

午市精選套餐

(上午11:30 – 下午2:30)

\$178

套餐包括一款當日主食及葡萄酒 (蒙德卡阿連特茹白葡萄酒2021, 卡度莎酒莊皮涅羅紅葡萄酒2020)、汽水、咖啡或茶一杯, 並可以優惠價享用推介招牌甜品。

廚師精選

蜜糖椒香鴨胸

無花果、比利時菊苣、焗千層薯、紅酒汁

每天

美國牛扒

香草牛油、黑椒汁、沙律、炸薯條或牛油薯蓉

星期一

香煎加拿大豬扒

忌廉菠菜、烤薯仔、紅蔥黑醋醬

星期二

英式龍蝦包

法式牛油麵包、水煮波士頓龍蝦、辣味蛋黃醬、西芹

星期三

香蒜蜆肉意粉

蜆、車厘茄、辣椒、蒜茸、白葡萄酒、特級初榨橄欖油

星期四

香煎挪威三文魚

青蘆筍、檸檬醃漬車厘茄、歐洲蘿蔔醬、羅勒油

星期五

香烤春雞

胡椒蜜餞、迷迭香薯仔、烤雞汁

甜品

\$28

可自選蛋糕或甜點 (一件) 或 時令鮮果

WEEKDAY EXPRESS LUNCH

(11:30 AM – 2:30 PM)

\$178

Each set includes today's main dish and one glass of selected house wine (White Wine Monte da Cal Regional Alentejano 2021, Red Wine Cartuxa Monte de Pinheiros Regional Alentejano 2020), soft drink, coffee or tea. You can also enjoy our recommended signature dessert at special supplement price.

CHEF'S
SPECIAL

Honey pepper glazed duck breast
Figs, Belgian endive, potato gratin, red wine jus

DAILY

USDA beef hanger steak
Herb butter, black pepper sauce, house salad,
French fries or butter whipped mashed potato

MONDAY

Grilled Canadian pork chop
Creamed spinach, roasted baby potato, shallot balsamic jam

TUESDAY

New England lobster roll
Brioche bun, poached Boston lobster, spiced mayonnaise, celery

WEDNESDAY

Linguine alle Vongole
Clams, cherry tomato, chili, garlic, white wine,
extra virgin olive oil

THURSDAY

Pan-fried Norwegian salmon
Green asparagus, lemon marinated cherry tomato,
parsnip purée, basil oil

FRIDAY

Roasted spring chicken
Pepper compote, rosemary potato, chicken jus

DESSERT

\$28

Selection of cakes or pastries from our bakery (one piece) *or* Seasonal fruit

午市精選套餐

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廚師精選

海鮮意大利飯

魷魚、大蝦、青口、羅勒、巴馬臣芝士

每天

美國牛扒

香草牛油、黑椒汁、沙律、炸薯條或牛油薯蓉

星期一

香煎加拿大豬扒

忌廉菠菜、烤薯仔、紅蔥黑醋醬

星期二

英式龍蝦包

法式牛油麵包、水煮波士頓龍蝦、辣味蛋黃醬、西芹

星期三

香蒜蜆肉意粉

蜆、車厘茄、辣椒、蒜茸、白葡萄酒、特級初榨橄欖油

星期四

香煎挪威三文魚

青蘆筍、檸檬醃漬車厘茄、歐洲蘿蔔醬、羅勒油

星期五

香烤春雞

胡椒蜜餞、迷迭香薯仔、烤雞汁

甜品

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CHEF'S
SPECIAL

Seafood risotto
Squid, prawn, mussel, basil, Parmesan

DAILY

USDA beef hanger steak
Herb butter, black pepper sauce, house salad,
French fries or butter whipped mashed potato

MONDAY

Grilled Canadian pork chop
Creamed spinach, roasted baby potato, shallot balsamic jam

TUESDAY

New England lobster roll
Brioche bun, poached Boston lobster, spiced mayonnaise, celery

WEDNESDAY

Linguine alle Vongole
Clams, cherry tomato, chili, garlic, white wine,
extra virgin olive oil

THURSDAY

Pan-fried Norwegian salmon
Green asparagus, lemon marinated cherry tomato,
parsnip purée, basil oil

FRIDAY

Roasted spring chicken
Pepper compote, rosemary potato, chicken jus

DESSERT

\$28

Selection of cakes or pastries from our bakery (one piece) *or* Seasonal fruit

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%服務費及5%政府稅。
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廚師精選

意式燴豬寸骨

根莖蔬菜、香草粟米糕、檸檬皮

每天

美國牛扒

香草牛油、黑椒汁、沙律、炸薯條或牛油薯蓉

星期一

香煎加拿大豬扒

忌廉菠菜、烤薯仔、紅蔥黑醋醬

星期二

英式龍蝦包

法式牛油麵包、水煮波士頓龍蝦、辣味蛋黃醬、西芹

星期三

香蒜蜆肉意粉

蜆、車厘茄、辣椒、蒜茸、白葡萄酒、特級初榨橄欖油

星期四

香煎挪威三文魚

青蘆筍、檸檬醃漬車厘茄、歐洲蘿蔔醬、羅勒油

星期五

香烤春雞

胡椒蜜餞、迷迭香薯仔、烤雞汁

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CHEF'S
SPECIAL

Braised pork Osso Bucco
Root vegetable, rosemary polenta, lemon zest

DAILY

USDA beef hanger steak
Herb butter, black pepper sauce, house salad,
French fries or butter whipped mashed potato

MONDAY

Grilled Canadian pork chop
Creamed spinach, roasted baby potato, shallot balsamic jam

TUESDAY

New England lobster roll
Brioche bun, poached Boston lobster, spiced mayonnaise, celery

WEDNESDAY

Linguine alle Vongole
Clams, cherry tomato, chili, garlic, white wine,
extra virgin olive oil

THURSDAY

Pan-fried Norwegian salmon
Green asparagus, lemon marinated cherry tomato,
parsnip purée, basil oil

FRIDAY

Roasted spring chicken
Pepper compote, rosemary potato, chicken jus

DESSERT

\$28

Selection of cakes or pastries from our bakery (one piece) *or* Seasonal fruit

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廚師精選

勃艮地紅酒燉牛肉

紅酒燉牛肩肉、煙肉、白蘑菇、根莖蔬菜、牛油薯蓉

每天

美國牛扒

香草牛油、黑椒汁、沙律、炸薯條或牛油薯蓉

星期一

香煎加拿大豬扒

忌廉菠菜、烤薯仔、紅蔥黑醋醬

星期二

英式龍蝦包

法式牛油麵包、水煮波士頓龍蝦、辣味蛋黃醬、西芹

星期三

香蒜蜆肉意粉

蜆、車厘茄、辣椒、蒜茸、白葡萄酒、特級初榨橄欖油

星期四

香煎挪威三文魚

青蘆筍、檸檬醃漬車厘茄、歐洲蘿蔔醬、羅勒油

星期五

香烤春雞

胡椒蜜餞、迷迭香薯仔、烤雞汁

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CHEF'S
SPECIAL

Beef Stroganoff

Sautéed beef tenderloin strips, brown button mushrooms,
crème fraîche, butter whipped mashed potato, cognac sauce

DAILY

USDA beef hanger steak

Herb butter, black pepper sauce, house salad,
French fries or butter whipped mashed potato

MONDAY

Grilled Canadian pork chop

Creamed spinach, roasted baby potato, shallot balsamic jam

TUESDAY

New England lobster roll

Brioche bun, poached Boston lobster, spiced mayonnaise, celery

WEDNESDAY

Linguine alle Vongole

Clams, cherry tomato, chili, garlic, white wine,
extra virgin olive oil

THURSDAY

Pan-fried Norwegian salmon

Green asparagus, lemon marinated cherry tomato,
parsnip purée, basil oil

FRIDAY

Roasted spring chicken

Pepper compote, rosemary potato, chicken jus

DESSERT

\$28

Selection of cakes or pastries from our bakery (one piece) *or* Seasonal fruit

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%服務費及5%政府稅。

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廚師精選

意大利燉飯

綠蘆筍、白蘆筍、雲南蘑菇、24個月熟成帕馬森硬芝士

每天

美國牛扒

香草牛油、黑椒汁、沙律、炸薯條或牛油薯蓉

星期一

香煎加拿大豬扒

忌廉菠菜、烤薯仔、紅蔥黑醋醬

星期二

英式龍蝦包

法式牛油麵包、水煮波士頓龍蝦、辣味蛋黃醬、西芹

星期三

香辣海鮮扁意粉

大蝦、青口、魷魚、番茄醬、辣椒碎

星期四

香煎挪威三文魚

青蘆筍、檸檬醃漬車厘茄、歐洲蘿蔔醬、羅勒油

星期五

香烤春雞

胡椒蜜餞、迷迭香薯仔、烤雞汁

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CHEF'S
SPECIAL

Arborio risotto
Green and white asparagus, Yunnan morel,
Parmigiano Reggiano 24 months

DAILY

USDA beef hanger steak
Herb butter, black pepper sauce, house salad,
French fries or butter whipped mashed potato

MONDAY

Grilled Canadian pork chop
Creamed spinach, roasted baby potato, shallot balsamic jam

TUESDAY

New England lobster roll
Brioche bun, poached Boston lobster, spiced mayonnaise, celery

WEDNESDAY

Seafood Linguine
Prawn, mussel, squid, tomato sauce, chili

THURSDAY

Pan-fried Norwegian salmon
Green asparagus, lemon marinated cherry tomato,
parsnip purée, basil oil

FRIDAY

Roasted spring chicken
Pepper compote, rosemary potato, chicken jus

DESSERT

\$28

Selection of cakes or pastries from our bakery (one piece) *or* Seasonal fruit

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廚師精選

維也納炸豬裡脊

水煮白蘆筍、薯仔、香茜、荷蘭醬

每天

美國牛扒

香草牛油、黑椒汁、沙律、炸薯條或牛油薯蓉

星期一

香煎加拿大豬扒

忌廉菠菜、烤薯仔、紅蔥黑醋醬

星期二

英式龍蝦包

法式牛油麵包、水煮波士頓龍蝦、辣味蛋黃醬、西芹

星期三

香辣海鮮扁意粉

大蝦、青口、魷魚、番茄醬、辣椒碎

星期四

香煎挪威三文魚

青蘆筍、檸檬醃漬車厘茄、歐洲蘿蔔醬、羅勒油

星期五

香烤春雞

胡椒蜜餞、迷迭香薯仔、烤雞汁

甜品

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CHEF'S
SPECIAL

Vienna Schintzel

Breaded pork loin, poached white asparagus,
potato, parsley, Hollandaise sauce

DAILY

USDA beef hanger steak

Herb butter, black pepper sauce, house salad,
French fries or butter whipped mashed potato

MONDAY

Grilled Canadian pork chop

Creamed spinach, roasted baby potato, shallot balsamic jam

TUESDAY

New England lobster roll

Brioche bun, poached Boston lobster, spiced mayonnaise, celery

WEDNESDAY

Seafood Linguine

Prawn, mussel, squid, tomato sauce, chili

THURSDAY

Pan-fried Norwegian salmon

Green asparagus, lemon marinated cherry tomato,
parsnip purée, basil oil

FRIDAY

Roasted spring chicken

Pepper compote, rosemary potato, chicken jus

DESSERT

\$28

Selection of cakes or pastries from our bakery (one piece) *or* Seasonal fruit

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廚師精選

烤羊排

牛油薯蓉、迷迭香、薄荷汁

每天

美國牛扒

香草牛油、黑椒汁、沙律、炸薯條或牛油薯蓉

星期一

香煎加拿大豬扒

忌廉菠菜、烤薯仔、紅蔥黑醋醬

星期二

英式龍蝦包

法式牛油麵包、水煮波士頓龍蝦、辣味蛋黃醬、西芹

星期三

香辣海鮮扁意粉

大蝦、青口、魷魚、番茄醬、辣椒碎

星期四

香煎挪威三文魚

青蘆筍、檸檬醃漬車厘茄、歐洲蘿蔔醬、羅勒油

星期五

香烤春雞

胡椒蜜餞、迷迭香薯仔、烤雞汁

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CHEF'S SPECIAL

Grilled lamb chop

Butter whipped mashed potato, ratatouille, rosemary jus

DAILY

USDA beef hanger steak

Herb butter, black pepper sauce, house salad,
French fries or butter whipped mashed potato

MONDAY

Grilled Canadian pork chop

Creamed spinach, roasted baby potato, shallot balsamic jam

TUESDAY

New England lobster roll

Brioche bun, poached Boston lobster, spiced mayonnaise, celery

WEDNESDAY

Seafood Linguine

Prawn, mussel, squid, tomato sauce, chili

THURSDAY

Pan-fried Norwegian salmon

Green asparagus, lemon marinated cherry tomato,
parsnip purée, basil oil

FRIDAY

Roasted spring chicken

Pepper compote, rosemary potato, chicken jus

DESSERT

\$28

Selection of cakes or pastries from our bakery (one piece) *or* Seasonal fruit

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\$178

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廚師精選

意式海鮮雲吞

蟹肉、海鮮醬

每天

美國牛扒

香草牛油、黑椒汁、沙律、炸薯條或牛油薯蓉

星期一

香煎加拿大豬扒

忌廉菠菜、烤薯仔、紅蔥黑醋醬

星期二

英式龍蝦包

法式牛油麵包、水煮波士頓龍蝦、辣味蛋黃醬、西芹

星期三

香辣海鮮扁意粉

大蝦、青口、魷魚、番茄醬、辣椒碎

星期四

香煎挪威三文魚

青蘆筍、檸檬醃漬車厘茄、歐洲蘿蔔醬、羅勒油

星期五

香烤春雞

胡椒蜜餞、迷迭香薯仔、烤雞汁

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\$178

Each set includes today's main dish and one glass of selected house wine (White Wine Monte da Cal Regional Alentejano 2021, Red Wine Cartuxa Monte de Pinheiros Regional Alentejano 2020), soft drink, coffee or tea. You can also enjoy our recommended signature dessert at special supplement price.

CHEF'S
SPECIALSeafood tortelletti
Crab meat, crustacean sauce

DAILY

USDA beef hanger steak
Herb butter, black pepper sauce, house salad,
French fries or butter whipped mashed potato

MONDAY

Grilled Canadian pork chop
Creamed spinach, roasted baby potato, shallot balsamic jam

TUESDAY

New England lobster roll
Brioche bun, poached Boston lobster, spiced mayonnaise, celery

WEDNESDAY

Seafood Linguine
Prawn, mussel, squid, tomato sauce, chili

THURSDAY

Pan-fried Norwegian salmon
Green asparagus, lemon marinated cherry tomato,
parsnip purée, basil oil

FRIDAY

Roasted spring chicken
Pepper compote, rosemary potato, chicken jus

DESSERT

\$28

Selection of cakes or pastries from our bakery (one piece) *or* Seasonal fruit

午市精選套餐

(上午11:30 – 下午2:30)

\$178

套餐包括一款當日主食及葡萄酒 (蒙德卡阿連特茹白葡萄酒2021, 卡度莎酒莊皮涅羅紅葡萄酒2020)、汽水、咖啡或茶一杯, 並可以優惠價享用推介招牌甜品。

廚師精選

意式切片牛柳

車厘茄、火箭菜、巴馬臣芝士、意大利油醋汁

每天

美國牛扒

香草牛油、黑椒汁、沙律、炸薯條或牛油薯蓉

星期一

香煎加拿大豬扒

忌廉菠菜、烤薯仔、紅蔥黑醋醬

星期二

英式龍蝦包

法式牛油麵包、水煮波士頓龍蝦、辣味蛋黃醬、西芹

星期三

香辣海鮮扁意粉

大蝦、青口、魷魚、番茄醬、辣椒碎

星期四

香煎挪威三文魚

青蘆筍、檸檬醃漬車厘茄、歐洲蘿蔔醬、羅勒油

星期五

香烤春雞

胡椒蜜餞、迷迭香薯仔、烤雞汁

甜品

\$28

可自選蛋糕或甜點 (一件) 或 時令鮮果

WEEKDAY EXPRESS LUNCH

(11:30 AM – 2:30 PM)

\$178

Each set includes today's main dish and one glass of selected house wine (White Wine Monte da Cal Regional Alentejano 2021, Red Wine Cartuxa Monte de Pinheiros Regional Alentejano 2020), soft drink, coffee or tea. You can also enjoy our recommended signature dessert at special supplement price.

CHEF'S
SPECIAL

Beef tagliata
Cherry tomato, arugula, parmesan, balsamic dressing

DAILY

USDA beef hanger steak
Herb butter, black pepper sauce, house salad,
French fries or butter whipped mashed potato

MONDAY

Grilled Canadian pork chop
Creamed spinach, roasted baby potato, shallot balsamic jam

TUESDAY

New England lobster roll
Brioche bun, poached Boston lobster, spiced mayonnaise, celery

WEDNESDAY

Seafood Linguine
Prawn, mussel, squid, tomato sauce, chili

THURSDAY

Pan-fried Norwegian salmon
Green asparagus, lemon marinated cherry tomato,
parsnip purée, basil oil

FRIDAY

Roasted spring chicken
Pepper compote, rosemary potato, chicken jus

DESSERT

\$28

Selection of cakes or pastries from our bakery (one piece) *or* Seasonal fruit

午市精選套餐

(上午11:30 – 下午2:30)

\$178

套餐包括一款當日主食及葡萄酒 (蒙德卡阿連特茹白葡萄酒2021, 卡度莎酒莊皮涅羅紅葡萄酒2020)、汽水、咖啡或茶一杯,並可以優惠價享用推介招牌甜品。

廚師精選

香煎海鱸魚

意瓜雜菜卷、酥炸雅枝竹、南瓜醬

每天

美國牛扒

香草牛油、黑椒汁、沙律、炸薯條或牛油薯蓉

星期一

香煎加拿大豬扒

忌廉菠菜、烤薯仔、紅蔥黑醋醬

星期二

英式龍蝦包

法式牛油麵包、水煮波士頓龍蝦、辣味蛋黃醬、西芹

星期三

香辣海鮮扁意粉

大蝦、青口、魷魚、番茄醬、辣椒碎

星期四

香煎挪威三文魚

青蘆筍、檸檬醃漬車厘茄、歐洲蘿蔔醬、羅勒油

星期五

香烤春雞

胡椒蜜餞、迷迭香薯仔、烤雞汁

甜品

\$28

可自選蛋糕或甜點 (一件) 或 時令鮮果

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(11:30 AM – 2:30 PM)

\$178

Each set includes today's main dish and one glass of selected house wine (White Wine Monte da Cal Regional Alentejano 2021, Red Wine Cartuxa Monte de Pinheiros Regional Alentejano 2020), soft drink, coffee or tea. You can also enjoy our recommended signature dessert at special supplement price.

CHEF'S SPECIAL

Pan-fried seabass fillet
Zucchini roll, crispy artichoke, pumpkin crème

DAILY

USDA beef hanger steak
Herb butter, black pepper sauce, house salad,
French fries or butter whipped mashed potato

MONDAY

Grilled Canadian pork chop
Creamed spinach, roasted baby potato, shallot balsamic jam

TUESDAY

New England lobster roll
Brioche bun, poached Boston lobster, spiced mayonnaise, celery

WEDNESDAY

Seafood Linguine
Prawn, mussel, squid, tomato sauce, chili

THURSDAY

Pan-fried Norwegian salmon
Green asparagus, lemon marinated cherry tomato,
parsnip purée, basil oil

FRIDAY

Roasted spring chicken
Pepper compote, rosemary potato, chicken jus

DESSERT

\$28

Selection of cakes or pastries from our bakery (one piece) *or* Seasonal fruit