

## 頭盤 STARTERS

牛肉他他、康堤芝士、扒酸包  
Classic Beef tartare, Comte cheese and sourdough

或 or

醃紅蝦沙律、藜麥、羽衣甘藍  
Marinated prawn salad, quinoa and kale leaves

或 or

原種番茄沙律、迷你水牛芝士、芝麻菜  
Heirloom tomato salad, bocconcini, arugula leaves

## 湯 SOUPS

當日濃湯

Soup of the day

或 or

鷄肉清湯、香煎鴨肝  
Chicken broth with pan-seared foie gras

## 主菜 MAINS

美國西冷牛扒、洋蔥蓉、茄子(另加澳門幣 50)  
U.S striploin, onion puree, eggplant (Supplementary MOP 50)

或 or

當日海鮮、季節時蔬  
Seafood of the day, seasonal vegetables

或 or

手工肉醬意粉、帕馬森起司  
Artisanal Mancini pasta with Beef Ragù and aged parmesan

或 or

意式野菌燴飯、龍蒿葉  
Wild mushroom risotto and tarragon

## 甜品 DESSERTS

法式焦糖布甸  
Crème caramel

或 or

雪糕蛋糕、季節水果  
Vacherin with seasonal fruit

或 or

新鮮雜莓  
Seasonal wild berries

## 午市套餐

### SET LUNCH

兩道菜 2 courses 298

頭盤/湯/甜品 + 主菜 – Starter/Soup/Dessert + Main

三道菜 3 courses 338

頭盤/湯 + 主菜 + 甜品 – Starter/Soup + Main + Dessert

四道菜 4 courses 388

頭盤 + 湯 + 主菜 + 甜品 – Starter + Soup + Main + Dessert

含咖啡或茶

Include Coffee or Tea

### 精選葡萄酒搭配 WINE PAIRING SELECTION

兩杯 2 Glasses 168

三杯 3 Glasses 228

精選雞尾酒或無酒精雞尾酒

COCKTAIL or MOCKTAIL 68

週末不提供午市套餐，此菜單僅供參考

**lunch set menu is not available on weekends,  
this is a sample menu only.**

如閣下對某種食物或調味料過敏，請提前告知我們的員工。

價格以澳門幣計算並需加收10%服務費。所有折扣優惠不適用於午餐套餐。

酒精飲品的酒精濃度達1.2%以上。

IF YOU ARE ALLERGIC TO CERTAIN FOOD ITEMS, PLEASE INFORM OUR STAFF. PRICES IN MOP,  
SUBJECT TO 10% SERVICE CHARGE. ALL DISCOUNT ARE NOT AVAILABLE FOR THIS SET LUNCH.  
THE ALCOHOLIC BEVERAGES HAVE AN ALCOHOL STRENGTH HIGHER THAN 1.2% VOL.