MESA 味賞
by José Avillez

Valentine's Day Menu

Petiscos | Snacks | 餐前小食

Cone de Tártaro de Atum
Tuna Tartare Cone
吞拿魚塔塔脆筒

Caranguejo Real e Caviar
King Crab and Caviar
帝王蟹及魚子醬

Ruinart Blanc de Blancs Brut

Entradas | Appetizers | 前菜

Ostra Granizado de Citrinos
Oyster with Citrus Granita
柑橘冰沙生蠔

Lavagante Azul com Caril, Maçã Verde
Blue Lobster with Curry, Green Apple
藍龍蝦配咖喱、青蘋果及西蘭花苗

Colinas de Sao Lourenco 'Principal' Grande Reserva Branco

Pratos Principais | Main Courses | 主菜

Pregado com Emulsão de Manjericão, Ervilhas e Limão
Turbot Fish with Basil Emulsion, Peas and Lemon
多寶魚配羅勒醬、豌豆及檸檬

Chateau d'Yquem 'Y' Ygrec

Vazia de Wagyu, Beterraba, Espinafre
Wagyu, Beetroot, Spinach
和牛配紅菜頭及菠菜

Quinta do Olival Velho 'Trufa Negra' Tinto

Sobremesa | Dessert | 甜品

Delicia de Amor
Love Delight
甜蜜時刻

Graham's 10 Anos Old Tawny Port

The listed alcoholic beverages contain an alcohol concentration of more than 1..2%.
餐牌內酒精飲料的酒精濃度達百分之一點二以上。
All prices are in MOP, subject to 10% service charge.
所有標價均以澳門元為單位，並需加收 10%的服務費。
Please inform our service staff of any food allergies or dietary requirements.
如閣下有對任何食物過敏或餐飲限制，請聯絡服務員。