



Appetizer 開胃菜

Cherry tomato with Buffalo mozzarella cheese, fennel
and sherry vinaigrette, balsamic glaze
車厘茄配水牛芝士，茴香和意大利黑陳醋汁

Soup 湯

Truffle scented mushroom soup, croutons
黑松露蘑菇湯配麵包脆

Main Course 主菜

Pan fried catch of the day, spinach, hummus, capers,
hazelnut butter
香煎鱸魚，菠菜，鷹嘴豆泥，水瓜柳，榛子牛油

Or 或

US prime flat iron steak with black pepper sauce
and truffle mashed potatoes
美國牛脊裏配波特紅酒醬汁和黑松露薯蓉

Dessert 甜點

Dessert of the day
是日甜品

3 Course MOP 298+

4 Course MOP 338+

Wine promotion for 150 MOP
2016 Château Les Tuileries 750ml

以優惠價 150Mop 享用法國 Château 酒莊的紅酒一瓶

Add Foie gras (60g) +68MOP
加配肥美法國鴨肝 (60g) +68MOP

All prices are subjected to 10% service charge

Menu

Starter 開胃菜

Roasted eggplant, hummus and yoghurt-cucumber dip
with pita bread (V)

香燒茄子番茄蓉,鷹嘴豆泥和希臘奶酪青瓜醬配中東麵包(素)

108MOP

Caesar salad, smoked Spanish anchovies, quail egg, bacon,
Parmesan cheese

凱撒沙拉,煙香燻西班牙小鳳尾魚,鵪鶉蛋,香脆培根和帕瑪森芝士

108MOP

Cherry tomato with buffalo mozzarella cheese, fennel
and Sherry vinaigrette, balsamic glaze (V)

意大利車厘茄配水牛芝士,茴香和意大利黑陳醋汁(素)

118MOP

Refreshing watermelon salad, arugula, feta cheese
and lemon dressing

清爽西瓜沙拉,芝麻菜,羊奶酪芝士和檸檬醬汁

98MOP

Seafood salad with cherry tomatoes, avocado and
calamansi dressing

海鮮沙律配車厘茄,牛油果和青檸仔汁

128MOP

2 pieces crab cakes with potato salad, capers and grain mustard
兩塊蟹餅配土豆沙拉,水瓜柳和芥末

138MOP

Italian meat balls with buffalo mozzarella, Parmesan cheese
意大利肉丸配番茄醬汁

108MOP

Tomato and beef steak salad, blue cheese, red onion,
Sherry vinegar, extra virgin olive oil

香烤牛肉番茄沙律配紅洋蔥初炸橄欖油和醋汁

148MOP

Parma ham and melon

帕瑪火腿配哈密瓜

128MOP

Soup 湯

Truffle scented mushroom soup, croutons (V)

黑松露蘑菇湯配麵包脆(素)

88MOP

Pumpkin soup with crab meat

南瓜湯配蟹肉

78MOP

Pasta 意大利粉面

Italian ravioli and truffle-Parmesan sauce (V)

意大利雲吞配黑松露醬汁(素)

128MOP

Pasta with semi dried tomato pesto and grated Parmesan
(linguine / rigatoni) (V)

半乾番茄和帕瑪森芝士醬 配意大利粉 (素)

138MOP

Prawn and salmon pasta

(choice of tomato basil / cream sauce) (linguine / rigatoni)

意粉配鮮蝦和三文魚

(蕃茄羅勒醬 / 奶油醬汁) (細寬意粉 / 通心粉)

128MOP

Tagliatelle with Italian meatballs

意大利肉丸配寬扁蛋面

138MOP

Beef bolognese (linguine / rigatoni)

意式牛肉醬配 (細寬意粉 / 通心粉)

138MOP

All prices are subjected to 10% service charge

Pizza 披薩

Pizza Margherita

瑪格利塔芝士披薩

88MOP(Small 小) / 148MOP (Big 大)

Hawaiian pizza

夏威夷披薩

98MOP(Small 小) / 158MOP (Big 大)

Pizza with spicy salami and mushrooms

辣味色拉米,蘑菇披薩

98MOP(Small 小) / 158MOP (Big 大)

3 cheese pizza with Parmesan, mozzarella and blue cheese

3 種芝士披薩 (帕瑪森芝士,馬蘇里拉芝士,法國藍芝士)

98MOP(Small 小) / 158MOP (Big 大)

Meat Lovers pizza Italian meatballs, ham and spicy salami

意大利辣肉腸、肉丸、蜜汁火腿披薩

108MOP(Small 小) / 168MOP (Big 大)

Parma ham and artichoke pizza with cherry tomatoes,
and arugula

意大利帕瑪火腿, 雅枝竹披薩配干蕃茄,帕瑪火腿,火箭菜

108MOP(Small 小) / 168MOP (Big 大)

Main 主菜

Beyond meat, vegan cheese burger, vegan coleslaw
and French Fries (V)

素食牛肉漢堡包配薯條和椰菜沙律 (素)

158MOP

200gm Australian Wagyu beef burger with button mushrooms,
bacon and Cheddar cheese

200 克澳洲雪花牛肉漢堡配芝士,培根,蘑菇

158MOP

Scallop, salmon, prawn and catch of the day, quinoa, grilled
yellow and green zucchini, tomato salsa sauce

帶子,三文魚,蝦和鮮魚配意大利黃瓜和番茄莎莎醬

208MOP

Chicken breast "Ticino Style" baked with cooked ham, tomato and
Swiss cheese, gratin potatoes, vegetables

and tarragon sauce

瑞士式雞肉胸和烤火腿, 番茄和瑞士奶酪, 焗薯塊和蔬菜

178MOP

Whole Spanish spatchcock chicken with seasonal vegetables

西班牙香烤雞和時令蔬菜

188MOP

Beer and herb marinated pork steak, morel mushroom sauce,
tagliatelle, Vichy carrots and peas

啤酒香草醃豬排配羊肚菌汁, 意大利寬蛋面, 甘筍和豌豆

188MOP

Slow cooked beef cheeks in Merlot sauce, mashed potato and
seasonal vegetables

慢煮牛臉肉配薯蓉,時令蔬菜

218MOP

250gm M6/7 Australian Wagyu flatiron, black pepper sauce,
mashed potatoes, sautéed vegetable (or French fries)

250 克 M6/7 澳洲肥牛嫩翼板牛扒配黑椒汁, 薯蓉和炒時蔬(或薯條)

298MOP

380gm US prime rib eye "Tagliata" style with arugula, parmesan
cheese and cherry tomatoes

380 克美國優質肉眼牛排配芝麻菜沙律和帕瑪臣芝士片

398MOP

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