

午市套餐 LUNCH SET MENU

兩道菜 2-COURSE

前菜 / 湯 + 主菜
APPETIZER / SOUP + MAIN COURSE

澳門幣
MOP 188

三道菜 3-COURSE

前菜 / 湯 + 主菜 + 甜品
APPETIZER / SOUP + MAIN COURSE + DESSERT

澳門幣
MOP 238

四道菜 4-COURSE

前菜 + 湯 + 主菜 + 甜品
APPETIZER + SOUP + MAIN COURSE + DESSERT

澳門幣
MOP 288

前菜 APPETIZER

烤南瓜藜麥沙律
粟米片, 奇亞籽及香醋
Roasted Pumpkin Quinoa Salad
Tortilla Chips, Chia Seed and Balsamic Vinegar

泰式雞肉木瓜沙律
牛油生菜
Thai Chicken and Papaya Salad
Butter Lettuce

越南甘蔗蝦
甜辣醬
Vietnamese Sugarcane Shrimps
Sweet Chili Sauce

湯 SOUP

南瓜忌廉湯
Cream of Pumpkin Soup

羅宋湯
Beef Borscht Soup

養生老火湯
Chinese Soup of the Day

主菜 MAIN

肉類及家禽 MEAT AND POULTRY

炙烤美國側腹牛扒
薯條, 燒汁
Grilled US Flank Steak
Fries, Beef Jus
(另加 Additional MOP 88)

芝士焗豬扒通粉
Baked Pork Chop
with Macaroni and Cheese

葡式非洲雞扒
薯條
Portuguese African Chicken
Fries

印度香料咖喱羊膝
香料飯或飛餅
Lamb Shank Rogan Josh
Biryani Rice or Paratha

臺式滷肉飯
Taiwanese Braised Soy Minced Pork
with Egg and Steamed Rice

金湯花膠走地雞湯米線
Golden Chicken Noodles Soup
with Fish Maw

魚及海鮮 FISH AND SEAFOOD

地中海番茄燴海鮮
酸種麵包
Mediterranean Seafood Stew
Sour Dough Bread

鰻魚泡菜炒飯
Grilled Eel with Kimchi Fried Rice

香燒大蝦喇沙湯麵
Grilled Prawn Laksa Noodles

甜品 DESSERT

紅桑子拿破崙
Raspberry Napoleon

香芋西米布丁配椰子雪糕
Taro Sago Pudding
with Coconut Ice Cream

時令水果配青檸雪芭
Seasonal Fruits with Lime Sorbet

飲品 DRINK

配果汁, 咖啡或茗茶 Selection of Juices, Coffee or Tea

加配特色雞尾酒或無酒精雞尾酒 68+ (一杯) Additional Cocktail or Mocktail 68+ (Per Glass)

加配特色混合茶 28+ (一杯) Additional Special Blend Tea 28+ (Per Glass)



含可持續發展海產 Contains Sustainable Seafood



辣味 Spicy



素食 Vegetarian

酒精飲品的酒精濃度達1.2%以上。請告知您的服務員關於任何食物過敏或餐飲限制。所有價格為澳門幣並需加收10%服務費。
The alcoholic beverages have an alcohol strength higher than 1.2% vol. Please inform our service staff if you have any food allergies or dietary requirements. All prices are in MOP and subject to a 10% service charge.