

CAVIAR & OYSTER 魚子醬及生蠔

Gillardeau No.2 oyster, 1 piece	98	吉拉多No.2 生蠔 1 隻
White Pearl No.2 oyster, 1 piece	78	白珍珠生蠔 1 隻
Oyster plate (Gillardeau 3 pieces, White Pearl 3 pieces)	508	生蠔拼盤 (吉拉多生蠔 3 隻, 白珍珠生蠔 3 隻)
W3 Superior oscietra No.2 caviar 30g	1088	奧賽嘉No.2 鱈魚子醬 30 克
W3 Royal oscietra No.5 caviar 30g	1288	皇家俄羅斯No.5 鱈魚子醬 30 克

GOLD STARTER 冷頭盤

✎ Heirloom tomato salad, burrata, arugula leaves, aged balsamic	228	原種番茄沙律、布拉塔芝士、芝麻菜 ✎
Butter lettuce salad, shredded crab and Chardonnay vinaigrette	175	奶油生菜沙律、蟹肉、白酒醋汁
✎ Endive salad, beetroot, green apple and caramelized walnuts	165	苦苣沙律、甜菜頭、青蘋果、焦糖核桃 ✎
👩🍳🐟 Glazed smoked salmon, radish and escabeche sauce	198	煙燻三文魚、小蘿蔔、香草醃醋汁 🐟👩🍳
👩🍳 Marinated sea scallops, citrus sauce and superior caviar	238	醃北海道帶子、柑橘汁、魚子醬 👩🍳
Classic beef tartare, Comté cheese and sourdough	268	牛肉他他、康堤芝士、扒酸包

WARM STARTER & SOUP 溫頭盤及湯

✎ Chestnut soup, braised mushrooms and spicy oil	158	法國栗子濃湯、燴蘑菇、辣椒油 ✎
👩🍳 Chicken consommé, pan-seared foie gras, onion cream	178	雞肉清湯、香煎鴨肝、洋蔥蓉 👩🍳
👩🍳 Mediterranean octopus, caponata vegetables, romesco	298	扒地中海八爪魚、燉雜菜、紅椒堅果醬 👩🍳
Seared Hokkaido scallops, cauliflower, beurre blanc	275	煎北海道帶子、椰菜花、法式牛油汁
Grilled jumbo prawns, citrus sauce	295	烤珍寶虎蝦、柑橘汁
Duck leg ragout, portobello and Comté cheese gratin	158	燴鴨肉、大啡菇、康堤芝士

PASTA 意粉

🐟 Linguine pasta, langoustine and shellfish sauce	295	手工扁意粉、海螯蝦、海鮮汁 🐟
👩🍳 Mezze maniche pasta, fish maw and bottarga	365	手工短管意粉、花膠、烏魚子 👩🍳
👩🍳 Homemade ravioli, lobster and sun-dried tomatoes	388	手工意式雲吞、龍蝦、番茄乾 👩🍳
Pasta with wagyu beef Bolognese and aged parmesan	258	手工扁意粉、和牛肉醬、帕馬森芝士
✎ Risotto Acquerello, wild mushroom and tarragon	212	特級意式燴飯、野菌、龍蒿葉 ✎

* Gluten free available upon request

* 可應要求提供無麩質食品

MAIN COURSE 主菜

🐟 Roasted organic Scottish salmon, broccolini and lemon confit	298	焗蘇格蘭三文魚、花椰菜苗、鹽漬檸檬 🐟
Japanese red snapper, zucchini, tomato and basil	278	日本紅鯛魚、意式青瓜、番茄、羅勒
👩🍳 Fisherman seafood, shellfish sauce, grilled country bread	398	漁夫特選海鮮、海鮮汁、扒鄉村麵包 👩🍳
Organic French chicken breast, seasonal vegetables, chicken jus	275	香煎法國雞胸肉、季節時蔬、雞肉汁
👩🍳 Pigeon pithivier, tender barbeque leg (For Sharing)	618	乳鴿酥批、扒鴿腿 (分享用) 👩🍳
Beef tenderloin, Rossini style, spinach and red wine sauce (180g)	528	羅西尼牛柳配鴨肝、菠菜、紅酒汁(180克)
Grilled U.S striploin, chickpea panisse (280g)	458	炭燒美國西冷牛扒、鷹嘴豆脆條 (280克)

SIDES 配菜

Grilled green asparagus	98	扒青蘆筍
Sautéed spinach with sesame seeds	68	炒菠菜配芝麻
Sautéed seasonal mushroom	98	炒季節野菌
Assorted organic vegetables	85	炒有機雜菜
Mashed potato	82	香滑薯蓉
French fries	78	炸薯條

DESSERT 甜品

👩🍳 Signature ice-cream trolley	218	風雅廚雪糕推車 👩🍳
Salted caramel and hazelnut soufflé	128	海鹽焦糖榛子梳乎厘
👩🍳 Amalfi lemon confit, citrus cream, baba and thyme	128	糖漬意大利檸檬、檸檬奶油、巴巴蛋糕、百里香 👩🍳
Chocolate layer cake, chestnut cream and cognac	108	朱古力夾心蛋糕、栗子奶油、乾邑白蘭地
Classic tiramisu	138	經典提拉米蘇
✎ Seasonal wild berries	108	新鮮雜莓 ✎

Signature dish 👩🍳 廚師推介

Vegetarian ✎ 素食

Contains sustainable seafood 🐟 含可持續發展海產

請向我們的服務員查詢更多時令食材。

PLEASE CHECK WITH OUR STAFFS FOR MORE DETAILS ON THE FRESH SEASONAL OFFERINGS.

如閣下對某種食物或調味料過敏，請提前告知我們的服務員。價格以澳門幣計算並需加收10%服務費。

IF YOU ARE ALLERGIC TO CERTAIN FOOD ITEMS, PLEASE INFORM OUR STAFF. PRICES IN MOP, SUBJECT TO 10% SERVICE CHARGE