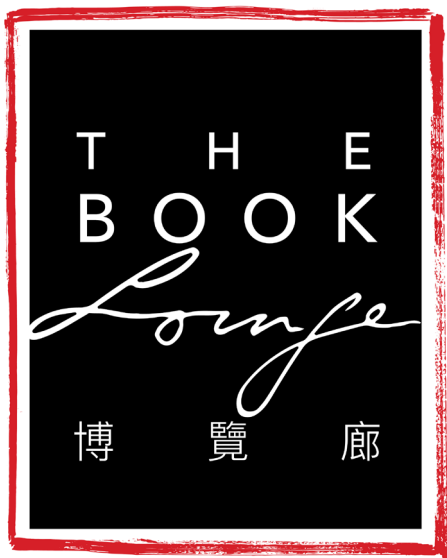




博覽廊以 Karl Lagerfeld 位於巴黎私人大宅的圖書館為靈感，帶您走進這位傳奇時尚設計師鍾情的美學與文藝世界。餐廳陳列了數千本精心挑選的讀物，打造成別具一格的書海佈置，呈現猶如法式茶室的巧雅風尚，讓您在書香中細品茶香、酒香與時尚。

在摩登型酷的環境中，您可以細嚐精緻的三文治及迷人的法式糕點，配上優質迷人的香檳或馥郁茗茶，在親切貼心的招待與扣人心弦的美味享受之中，投入法式浪漫優雅。

Explore the very private library of Karl Lagerfeld and discover his passion for the written word. The Book Lounge is designed after the late fashion legend's study in his Paris mansion. As you relish in the Lounge's "Salon de Thé" atmosphere, take time to examine the thousands of books that line the walls for an in-depth glimpse into his widespread pursuits and personal interests.

In this chic, sophisticated ambience, you can relax over a menu full of delicately manicured tea sandwiches, refined yet artistic French cakes and pastries. Pair your delicacies with your favourite quality champagne or tea, served to you with the Lounge's ultimate personalised service, and savour the French spirit of savoir-vivre.

雞蛋
EGG

(E) 炒蛋 / 單面煎 / 雙面煎 / 水煮蛋

配水煮混合蔬菜

SCRAMBLED / SUNNY SIDE UP / OVER EASY /
HARD BOILED

Served with Poached Mixed Vegetables

(E) (P) (S) (D) 煎蛋捲

可選：煙燻三文魚 / 火腿 / 洋蔥 / 馬蘇里拉乳酪 / 番茄 / 蘑菇 / 甜椒

配水煮混合蔬菜

OMELET

Choice Of: Smoked Salmon / Ham / Onion / Mozzarella Cheese /
Tomato / Mushroom / Bell Pepper

Served With Poached Mixed Vegetables

(CR) (D) (E) 牛角包班尼迪克蛋

經典荷蘭醬 / 皇家雞蛋配荷蘭醬・煙燻三文魚・

細香蔥 / 佛羅倫斯雞蛋配荷蘭醬・菠菜

CROISSANT EGG BENEDICT

Classic With Hollandaise Sauce / Eggs Royale with Hollandaise Sauce・
Smoked Salmon・Chives / Eggs Florentine with Hollandaise Sauce・Spinach

(CR) 廚師推薦 Chef Recommendation , (V) 素食 Vegetarian

(P) 豬肉類 Pork , (D) 奶類 Dairy , (E) 蛋類 Egg , (S) 海鮮 Seafood

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。所有標價均以澳門元為單位，並需加收10%的服務費及5%政府稅。

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點心精選

DIM SUM SELECTION

(P) (S) 蠔皇叉燒包
CHAR SIU BUN

陳皮牛肉球
BEEF BALL

(P) 蒜香蒸排骨
SPARE RIBS

(P) (S) 蝦燒賣
SHRIMP SIU MAI

(S) 蝦餃
PRAWN DUMPLING

(V) 素菜餃
VEGETABLE DUMPLING

(P) 糯米雞
GLUTINOUS RICE WRAPPED IN LOTUS LEAF

(CR) 廚師推薦 Chef Recommendation , (V) 素食 Vegetarian

(P) 豬肉類 Pork , (D) 奶類 Dairy , (E) 蛋類 Egg , (S) 海鮮 Seafood

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亞洲特色菜

ASIAN SPECIALTY

(P) (S) 粥

可選豬肉 / 雞柳 / 魚片 配調味小菜

CONGEE

Choice of Pork Loin / Chicken Fillet / Sliced Fish Served with Condiment

(P) (S) 鮮蝦雲吞湯麵

SHRIMP WONTON SOUP NOODLES

(V) 時令蔬菜

可選水煮或蒜蓉炒

SEASONAL VEGETABLES OF THE DAY

Choose From Poached or Stir Fried with Garlic

健康 & 活力

HEALTH & VITALITY

(D) 自製凍麥片

HOMEMADE BIRCHER MUESLI

(V) 巴西莓碗

配香蕉 · 藍莓 · 蜂蜜

ACAI BOWL

With Banana · Blueberries · Honey

(CR) (E) 牛油果酸麵包水波蛋

牛油果泥 · 酸麵包配辣椒粉 · 水波蛋

AVOCADO ON SOURDOUGH

Smashed Avocado with Lime · Chili Flakes on Sourdough Bread · Poached Egg

(CR) 廚師推薦 Chef Recommendation , (V) 素食 Vegetarian

(P) 豬肉類 Pork , (D) 奶類 Dairy , (E) 蛋類 Egg , (S) 海鮮 Seafood

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(S) 煙燻三文魚沙律

混合生菜・番茄・洋蔥・蘿蔔・黃瓜・配特級初榨橄欖油・醋醬

SMOKED SALMON SALAD

Mixed Greens・Tomato・Onion・Radish・Cucumber・
with Extra Virgin Olive Oil・Vinegar Dressing

(V) 黃瓜番茄沙律

黃瓜・番茄配香草・橄欖油

CUCUMBER AND TOMATO SALAD

Cucumber・Tomato with Herbs・Olive Oil

(P) (D) 精選法式冷切肉與芝士

SELECTION OF FRENCH COLD CUTS AND CHEESE

(D) (E) 精選麥片牛奶

玉米片・格蘭諾拉麥片・可哥脆米・全麥麩片

搭配：無糖豆奶・全脂牛奶・脫脂牛奶・燕麥奶

SELECTION OF CEREAL AND MILK

Corn Flakes・Granola・Coco Pops・All Bran

Choice of : Unsweetened Soy・Whole Cream・Skimmed Milk・Oat Milk

吐司・三文治
TOAST・SANDWICH

(CR) (P) (D) 火腿芝士牛角包

HAM AND CHEESE CROISSANT

(E) 雞肉蛋黃醬・生菜・酸種麵包

CHICKEN MAYO・LETTUCE・SOURDOUGH

(D) (E) 白吐司或全麥吐司

WHITE OR WHEAT TOAST

(CR) 廚師推薦 Chef Recommendation , (V) 素食 Vegetarian

(P) 豬肉類 Pork , (D) 奶類 Dairy , (E) 蛋類 Egg , (S) 海鮮 Seafood

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甜點
SWEET

(D) 精選優酪乳

原味和果味可供選擇

請諮詢服務員今日臻選

PREMIUM YOGHURT

Premium selection of plain and fruit yogurts are available.
Please check with our service staff for today's selection

(D) (E) 法式吐司

配香草醬・楓葉糖漿・新鮮漿果

FRENCH TOAST

with Vanilla Sauce・Maple Syrup・Fresh Berries

時令水果盤

SEASONAL FRUITS PLATTER

餐車服務

ON THE TROLLEY

(D) (E) 杏脯酥・牛角包・蘋果餡餅・巧克力牛角包

APRICOT DANISH・CROISSANT・

APPLE TURNOVER・PAIN AU CHOCOLAT

(CR) 廚師推薦 Chef Recommendation , (V) 素食 Vegetarian

(P) 豬肉類 Pork , (D) 奶類 Dairy , (E) 蛋類 Egg , (S) 海鮮 Seafood

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奶昔 SMOOTHIE

健康奶昔

香蕉 · 菠菜 · 薑 · 鳳梨

GREEN TOPIA

Banana · Spinach · Ginger · Pineapple

綜合雜莓奶昔

樹莓 · 士多啤梨 · 蜂蜜 · 乳酪 · 牛奶

MIXED BERRY BLAST

Raspberry · Strawberry · Honey · Yoghurt · Milk

鳳梨香蕉奶昔

菠蘿 · 香蕉 · 杏仁奶 · 乳酪

TROPICAL TEMPTATIONS

Pineapple · Banana · Almond Milk · Yoghurt

自選鮮榨果汁或蔬菜汁 YOUR PREFERRED BLEND OF FRUIT OR VEGETABLE JUICE

香橙 · 西瓜 · 蘋果 · 西柚 · 西芹 · 甘筍
ORANGE · WATERMELON · APPLE ·
GRAPEFRUIT · CELERY · CARROT

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精選咖啡

PREMIUM COFFEE SELECTION

卡布奇諾 · 無咖啡因咖啡 · 雙倍特濃咖啡 · 特濃咖啡 ·
咖啡 · 拿鐵瑪奇朵 · 法式壓咖啡
CAPPUCCINO · DECAFFEINATED COFFEE ·
DOUBLE ESPRESSO · ESPRESSO · COFFEE ·
LATTE MACCHIATO · FRENCH PRESS COFFEE

精選茗茶

PREMIUM TEA SELECTION

碧螺春綠茶 · 洋甘菊 · 大吉嶺 · 無咖啡因茶 ·
伯爵 · 英式早餐 · 薄荷茶 · 桂花紅茶
BI LUO GREEN TEA · CHAMOMILE ·
DARJEELING · DECAFFEINATED TEA · EARL GREY ·
ENGLISH BREAKFAST · PEPPERMINT ·
OSMANTHUS BLACK TEA

358 / 成人 · ADULT
179 / 小童 · CHILD

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