MORPHEUS

可持續菜式選擇

我們致力於餐廳提供的用膳體驗中作出對環境和社會負責任的決策，在餐廳菜式上以可持續的食材替代產品入饌。

菜單圖示代表意思如下：



素食
不含肉或海鮮



新素肉
新素肉是指由植物材料（即素食成分）製成的產品，旨在模仿肉類的口味和質地，但對環境的影響比肉類產品低



含可持續發展海產
以可持續方式捕撈或養殖的海鮮，維護海產物種多樣性和生態系統，保護海洋福祉，以及依賴漁業的社區的生計

Sustainable Menu Options

We are pleased to provide sustainable alternatives on our menu and committed to making environmentally- and socially-responsible decisions in the dining experience we offer.

Icons indicate menu items contain the following:



Vegetarian
Contains no meat or seafood



Plant-based meat alternative
Plant-based meat refers to products made from plant materials (i.e. vegetarian ingredients) that are designed to mimic meat in taste and texture, but with a lower environmental impact than meat options.



Contains sustainable seafood
Seafood that is either caught or farmed in ways that consider the long-term vitality of harvested species and the well-being of the oceans, as well as the livelihoods of fisheries-dependent communities.

沙律
Salad

有機羽衣甘藍南瓜沙律 138
Organic Healthy Kale Pumpkin Salad

無花果、車厘茄、巴馬臣芝士、烤榛子、蜂蜜芥末籽醬汁
Fig, cherry tomato, Parmesan cheese, roasted hazelnut, honey mustard dressing



雞肉牛油果藜麥沙律 188
Chicken Avocado Quinoa Salad

野苣沙律、青瓜、車厘茄、意大利香醋汁
Mâche, cucumber, cherry tomato, balsamic dressing



魚子醬牛油果蟹肉沙律 298
Caviar Avocado Crab Meat Salad

車厘茄、雞冠菜、青蘋果、柚子蛋黃醬
Cherry tomato, Lollo Rosso lettuce, green apple, yuzu mayonnaise

湯
Soup



酥皮海鮮湯 98
Seafood Chowder with Puff Pastry Crust

鱈魚、蝦、扇貝、藍青口
Cod fish, shrimp, scallop, blue mussel

南瓜湯 98
Pumpkin Soup

時令菇菌、細香蔥、特級初榨橄欖油
Seasonal mushroom, chive, extra virgin olive oil

 廚師推介 Signature dish

 可持續發展海產 Sustainable seafood option

價格以澳門幣計算需加收10%服務費及5%旅遊稅 /
如對食物有任何要求或過敏，請告知我們
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三文治
Sandwich

摩珀斯牛油果三文治(素食) 168
Morpheus Avocado Sandwich (Vegetarian)

烘酸種麵包、有機法式沙律、香烤甜椒、巴馬臣芝士、微菜苗
Toasted spelt bread, organic mesclun, roasted bell pepper,
Parmesan cheese, micro-herb

香煎三文魚柳三文治 198
Pan-seared Salmon Fillet Sandwich

佛卡夏意式香草麵包、牛油、微菜苗、杏仁片、車厘茄、有機法式沙律
Focaccia, butter, micro-herb, almond slice, cherry tomato, organic mesclun

公司三文治 168
Club Sandwich

雜糧麵包、煙肉、雞胸、煎蛋、牛油果、番茄、羅馬生菜、
燒烤醬、薯條
Toasted multigrain bread, bacon, chicken breast, fried egg,
avocado, tomato, Romaine lettuce, BBQ sauce, french fries

煙三文魚開面三文治 198
Salmon Tartine

烘酸種麵包、巴力克三文魚、牛油果沙沙、酸忌廉、焗番茄、
有機沙律、塞浦路斯橄欖、水波蛋
Toasted spelt bread, Balik salmon, avocado salsa, sour cream,
confit tomato, organic mesclun, Cyprus olive, organic poached egg

龍蝦牛油包 468
Lobster Avocado

法式牛油麵包、牛油果、莫內醬、康堤芝士、有機沙律、
柚子青芥末蛋黃醬
Toasted brioche, avocado, mornay sauce, Comté cheese,
organic mesclun, wasabi yuzu mayonnaise

廚師推介 Signature dish
可持續發展海產 Sustainable seafood
素食 Vegetarian

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漢堡包
Burger

和牛芝士漢堡 298
Wagyu Beef & Cheese Burger

車達芝士、煙肉、番茄、洋蔥、法式酸青瓜、芝麻軟包、燒烤醬、有機沙律、薯條
Cheddar cheese, bacon, tomato, onion, French gherkin, sesame bun, BBQ sauce, organic mesclun, French fries

小食
Snack

酥炸牛油果、番茄莎莎 98
Deep-fried Avocado, Tomato Salsa

番茄、洋蔥、微菜苗、番茄汁
Tomato, onion, micro-herb, tomato coulis

雞蛋
Egg

香焗葡国香腸龍蝦番茄蛋 138
Portuguese Chorizo, Lobster Shakshuka

車厘茄、紅葱、甜辣椒、香蒜、有機鷄蛋、酸麵包
Cherry tomato, shallot, sweet chili pepper, garlic, organic egg, spelt bread

有機奄列 138
Organic Omelet

羅馬生菜、紅菜頭、牛油果、櫻桃蘿蔔、蘆筍、有機羽衣甘藍、特級初榨橄欖油
Romaine lettuce, beetroot, avocado, radish, asparagus, organic kale, extra virgin olive oil

蟹肉班尼迪克蛋 168
Crab Egg Benedict

法式牛油麵包、蟹肉、帕爾馬火腿、有機水波蛋、荷蘭汁
Toasted brioche, crab meat, Parma ham, poached organic egg, Hollandaise sauce

廚師推介 Signature dish

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魚子醬及三文魚
Caviar & Salmon

奧西特拉魚子醬盛宴 1088
Osetra Acipenser Gueldenstaedtii

巴力克三文魚、洋蔥、蛋黃、蛋白配忌廉、迷你薄餅
Balik salmon, onion, egg yolk, egg white,
double cream, blini

比中等大小的魚子更大， 顏色從金黃色到深棕色或黑色不等， 帶有彩虹色的光澤，
堅果味濃鬱， 略帶忌廉或泥土的芬芳。奧西特拉口味飽滿略帶鹹味，
魚子在舌尖輕輕爆裂緊實卻不失柔嫩， 每粒魚子的膜足夠薄， 可以輕鬆釋放風味，
足夠堅固， 可以保持形狀

Larger than medium-sized egg, colors range from golden-yellow to dark brown or black, a glossy, iridescent sheen. Complex and nutty with subtle buttery, creamy or earthy undertones. Osetra has a well-rounded taste that lingers with a clean, slightly briny finish. Firm yet tender — eggs "pop" gently on the tongue, the membrane of each egg is thin enough to release flavor easily but sturdy enough to hold shape

卡露伽施氏鱘魚子醬盛宴 1188
Kaluga Amur Acipenser Schrenckii

巴力克三文魚、洋蔥、蛋黃、蛋白配忌廉、迷你薄餅
Balik salmon, onion, egg yolk, egg white,
double cream, blini

較小的魚子通常呈淺灰色至中灰色，表面啞光或略帶光澤。它們味道更鮮亮，
礦物質味更濃鬱，與溫和的甜味相得益彰，餘味更清爽。它們質地緊實有彈性，
咀嚼時有更明顯的「砰」的一聲

Smaller egg, typically light to medium gray, with a matte or slightly glossy finish. Brighter, more mineral-forward flavor balanced with mild sweetness with a cleaner aftertaste. Taut and springy, offers a more pronounced "pop" when chewed

卡露伽達氏鯉魚子醬盛宴 1288
Kaluga Huso Dauricus

巴力克三文魚、洋蔥、蛋黃、蛋白配忌廉、迷你薄餅
Balik salmon, onion, egg yolk, egg white,
double cream, blini

碩大飽滿的魚子從深灰到墨黑不等，並帶有閃亮的彩虹色光澤，口感濃鬱，
忌廉般順滑，略帶堅果泥土氣息，口感柔和細膩入口即化，顆粒感不強

Large plump egg colors range from deep gray to jet black, with a glossy, iridescent sheen, rich, buttery, creamy with subtle nutty earthy, firm yet delicate, pops gently on the tongue without being overly grainy

廚師推介 Signature dish

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摩珀斯甜點
Morpheus Dessert

焦糖芝士蛋糕 128
Speculoos Cheesecake

焦糖曲奇、焦糖曲奇雪糕
Speculoos cookie, speculoos ice cream

開心果法式千層酥 128
Pistachio Millefeuille

開心果忌廉、開心果醬、曲奇、雪糕、焦糖開心果
Pistachio chantilly, pistachio sauce, pistachio cookie,
pistachio ice cream, pistachio caramelized

柑橘芝士蛋糕、香茅雪葩 128
Citrus Cheesecake, Lemongrass Sorbet

雲呢拿香緹忌廉、朱古力蝴蝶酥、新鮮柑橘
Vanilla chantilly, chocolate palmiér, fresh citrus

70%黑朱古力黑米慕絲、白香醋雪葩 128
70% Dark Chocolate and Black Rice Mousse, White Balsamic Sorbet

黑米脆片、朱古力淋面、金箔
Black rice crispy, chocolate glaze, gold leaf

招牌摩珀斯金色朱古力片 148
Morpheus Gold

朱古力雪糕、黑朱古力忌廉、朱古力醬、可可碎粒、
曲奇、海綿蛋糕、沙巴雍
Chocolate ice cream, black chocolate cream, chocolate sauce,
chocolate cocoa nib, chocolate cookie, chocolate sponge,
chocolate sabayon

廚師推介 Signature dish

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精品雪糕
Coupe Glacée

栗子黑加侖雪糕 98
Chestnut Blackcurrant Ice Cream

黑加侖果醬、蛋白霜、糖栗子、伯爵茶曲奇、伯爵茶凍、栗子粉絲、鮮忌廉
Blackcurrant compote, meringue, candy chestnut, Earl Grey tea sable,
Earl Grey tea jelly, chestnut vermicelli, whipping cream

栗子黑加侖雪糕兩人份 168
Chestnut Blackcurrant Ice Cream for Two

朱古力咖啡杏仁雪糕杯 138
Chocolate Coffeeholic Almond Sundae

朱古力杏仁脆米、雲呢拿香緹忌廉、咖啡雪糕
Chocolate almond rice crunch, vanilla chantilly, coffee ice cream

開心果雪糕 138
Pistachio Ice Cream

開心果曲奇、開心果忌廉、酸車厘子醬、焦糖開心果、意大利車厘子
Pistachio sablé, pistachio chantilly, sour cherry sauce,
caramelized pistachio, Amarena cherry

丘比特士多啤梨雪糕 108
Cupid Strawberry Ice Cream

士多啤梨雪糕、糖煮士多啤梨、鮮忌廉、新鮮士多啤梨、焦糖餅乾碎、
33% 白朱古力、士多啤梨醬
Strawberry ice cream, strawberry compote, whipping cream, strawberry,
speculoos crumbs, 33% white chocolate, strawberry sauce

丘比特士多啤梨雪糕兩人份 188
Cupid Strawberry Ice Cream for Two

廚師推介 Signature dish

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