

精選套餐

SIGNATURE SET MENU

供應時間為上午11:30 – 下午2:30 | 下午 5:00 – 晚上9:00

Available from 11:30 AM to 2:30 PM | 5:00 PM to 9:00 PM

178

每份套餐包括一款主菜及一杯精選餐酒、汽水、咖啡或茶。

Each set include one main dish and one glass of selected house wine, soft drink, coffee or tea.

廚師精選
CHEF'S SPECIAL慢燉安格斯牛肋骨
根莖時蔬、韭蔥、牛油薯蓉Braised black angus short rib
Root vegetable, leek, butter whipped mashed potato每天
DAILY谷飼牛扒
香草牛油、黑椒汁、
炸薯條或牛油薯蓉Beef hanger steak
Herb butter, black pepper sauce,
French fries or butter whipped mashed potato星期一
MONDAY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星期二
TUESDAY芝士大蝦意粉
雜錦短意粉、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星期三
WEDNESDAY香烤豬肉撈檬
烤豬五花肉、鮮蝦春卷、新鮮香草Vietnamese tossed vermicelli
Grilled pork belly, prawn spring roll, fresh herbs,
Vietnamese dressing, served warm星期四
THURSDAY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星期五
FRIDAY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星期六
SATURDAY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 puree, orange fennel salad,
red wine sauce, broken potato星期日
SUNDAY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 patty, brioche bun,
Gruyère cheese, bacon, braised onion, pickle

升級體驗 - 尊享優惠價搭配以下選擇

Elevate your experience with an additional selection

前菜
APPETIZER 58白菌蘑菇湯
法式酸奶油、法蔥
Mushroom Velouté
Crème fraîche, chive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自製挪威煙三文魚
檸檬酸忌廉
House smoked Norwegian salmon
Lemon crème fraîche西班牙塞拉洛24個月黑毛豬火腿
Spanish Serrano ham, 24 months dry-cured甜品
DESSERT 30可自選蛋糕或甜點（一件）
Selection of cakes or pastries from our bakery (one piece)飲品
BEVERAGES凱哥黃牌 98
Veuve Clicquot Yellow Label, Reims, Champagne (125ml/glass)塞甘酒莊、佩薩克-雷奧良、波爾多、法國 88
Château Seguin, Pessac-Légonan, Bordeaux, France (170ml/glass)無酒精冷萃氣泡茶 58
黃金桂烏龍（無糖），白桃伯爵 (245ml/bottle)Mindful Sparks sparkling cold brew tea
Osmanthus golden Oolong (sugar-free)
White peach Earl Grey

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.
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Each set include one main dish and one glass of selected house wine, soft drink, coffee or tea.

廚師精選
CHEF'S SPECIAL香草檸檬烤雞
酥炸洋葱、燒檸檬、沙律Grilled chicken, lemon, herbs
Crispy onion, grilled lemon, salad每天
DAILY谷飼牛扒
香草牛油、黑椒汁、
炸薯條或牛油薯蓉Beef hanger steak
Herb butter, black pepper sauce,
French fries or butter whipped mashed potato星期一
MONDAY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星期二
TUESDAY芝士大蝦意粉
雜錦短意粉、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星期三
WEDNESDAY香烤豬肉撈檬
烤豬五花肉、鮮蝦春卷、新鮮香草Vietnamese tossed vermicelli
Grilled pork belly, prawn spring roll, fresh herbs,
Vietnamese dressing, served warm星期四
THURSDAY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星期五
FRIDAY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星期六
SATURDAY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 puree, orange fennel salad,
red wine sauce, broken potato星期日
SUNDAY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、燴洋葱、醋漬青瓜“The chef's burger”
USDA Black Angus beef patty, brioche bun,
Gruyère cheese, bacon, braised onion, pickle

升級體驗 - 尊享優惠價搭配以下選擇

Elevate your experience with an additional selection

前菜
APPETIZER 58白菌蘑菇湯
法式酸奶油、法蔥
Mushroom Velouté
Crème fraîche, chive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自製挪威煙三文魚
檸檬酸忌廉
House smoked Norwegian salmon
Lemon crème fraîche西班牙塞拉洛24個月黑毛豬火腿
Spanish Serrano ham, 24 months dry-cured甜品
DESSERT 30可自選蛋糕或甜點（一件）
Selection of cakes or pastries from our bakery (one piece)飲品
BEVERAGES凱哥黃牌 98
Veuve Clicquot Yellow Label, Reims, Champagne (125ml/glass)塞甘酒莊、佩薩克-雷奧良、波爾多、法國 88
Château Seguin, Pessac-Légonan, Bordeaux, France (170ml/glass)無酒精冷萃氣泡茶 58
黃金桂烏龍（無糖），白桃伯爵 (245ml/bottle)Mindful Sparks sparkling cold brew tea
Osmanthus golden Oolong (sugar-free)
White peach Earl Grey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。
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廚師精選
CHEF'S SPECIAL意式切片牛柳
車厘茄、火箭菜、巴馬臣芝士、香炸薯仔、
意大利油醋汁

Beef tagliata

Cherry tomato, arugula, parmesan, broken potato,
balsamic dressing每天
DAILY谷飼牛扒
香草牛油、黑椒汁、
炸薯條或牛油薯蓉

Beef hanger steak

Herb butter, black pepper sauce,
French fries or butter whipped mashed potato星期一
MONDAY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星期二
TUESDAY芝士大蝦意粉
雜錦短意粉、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星期三
WEDNESDAY香烤豬肉撈檬
烤豬五花肉、鮮蝦春卷、新鮮香草

Vietnamese tossed vermicelli

Grilled pork belly, prawn spring roll, fresh herbs,
Vietnamese dressing, served warm星期四
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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星期五
FRIDAY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星期六
SATURDAY四香粉烤加拿大豬扒
茴香蓉、香橙茴香沙律、
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Four spice grilled Canadian pork chop

Fennel puree, orange fennel salad,
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SUNDAY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 patty, brioche bun,
Gruyère cheese, bacon, braised onion, pickle

升級體驗 - 尊享優惠價搭配以下選擇

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CHEF'S SPECIAL香煎石斑魚、蝦、蜆
意式番茄燉彩椒、番茄、黑水欖、香蒜、
辣椒、酸包Pan-seared grouper, prawn, clam
Peperonata, tomato, olive, garlic,
chili, sourdough每天
DAILY谷飼牛扒
香草牛油、黑椒汁、
炸薯條或牛油薯蓉Beef hanger steak
Herb butter, black pepper sauce,
French fries or butter whipped mashed potato星期一
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