浮遐咖啡

REVERIE

CAFÉ

可持續菜式選擇

新濠肩負社會責任，推動環境可持續發展，並一一體現於旗下餐廳食府的用膳體驗中，以我們提供一系列可持續發展食材入饌的菜式選擇，並同時貫徹高品質美食及服務水準。我們的可持續發展海產選購優先考慮經過國際機構認證的海鮮，包括MSC海洋管理委員會、ASC 水產養殖管理委員會、GAA全球水產養殖聯盟—BAP最佳水產養殖規範、GLOBAL G.A.P.水產養殖驗證及其他標準。為了進一步減少對環境的影響，我們積極減少食物浪費，以一次性塑膠替代品作為外帶包裝，以降低碳足跡。 我們致力於在 2025 年100% 全面使用自由放牧雞蛋。

菜單圖示代表意思如下：



蔬食
不含肉或海鮮



新素肉
新素肉是指由植物材料(100%素食)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



含可持續海鮮
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 committed to making environmentally and socially responsible decisions in the dining experience we offer and pleased to provide sustainable alternatives on our menu while simultaneously upholding high standards in both food and service. Our sustainable sourcing guidelines for seafood prioritize seafood certified by international bodies such as the Marine Stewardship Council (MSC), Aquaculture Stewardship Council (ASC), Global Aquaculture Alliance's Best Aquaculture Practices (BAP), the GLOBAL G.A.P Aquaculture Certification and other recognized standards. To further minimize our environmental impact, we actively work to reduce our food waste and offer alternatives to single-use plastics for takeaway packaging. We are committed to sourcing 100% cage-free eggs by 2025.

Icons as defined as follows:



VEGETARIAN
Contains no meat or seafood.



PLANT-BASED MEAT ALTERNATIVE
Plant-based meat refers to products made from plant materials (100% vegetarian) that are designed to mimic meat in taste and texture, but with a lower environmental impact than meat options.

CONTAINS SUSTAINABLE SEAFOOD
This refers to 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.

精選單點 – 西式特色
ALL DAY A LA CARTE MENU – WESTERN SPECIALTY

頭盤、沙律
APPETIZER & SALAD

時令生蠔 88
FRESH SHUCKED SEASONAL OYSTER

泰式蟹肉沙律 168
青蘋果、青芒果、蜂蜜油醋汁
THAI-STYLE CRAB MEAT SALAD
Granny Smith Apple, Green Mango, Honey Vinaigrette

什錦嫩葉沙律 128
牛油果、番茄、橄欖、黑醋汁
MESCLUN SALAD
Avocado, Tomato, Olives, Balsamic Dressing

湯
SOUP

煙燻番茄湯配約克郡布甸 108
SMOKED TOMATO SOUP WITH YORKSHIRE PUDDING

可持續海鮮 Sustainably-sourced Seafood　新素肉 Plant-based Meat Alternative　蔬食 Vegetarian　辣味 Spicy

價格以澳門幣計算並需加收 10% 服務費, 請告知您的服務員關於任何食物過敏或餐飲限制。
All prices are in MOP and are subject to a 10% service charge.
Please inform our service staff if you have any food allergies or dietary requirements.

精選單點 – 西式特色
ALL DAY A LA CARTE MENU – WESTERN SPECIALTY

主菜
MAIN COURSE

墨西哥風味蟹肉釀波士頓龍蝦 588
烤時蔬、油封香蕉蔥、小茴香、香草辣椒醬
CRAB FILLED BOSTON LOBSTER “A LA TALLA”
Grilled Vegetable, Banana Shallot Confit, Baby Fennel, Chilli and Herb Sauce

美國安格斯肉眼牛扒 528
配薯蓉、時令蔬菜
可選醬汁:黑胡椒醬/蘑菇醬/牛肉汁/蒜香香草牛油
US BLACK ANGUS PRIME BEEF RIB EYE
Served with Mashed Potato, Seasonal Vegetable
Selection of Sauce: Black Pepper / Mushroom / Beef Jus / Garlic Herb Butter

香草醬烤紐西蘭羊架 328
普羅旺斯風味燉蔬菜、燉茴香、北非小米、乾果、堅果
HERB-ROASTED LAMB RACK WITH CHIMICHURRI
Ratatouille, Braised Fennel, Couscous, Dried Fruit, Nut

可持續海鮮 Sustainably-sourced Seafood　新素肉 Plant-based Meat Alternative　蔬食 Vegetarian　辣味 Spicy

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精選單點 – 西式特色
ALL DAY A LA CARTE MENU – WESTERN SPECIALTY

意粉
PASTA

鮮茄醬海鮮意粉 238
海鰲蝦、海鮮番茄羅勒醬
SEAFOOD PASTA
Langoustine, Crustacean Tomato Basil Sauce

野菌貝殼粉 218
羊肚菌、牛肝菌、佩科里諾芝士、黑松露忌廉
WILD MUSHROOM RIGATONI
Morel, Porcini, Pecorino Cheese, Black Truffle Cream

三文治
SANDWICH

和牛漢堡 298
椰菜絲沙律、番茄、煙肉、拉克萊特芝士、炸薯條
WAGYU BEEF BURGER
Coleslaw, Tomato, Bacon, Raclette Cheese, French Fries

12吋熱狗 138
焦糖洋蔥、酸黃瓜、是拉差芥末醬、粟米片、芝士醬
FOOTLONG HOT DOG
Caramelized Onion, Cornichon, Sriracha Mustard, Nachos, Cheese Sauce

可持續海鮮 Sustainably-sourced Seafood　新素肉 Plant-based Meat Alternative　蔬食 Vegetarian　辣味 Spicy

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精選單點 – 亞洲特色
ALL DAY A LA CARTE MENU - ASIAN SPECIALTY

頭盤
APPETIZER

泰式牛肉茄子沙律 268
YUM NEA YANG THAI BEEF AND EGGPLANT SALAD

韓式芥末沙律 168
韓國梨、帝王蟹、紅甘藍、棕櫚芯泡菜
GYEOJA-NAENGCHAE
Korean Pear, King Crab, Red Cabbage, Palm Heart Kimchi

點心
DIM SUM

黑椒燒汁和牛酥 128
BLACK PEPPER WAGYU BEEF PUFF

水晶鮮蝦餃 88
STEAMED CRYSTAL PRAWN DUMPLING

香煎蘿蔔糕 88
PAN-SEARED TURNIP CAKE

可持續海鮮 Sustainably-sourced Seafood　新素肉 Plant-based Meat Alternative　蔬食 Vegetarian　辣味 Spicy

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精選單點 – 亞洲特色
ALL DAY A LA CARTE MENU - ASIAN SPECIALTY

湯羹
SOUP

海鮮酸辣羹 HOT AND SOUR SEAFOOD SOUP	128

明火粥品
CONGEE

滑鷄蟲草花鮮菇粥 CHICKEN CONGEE, CORDYCEPS FLOWER AND MUSHROOM	118
皮蛋瘦肉粥 SLICED PORK CONGEE WITH CENTURY EGG	98
生滾牛肉粥 CONGEE WITH BEEF	98
自家製油條 DEEP-FRIED HOMEMADE DOUGH STICK	38
另加每款配料: 榨菜/皮蛋/鹹蛋/花生 ADDITIONAL CONDIMENT: Pickled Vegetable / Century Egg / Salted Egg / Peanut	38

可持續海鮮 Sustainably-sourced Seafood　新素肉 Plant-based Meat Alternative　蔬食 Vegetarian　辣味 Spicy

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精選單點 – 亞洲特色
ALL DAY A LA CARTE MENU - ASIAN SPECIALTY

粉麵、飯
NOODLE & RICE

日式黑豚扒咖哩 JAPANESE IBERICO KATSU CURRY	218
老菜脯素牛肉炒飯 PLANT-BASED BEEF FRIED RICE WITH AGED PRESERVED RADISH	218
越式牛肉湯河粉 PHO BO - VIETNAMESE FLAT NOODLE SOUP WITH SLICED BEEF	148
印尼炒飯 沙嗲鷄肉串、蝦片、印尼醃菜 NASI GORENG Indonesian-style Fried Rice Chicken Satay, Prawn Cracker, Pickle Vegetable	148
鮮蝦雲吞麵 SHRIMP WONTON EGG NOODLE SOUP	138

可持續海鮮 Sustainably-sourced Seafood　新素肉 Plant-based Meat Alternative　蔬食 Vegetarian　辣味 Spicy

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精選單點 – 亞洲特色
ALL DAY A LA CARTE MENU - ASIAN SPECIALTY

精選小炒
CHINESE SPECIALTY

香辣炒蝦 268
SPICY WOK-FRIED PRAWN

欖菜法邊豆炒黑豚豬頸肉 188
WOK-FRIED IBERICO PORK NECK, FRENCH BEAN AND OLIVE VEGETABLE

蝦滑釀羊肚菌紅燒豆腐 188
BRAISED TOFU TOPPED WITH SHRIMP-STUFFED MOREL MUSHROOM

豆醬紫蘇炒蘭花苔 158
STIR-FRIED BROCCOLINI, SOYBEAN PASTE AND THAI BASIL

時令田園蔬菜 118
(清炒/蒜蓉炒/魚湯浸/鷄湯浸)
SEASONAL VEGETABLE
(Stir-Fried / Stir-Fried with Garlic / Fish Soup / Chicken Soup)

可持續海鮮 Sustainably-sourced Seafood　新素肉 Plant-based Meat Alternative　蔬食 Vegetarian　辣味 Spicy

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精選單點
ALL DAY A LA CARTE MENU

精選甜品
SELECTED DESSERT

美式芝士蛋糕 AMERICAN CHEESECAKE	128
焦糖香蕉合桃蛋糕 CARAMEL BANANA WALNUT CAKE	98
秘製龜苓膏 TRADITIONAL CHINESE HERBAL JELLY	98
自家製雪糕 雲呢拿/朱古力/士多啤梨 SIGNATURE ICE CREAM Vanilla / Chocolate / Strawberry	88

可持續海鮮 Sustainably-sourced Seafood　新素肉 Plant-based Meat Alternative　蔬食 Vegetarian　辣味 Spicy

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