

MESA LUNCH SET MENU

味賞午市套餐

2 COURSE SET LUNCH 兩道菜午市套餐	168
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(1 Petiscos selection + 1 main course 一款餐前小食 + 一款主菜)

3 COURSE SET LUNCH 三道菜午市套餐	188
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(1 Petiscos selection + 1 main course + 1 dessert 一款餐前小食 + 一款主菜 + 一款甜品)

SOMMELIER SELECTION – TWO WINE TASTING FLIGHT 侍酒師推薦 – 兩款葡萄酒	120
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BREAD SERVICE

麵包服務

HOMEMADE BREAD AND BUTTER

自製麵包，牛油

PETISCOS

餐前小食

✓ KALE TEMPURA

Tomato confit and radish

羽衣甘藍天婦羅

伴油封番茄及蘿蔔

PUMPKIN SOUP

Crab meat and truffle oil

南瓜湯

伴蟹肉及松露油

“EMPADA”

Pigeon shepherd's pie with lettuce salad

乳鴿批

伴生菜沙律



Vegetarian 素食

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。

All prices are in MOP, subject to 10% service charge. 所有標價均以澳門幣為單位，並需加收 10% 的服務費。

MAIN COURSE

主菜

SEA BASS

Roasted with sauteed barleys and parsley sauce

海鱸魚

伴炒薏米及歐芹汁

✓ “CAROLINO”

Portuguese rice with Chinese lettuce, garlic and coriander emulsion

燴葡式飯

伴唐生菜，大蒜及芫荽汁

MILK FED GOAT

Carrot puree and crispy potato

小山羊

伴甘筍蓉及脆薯仔

BLACK ANGUS TENDERLOIN

Grilled kimchi gem heart

黑安格斯牛柳

伴生菜心配泡菜汁

Additional MOP 58

另加 MOP 58

DESSERT

甜品

✓ “PASTEL DE NATA”

Warm egg tart and coffee ice cream

葡式蛋撻

伴咖啡雪糕

✓ MODERN SERRADURA

Passion fruit and vanilla cream

木糠布甸

伴熱情果及雲喱拿奶油

✓ CRÈME CARAMEL

Orange flavour and caramelised dry fruits

焦糖布丁

香橙味及焦糖乾果



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