

週末午市套餐
WEEKEND SET LUNCH MENU

\$228 2道菜 2-course | \$258 3道菜 3-course

供應時間為上午11:30 至 下午2:30 | Available from 11:30 AM to 2:30 PM

套餐包括一杯葡萄酒 (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。
Each set includes 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.

前菜 Appetizer

任選一款 Select 1 Item

意式牛肉薄片

火箭菜沙律、車厘茄、芥菜蛋黃醬

Beef carpaccio

Rocket salad, cherry tomato, Parmesan

法式青豆湯

煙肉條、蒜味麵包粒

Green pea soup

Pancetta, garlic crouton

主菜 Main Course

任選一款 Select 1 Item

香煎海鱸魚

牛油薯蓉、菠菜、紅酒汁

Pan-fried sea bass

Butter whipped mashed potato, spinach, red wine sauce

美國牛扒

香草牛油、黑椒汁、沙律、炸薯條或牛油薯蓉

USDA beef hanger steak

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

香辣海鮮扁意粉

大蝦、青口、魷魚、番茄醬、辣椒碎

Seafood Linguine

Prawn, mussel, squid, tomato sauce, chili

甜品 Dessert

任選一款 Select 1 Item

可自選蛋糕或甜點 (一件)

Selection of cakes from our bakery (1pc)

士多啤梨忌廉杯

雲呢拿雪糕、糖漬士多啤梨、君度力嬌酒、忌廉

Coupe Romanoff

Vanilla ice cream, macerated strawberry, Cointreau, whipped cream

時令鮮果

Seasonal fruit

升級體驗 - 尊享優惠價搭配以下飲品

Elevate your experience with an optional addition of drinks

80 (150ml/glass)

凱哥黃牌

Veuve Clicquot Yellow Label, Reims, Champagne

88 (170ml/glass)

塞甘酒莊、佩薩克-雷奧良、波爾多、法國

Château Seguin, Pessac-Légonan, Bordeaux, France

58 (245ml/bottle)

Mindful Sparks 無酒精冷萃氣泡茶

黃金桂烏龍 (無糖)、白桃伯爵

Mindful Sparks sparkling cold brew tea

Choice of Osmanthus golden Oolong (sugar-free), White peach Earl Grey

招牌菜 Signature Dish 素食 Vegetarian 純素 Vegan 海鮮 Seafood 無麩質 Gluten Free

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。
The alcoholic beverages have an alcohol strength higher than 1.2% vol. Please advise our associates if you have any food allergies or special dietary requirements.
All prices are in MOP, subject to 10% service charge.

週末午市套餐
WEEKEND SET LUNCH MENU

\$238 2道菜 2-course | \$268 3道菜 3-course

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套餐包括一杯葡萄酒 (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。
Each set includes 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.

前菜 Appetizer

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意式牛肉薄片

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Beef carpaccio

Rocket salad, cherry tomato, Parmesan

法式青豆湯

煙肉條、蒜味麵包粒

Green pea soup

Pancetta, garlic crouton

主菜 Main Course

任選一款 Select 1 Item

香煎海鱸魚

牛油薯蓉、菠菜、紅酒汁

Pan-fried sea bass

Butter whipped mashed potato, spinach, red wine sauce

美國牛扒

香草牛油、黑椒汁、沙律、炸薯條或牛油薯蓉

USDA beef hanger steak

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

香辣海鮮扁意粉

大蝦、青口、魷魚、番茄醬、辣椒碎

Seafood Linguine

Prawn, mussel, squid, tomato sauce, chili

甜品 Dessert

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