

LIGHT MEAL

🍷 🍴	聖馬札諾番茄湯 橄欖醬、羅勒 San Marzano tomato soup Olive tapenade, basil	88
🍴	泰式脆皮三文魚 香草、生菜 Thai crispy salmon Asian herbs, lettuce	178
🍷 🍴	水牛芝士沙律 復古番茄沙律、黑醋、羅勒青醬、初榨橄欖油 Cow's milk Burrata Heirloom tomato salad, balsamic, basil pesto, extra virgin olive oil	178
🍴	雞肉菊苣沙律 雅支竹、生菜、番茄、牛油果 Chopped salad with chicken Endive, artichoke, lettuce, tomato, avocado	198
🍴	凱撒沙律 (水煮雞胸或水煮大蝦) 羅馬生菜、銀魚柳、意大利煙肉、非籠養雞蛋、巴馬臣芝士 Caesar salad (Poached chicken breast or poached prawn) Romaine lettuce, anchovy, pancetta, cage-free egg, parmesan	198

MAIN COURSE

🍷	美國黑安格斯西冷牛排 (220克) 燴洋蔥、香草牛油、紅酒汁、炸薯條 Steak Frites, black Angus beef sirloin steak (220g) Braised shallot, herb butter, red wine sauce, French fries	278
🍴 🍴	香煎三文魚 藜麥沙律、牛油果、油封乾蔥、杏仁、番茜、檸檬、車厘茄 Pan-fried salmon Quinoa salad, avocado, confit shallot, almond, parsley, lemon, cherry tomato	238
	四香粉烤加拿大豬扒 茴香蓉、香橙茴香沙律、紅酒汁、香烤薯仔 Four spice grilled Canadian pork chop Fennel purée, orange fennel salad, red wine sauce, broken potato	228
🍴	芝士大蝦意粉 混合意粉、法式龍蝦濃湯、檸檬、意大利軟芝士 “Mista corta” with prawns Mixed short pasta, lobster bisque, lemon, mascarpone	188
🍷	焗非洲咖哩雞飯 辣椒、薑、椰絲、薯仔、絲苗白飯 “Galinha Africana” baked Macanese-style chicken Chili, ginger, dessicated coconut, potato, steamed rice	178

SIDE DISHES

🍷	招牌酸種麵包 瓦拉杜酒莊特級初榨橄欖油 House sourdough Quinta do Vallado Azeite extra virgin olive oil (slice) *原條麵包可提供外賣服務 *Whole loaf available for take away	28
🍷 🍴	雜菜沙律、油醋汁 House salad, vinaigrette	48
🍷 🍴	時令蔬菜 Seasonal vegetable	48
🍷 🍴	炸薯條 French Fries	48

	主廚招牌牛肉漢堡 美國安格斯牛肉漢堡扒、法式牛油麵包、格呂耶爾芝士、煙肉、燴洋蔥、醋漬青瓜 “The chef’s burger” USDA Black Angus beef patties, brioche bun, Gruyère cheese, bacon, braised onion, pickle	208
🍷 🍴	新英格蘭龍蝦包 法式牛油麵包、水煮波士頓龍蝦、辣味蛋黃醬、西芹 New England lobster roll Brioche bun, poached Boston lobster, spiced mayonnaise, celery	208
🍷	君悅公司酸種三文治 水煮雞胸、非籠養雞蛋、番茄、生菜、火腿、酸種麵包 **素食選項: 大啡菇、格呂耶爾芝士、番茄、生菜 Sourdough club sandwich Poached chicken breast, cage-free egg, tomato, lettuce, ham, sourdough bread **vegetarian option available with Portobello mushroom, Gruyere cheese, tomato, lettuce	188

*所有三文治及漢堡配炸薯條或油醋沙律
*Sandwich and burger are served with your choice of French fries or house salad, vinaigrette

🍴	香烤豬肉撈檬 烤豬五花肉、鮮蝦春卷、新鮮香草、越式醬汁 Vietnamese tossed vermicelli Grilled pork belly, prawn spring roll, fresh herbs, Vietnamese dressing, served warm	198
🍴	新加坡叻沙湯麵 大蝦、雞絲、豆卜、非籠養雞蛋、豆芽、叻沙葉 Singaporean laksa noodle Prawns, shredded chicken, puffed beancurd, cage-free egg, bean sprout, laksa leaf	178
🍷 🍴	傳統鮑魚福建燴飯 燴鮑魚、大蝦、帶子、芥蘭、紅蘿蔔、青蔥、非籠養雞蛋 Hokkien style fried rice Braised abalone, prawn, scallop, kale, carrot, spring onion, cage-free egg	178
🍴	香料炸雞椰漿飯 非籠養雞蛋、青瓜、花生、炸銀魚柳、參巴醬 Nasi Lemak Coconut fragrant rice, fried chicken with spice, cage-free egg, cucumber, peanut, fried anchovies, sambal	178

DESSERTS

🍷	可自選蛋糕或甜點 (一件) Selection of cakes or pastries from our bakery, per portion	48
🍷 🍷	咖啡新地 雲呢拿雪糕、特濃咖啡、雙重忌廉 Coffee sundae Vanilla ice cream, espresso, whipped double cream	68
🍷	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	68

🍷 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.