

精選套餐

SIGNATURE SET MENU

供應時間為上午11:30 - 下午2:30 | 下午5:30 - 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 includes one main dish and one glass of selected house wine, soft drink, coffee or tea.

廚師精選

CHEF'S SPECIAL

印度香烤羊扒

蒜蓉薄餅、印度綠色沙律、薄脆餅、
青檸、薄荷醬、青瓜乳酪醬

Tandoori lamb chop

Garlic naan, Kachumber salad, papadam,
lime, mint chutney, 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 purée, 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

白菌蘑菇湯

法式酸忌廉、法蔥

Mushroom velouté

Crème fraîche, chive

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

自製挪威煙三文魚

檸檬酸忌廉

House smoked Norwegian salmon

Lemon crème fraîche

24個月西班牙塞拉洛黑毛豬火腿

Spanish Serrano ham, 24 months dry-cured

甜品

DESSERT

可自選蛋糕或甜點（1件）

Selection of cakes or pastries from our bakery (1 pc)

飲品

BEVERAGES

凱歌黃牌

Veuve Clicquot Yellow Label,

Reims, Champagne

男爵副牌、波雅克、波爾多、法國

Les Tourelles de Lougeville, Pauillac,

Bordeaux, France

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

30

118

(125毫升ml/杯glass)

138

(170毫升ml/杯glass)

58

(245毫升ml/瓶bottle)

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。

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

廚師精選

CHEF'S SPECIAL

「藍帶」豬扒

加拿大豬扒、康提芝士、巴黎火腿、
復古番茄、檸檬、蒜味芥菜白醬

Pork "Cordon Bleu"

Canadian pork chop, Comte cheese, Parisian ham,
heirloom tomato, lemon, garlic mustard bechamel

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 purée, 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

白菌蘑菇湯

法式酸忌廉、法蔥

Mushroom velouté

Crème fraîche, chive

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

自製挪威煙三文魚

檸檬酸忌廉

House smoked Norwegian salmon

Lemon crème fraîche

24個月西班牙塞拉洛黑毛豬火腿

Spanish Serrano ham, 24 months dry-cured

甜品

DESSERT

可自選蛋糕或甜點（1件）

Selection of cakes or pastries from our bakery (1 pc)

飲品

BEVERAGES

凱歌黃牌

Veuve Clicquot Yellow Label,

Reims, Champagne

男爵副牌、波雅克、波爾多、法國

Les Tourelles de Lougeville, Pauillac,

Bordeaux, France

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

30

118

(125毫升ml/杯glass)

138

(170毫升ml/杯glass)

58

(245毫升ml/瓶bottle)

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

廚師精選

CHEF'S SPECIAL

印度牛油雞

濃郁番茄忌廉咖喱、辣椒香料、
印度綠色沙律、蒸印度香飯、薄脆餅

Butter chicken

Creamy tomato gravy, spices and chili,
Kachumber salad, steamed basmati rice, papadum

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 purée, 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

白菌蘑菇湯

法式酸忌廉、法蔥

Mushroom velouté

Crème fraîche, chive

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

自製挪威煙三文魚

檸檬酸忌廉

House smoked Norwegian salmon

Lemon crème fraîche

24個月西班牙塞拉洛黑毛豬火腿

Spanish Serrano ham, 24 months dry-cured

甜品

DESSERT

可自選蛋糕或甜點（1件）

Selection of cakes or pastries from our bakery (1 pc)

飲品

BEVERAGES

凱歌黃牌

Veuve Clicquot Yellow Label,

Reims, Champagne

男爵副牌、波雅克、波爾多、法國

Les Tourelles de Lougeville, Pauillac,

Bordeaux, France

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

30

118

(125毫升ml/杯glass)

138

(170毫升ml/杯glass)

58

(245毫升ml/瓶bottle)

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

廚師精選
CHEF'S SPECIAL

紙包三文魚
燉彩椒、茴香、薯仔、黑水欖、白酒、
檸檬、復古番茄

Salmon "Papillote"
Pepperonata, fennel, potato, olive, white wine,
lemon, heirloom tomato

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 purée, 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

白菌蘑菇湯
法式酸忌廉、法蔥
Mushroom velouté
Crème fraîche, chive

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

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

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

甜品

DESSERT

30

可自選蛋糕或甜點（1件）
Selection of cakes or pastries from our bakery (1 pc)

飲品

BEVERAGES

凱歌黃牌
Veuve Clicquot Yellow Label,
Reims, Champagne 118
(125毫升ml/杯glass)

男爵副牌、波雅克、波爾多、法國
Les Tourelles de Lougeville, Pauillac,
Bordeaux, France 138
(170毫升ml/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 58
Osmanthus golden Oolong (sugar-free), white peach Earl Grey
(245毫升ml/瓶bottle)

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