯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 (245毫升/瓶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.

## 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.

<b>廚師精選</b> <b>CHEF'S SPECIAL</b>	<b>「藍帶」豬扒</b> 加拿大豬扒、康提芝士、巴黎火腿、 復古番茄、檸檬	<b>Pork "Cordon Bleu"</b> Canadian pork chop, Comté cheese, Parisian ham, heirloom tomato, lemon
<b>每天</b> <b>DAILY</b>	<b>香煎牛扒</b> 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> <b>MONDAY</b>	<b>香煎三文魚</b> 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>星期二</b> <b>TUESDAY</b>	<b>四香粉烤加拿大豬扒</b> 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>星期三</b> <b>WEDNESDAY</b>	<b>香料炸雞椰漿飯</b> 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>星期四</b> <b>THURSDAY</b>	<b>芝士大蝦意粉</b> 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>星期五</b> <b>FRIDAY</b>	<b>香烤豬肉撈檬</b> 烤豬五花肉、鮮蝦春卷、新鮮香草 越式醬汁、溫熱享用	<b>Vietnamese tossed vermicelli</b> Grilled pork belly, prawn spring roll, fresh herbs, Vietnamese dressing, served warm
<b>星期六</b> <b>SATURDAY</b>	<b>主廚招牌牛肉漢堡</b> 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
<b>星期日</b> <b>SUNDAY</b>	<b>新加坡叻沙湯麵</b> 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

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> <b>APPETIZER 58</b>	<b>甜品</b> <b>DESSERT 30</b>
<b>白菌蘑菇湯</b> 法式酸奶油、法蔥 <b>Mushroom Velouté</b> Crème fraîche, chive	<b>可自選蛋糕或甜點 (一件)</b> Selection of cakes or pastries from our bakery (one piece)
<b>雞肉菊苣沙律</b> 雅枝竹、生菜、番茄、牛油果 <b>Chopped salad with chicken and endive</b> Artichoke, lettuce, tomato, avocado	<b>飲品</b> <b>BEVERAGES</b>
<b>自製挪威煙三文魚</b> 檸檬酸忌廉 <b>House smoked Norwegian salmon</b> Lemon crème fraîche	<b>凱歌黃牌</b> <b>118</b> <b>Veuve Clicquot Yellow Label, Reims, Champagne</b> (125毫升/杯glass)
<b>西班牙塞拉洛24個月黑毛豬火腿</b> <b>Spanish Serrano ham, 24 months dry-cured</b>	<b>塞甘酒莊、佩薩克-雷奧良、波爾多、法國</b> <b>88</b> <b>Château Seguin, Pessac-Légonan, Bordeaux, France</b> (170毫升/杯glass)
	<b>無酒精冷萃氣泡茶</b> <b>58</b> <b>黃金桂烏龍 (無糖)、白桃伯爵</b> <b>Mindful Sparks sparkling cold brew tea</b> Osmanthus golden Oolong (sugar-free), white peach Earl Grey

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.

## 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.

<b>廚師精選</b> <b>CHEF'S SPECIAL</b>	<b>印度牛油雞</b> 濃郁番茄忌廉咖喱、辣椒香料、 印度綠色沙律、蒸印度香飯	<b>Butter chicken</b> Creamy tomato gravy, spices and chili Kachumber salad, steamed basmati rice
<b>每天</b> <b>DAILY</b>	<b>香煎牛扒</b> 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> <b>MONDAY</b>	<b>香煎三文魚</b> 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>星期二</b> <b>TUESDAY</b>	<b>四香粉烤加拿大豬扒</b> 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>星期三</b> <b>WEDNESDAY</b>	<b>香料炸雞椰漿飯</b> 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>星期四</b> <b>THURSDAY</b>	<b>芝士大蝦意粉</b> 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>星期五</b> <b>FRIDAY</b>	<b>香烤豬肉撈檬</b> 烤豬五花肉、鮮蝦春卷、新鮮香草 越式醬汁、溫熱享用	<b>Vietnamese tossed vermicelli</b> Grilled pork belly, prawn spring roll, fresh herbs, Vietnamese dressing, served warm
<b>星期六</b> <b>SATURDAY</b>	<b>主廚招牌牛肉漢堡</b> 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
<b>星期日</b> <b>SUNDAY</b>	<b>新加坡叻沙湯麵</b> 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

## 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> <b>APPETIZER 58</b>	<b>甜品</b> <b>DESSERT 30</b>
<b>白菌蘑菇湯</b> 法式酸奶油、法蔥 <b>Mushroom Velouté</b> Crème fraîche, chive	<b>可自選蛋糕或甜點 (一件)</b> Selection of cakes or pastries from our bakery (one piece)
<b>雞肉菊苣沙律</b> 雅枝竹、生菜、番茄、牛油果 <b>Chopped salad with chicken and endive</b> Artichoke, lettuce, tomato, avocado	<b>飲品</b> <b>BEVERAGES</b>
<b>自製挪威煙三文魚</b> 檸檬酸忌廉 <b>House smoked Norwegian salmon</b> Lemon crème fraîche	<b>凱歌黃牌</b> <b>118</b> <b>Veuve Clicquot Yellow Label, Reims, Champagne</b> (125毫升/杯glass)
<b>西班牙塞拉洛24個月黑毛豬火腿</b> <b>Spanish Serrano ham, 24 months dry-cured</b>	<b>塞甘酒莊、佩薩克-雷奧良、波爾多、法國</b> <b>88</b> <b>Château Seguin, Pessac-Légonan, Bordeaux, France</b> (170毫升/杯glass)
	<b>無酒精冷萃氣泡茶</b> <b>58</b> <b>黃金桂烏龍 (無糖) , 白桃伯爵</b> <b>Mindful Sparks sparkling cold brew tea</b> Osmanthus golden Oolong (sugar-free), white peach Earl Grey

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.