

咖啡

濃縮咖啡	48
雙重濃縮咖啡	68
凍咖啡	68
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榛果鮮奶咖啡	78
維也納咖啡	78
維也納朱古力咖啡	78
金箔泡沫咖啡	188

鮮奶咖啡可選全脂/低脂牛奶、豆奶或杏仁奶

馬卡龍冰沙

枝紅桑子玫瑰/咖啡/朱古力	98
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茶

荔枝紅桑子玫瑰紅茶(熱/冰)	68
橘子茉莉紫蘿蘭水漾花茶(熱/冰)	68
杏仁小荳蔻茉莉中國綠茶	68
日式煎茶	68
泡沫抹茶	68
正山小種	68
安吉白茶	68
摩珀斯獨家茶	68
英式早餐茶	68
伯爵茶	68
薄荷茶	68
洋甘菊茶	68
玉露煎茶	138
台灣大禹嶺	168

COFFEE

Espresso
Double Espresso
Iced Coffee
Piccolo Latte
Macchiato
Americano
Cappuccino
Flat White
Latte Macchiato
Latte Infiniment Noisette - Hazelnut Latte
Viennese Coffee
Infiniment Chocolat Viennese Coffee
Gold Cappuccino

Coffees with milk are served with full fat / low fat cow's milk, soya milk, or almond milk

Macaron Frappé

Infiniment Ispahan/ Coffee/ Chocolat

TEA

Thé Ispahan (Hot / Iced)
Thé Jardin de Pierre (Hot / Iced)
Thé Cérémonie
Sencha
Matcha Cappuccino
Lapsang Souchong
Anji White Tea
Morpheus Tea
English Breakfast Tea
Earl Grey Tea
Peppermint Tea
Chamomile
Sencha Gyokuro
Taiwan Da Yu Ling Oolong

PIERRE HERMÉ

LOUNGE



廚師推介 Signature dish

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全日供應
ALL DAY DINING

三文治

公司三文治
雞肉、埃文達芝士、羅馬生菜及芥末



艾爾曼經典法式三文治
烘法式牛油麵包配法式火腿及康堤芝士

手指三明治

煙三文魚，芝士火腿，蝦仁西洋菜，芥末雞肉

以上各款三文治配生菜芯及新鮮香草

雞蛋

經典班尼迪蛋

烘法式牛油麵包配火腿
煙肉、水波蛋及荷蘭醬

蟹肉班尼迪蛋

烘法式牛油麵包配蟹肉、水波蛋及荷蘭醬

以上配生菜沙律

沙律

藜麥沙律

藜麥沙律伴石榴及日式照燒汁豆腐



蟹肉沙律

生菜沙律伴蟹肉、牛油果
西柚及檸檬橄欖油醬

尼斯沙律

吞拿魚、雞蛋、番茄、醃甜椒、醃魚、黑橄欖、醃朝鮮蓴
青瓜、芹菜、甜豆、羅勒、蒼蔥

主菜



吞拿魚丼

赤吞拿魚配牛油果及日本珍珠米

骰子牛排丼飯

味噌西冷牛排及日本珍珠米

法式煙肉芝士批

餐酒搭配

任意選擇一款三文治或沙律

搭配一杯精選紅白葡萄酒

SANDWICHES

Club Sandwich

Chicken, Emmental, Romaine and Mustard

Croque Monsieur Pierre Hermé

Toasted Brioche Bread with French Ham and Comté Cheese

Finger Sandwiches

Smoked Salmon, Ham & Cheese, Watercress & Shrimp, Chicken with Mustard

Above are served with little gem lettuce hearts and fresh herbs

EGGS

Classic Eggs Benedict

Toasted Brioche, Ham, Crispy Bacon, Poached Eggs
and Hollandaise Sauce, Served with Mesclun Salad

Crab Eggs Benedict

Toasted Brioche, Crab Meat, Poached Eggs and Hollandaise Sauce

Above are served with Mesclun Salad

SALADS

Quinoa Salad

Salad of Quinoa Topped with Pomegranate and Marinated Teriyaki Tofu

Crab Salad

Mesclun Salad Topped with Crab Meat, Avocado,
Grapefruit, Olive Oil and Lemon Dressing

Niçoise Salad

Otoro Tuna, Eggs, Tomatoes, Marinated Peppers, Anchovy, Black Olives,
Marinated Artichokes, Cucumbers, Celery, Beans, Basil, Spring Onion

MAINS

Tuna Donburi

Red Tuna and Avocado over Japanese Rice

Japanese Steak Donburi

Miso Striploin Steak over Japanese Rice

Quiche Lorraine – Bacon and Cheese

WINETREATS

Choice of one sandwich or one salad

paired with a glass of selected white or red wine



摩珀斯獨家甜點

Morpheus “Gold” - Plaisir Sucré

招牌摩珀斯金色牛奶朱古力片
牛奶朱古力軟心及法式忌廉、脆脆榛子蛋糕
榛子果碎，配日本蜜柑果醬及榛子雪糕

Morpheus Signature - Ispahan

荔枝雪芭配紅桑子、荔枝、蛋白糖霜脆脆、馬卡龍
玫瑰芝士忌廉與新鮮紅桑子

Morpheus Signature - 2000 Feuilles

法式榛子忌廉，焦糖榛子碎，榛子果碎朱古力
及榛子雪糕，焦糖牛油酥餅

大師經典甜點

7款迷你甜點帶你探索 Pierre Hermé 的世界

每日限量供應

是日甜點精選

Cheesecake Satine

熱情果雪芭、熱情果芝士蛋糕、芝士慕絲
香橙果醬、酥餅、馬卡龍及鮮橙

法式千層酥



Millefeuille Ispahan

玫瑰意大利軟芝士忌廉伴紅桑子及荔枝法式千層酥

Millefeuille Chloé

朱古力紅桑子忌廉伴紅桑子及紅桑子啫喱
焦糖朱古力法式千層酥

冰淇淋聖代

Coupe Glacée Montebello

紅莓雪葩及開心果雪糕配開心果忌廉、紅莓果醬
紅莓、馬卡龍及焦糖開心果碎

Coupe Glacée Plaisir Sucré

牛奶朱古力雪芭及榛子雪糕配焦糖榛子脆脆
榛子酥及牛奶朱古力忌廉

馬卡龍

馬卡龍三重奏

雞尾酒



Cocktail Ispahan

荔枝紅桑子玫瑰紅茶、紅桑子果肉
玫瑰糖漿、香檳、檸檬水

Cocktail Satine

香橙及熱情果汁、香檳、有氣礦泉水、蜜餞香橙片

MORPHEUS DESSERT COLLECTION



Morpheus “Gold” - Plaisir Sucré

Morpheus Milk Chocolate Disk, Milk Chocolate Ganache and Chantilly Cream,
Hazelnut Dacquoise Cake, Flaky Hazelnut Praline,
Japanese Mandarin Jam, Hazelnut Ice Cream

Morpheus Signature - Ispahan

Litchi Sorbet, Raspberry Compote, Litchis, Crunch Meringue,
Macaron, Rose Mascarpone Cream, and Fresh Raspberry

Morpheus Signature - 2000 Feuilles

Hazelnut Chantilly Cream, Caramelized Hazelnuts, Flaky Hazelnut Praline,
Hazelnut Ice Cream, Praline Sauce, Caramelized Puff Pastry

PIERRE HERMÉ SIGNATURES

Discover Pierre Hermé Universe with 7 Assorted Petits Fours

Plaisir Sucré, Tarte Infiniment Citron, Tarte Infiniment Vanille, Satine, Ispahan,
Tarte Infiniment Praline Noisette, & Tarte Infiniment Chocolat
Limited Sets Daily

Pâtisserie of The Day

Cheesecake Satine

Passion Fruit Sherbet, Passion Fruit Cheesecake, Cream Cheese Mousse,
Orange Marmalade, Crumble, Fresh Oranges and Macarons

MILLEFEUILLE



Millefeuille Ispahan
Caramelized Puff Pastry Rose Mascarpone Cream, Raspberries and Litchis

Millefeuille Chloé

Caramelized Chocolate Puff Pastry, Chocolate Raspberry Cream,
Raspberry Jelly, Raspberry, Chocolate Sea Salt

COUPE GLACÉE

Coupe Glacée Montebello

Strawberry Sorbet, Pistachio Ice Cream, Pistachio Chantilly, Strawberry Marmalade,
Fresh Strawberry, Macaron and Caramelized Pistachio

Coupe Glacée Plaisir Sucré

Hazelnut Praliné Ice Cream, Milk Chocolate Sorbet, Caramelized Hazelnut,
Hazelnut Praliné Feuillete and Milk Chocolate Chantilly Cream

MACARONS

Trio of Macarons

COCKTAILS



Cocktail Ispahan
Ispahan Tea, Raspberry Pulp, Rose Syrup, Champagne and Lemonade

Cocktail Satine

Orange and Passion Fruit Juice, Champagne, Sparkling Water and Candied Orange



廚師推介 Signature dish

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廚師推介 Signature dish

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