



THE RITZ-CARLTON

## MARCHE DU DIMANCHE

### Sunday Brunch

週日早午餐

11:30-14:30

每週日十一點半至兩點半

MOP568/person 位

INCLUDING FREE FLOW OF JUICE, COFFEE/TEA AND SELECTED SOFT DRINKS

包含無限暢飲果汁, 咖啡/茶, 精選汽水

MOP658/person 位

INCLUDING FREE FLOW OF BARONS DE ROTHSCHILD, CUVÉE RITZ BRUT CHAMPAGNE OR  
PERRIER-JOUËT GRAND BRUT CHAMPAGNE, SELECTED HOUSE WINE,  
JUICE, COFFEE/TEA AND SELECTED SOFT DRINKS

包含無限暢飲麗思香檳或巴黎之花特級幹型香檳和特選葡萄酒,  
果汁, 咖啡/茶, 精選汽水

MOP888/person 位

INCLUDING FREE FLOW OF LAURENT PERRIER ROSE CHAMPAGNE,  
SELECTED HOUSE WINE, JUICE, COFFEE/TEA AND SELECTED SOFT DRINKS

包含無限暢飲羅蘭百悅特釀玫瑰香檳, 特選葡萄酒,  
果汁, 咖啡/茶, 精選汽水

MOP285/child (6-11 years old) 兒童

*If you have any dietary requirements, please inform your server before ordering*

如有任何特別膳食要求, 敬請通知服務員

*\*All prices are in Macau Patacas and subject to 10% service charge*

以上價格為澳門幣, 需另加 10% 服務費



## CAFE BRUNCH MENU



### **Canapé Selection**

#### 精选小食

Tomato Bruschetta, Feta and Fig Mille-Feuille, Mini Mushroom Quiche  
意式番茄烤面包, 菲达芝士无花果千层, 迷你蘑菇饼

### **Chilled Seafood**

Jumbo Prawns, Fine de Claire Oysters, New Zealand Mussels, Clams  
大虾, 法国生蚝, 新西兰青口, 蛤蜊

### **Traditional Condiments**

#### 传统调味料

### **Cheese and Charcuterie**

#### 芝士及冷切肉

Mimolette, Brie, Tete de Moine, Comte, Fourme d'Ambert, Chevre  
米莫雷特干酪, 布里芝士, 泰德莫尼芝士, 孔泰芝士, 佛姆德阿姆博特芝士, 山羊乳酪

### **Grapes, Dried Fruit, Honey**

#### 葡萄, 水果干, 蜜糖

### **Assorted Compotes**

#### 精选果酱

### **Chorizo, Salami, Mortadella**

#### 西班牙香肠, 萨拉米, 意大利烟熏肠

### **Saucisson, Coppa**

#### 法式香肠, 意式干脖肉

### **Pickles, Assorted Mustards, Lemons, Capers**

#### 腌菜, 什锦芥末, 柠檬, 小酸豆

### **Salads & Breads**

#### 沙律及面包

Artichokes, Sun Dried Tomatoes, Jalapeños, Pickled Vegetables

#### 洋蓟, 风干番茄, 青椒, 腌时蔬

### **Assorted Olives, Marinated Peppers**

#### 什锦橄榄, 腌辣椒

Octopus Salad, Lyonnais Salad, Lentil Salad, Beetroot Salad

#### 八爪鱼沙律, 里昂沙律, 扁豆沙律, 红菜头沙律

### **Smoked Salmon, Traditional Condiments**

#### 烟熏三文鱼配传统调味料

### **Red Oak, Baby Romaine**

#### 红橡生菜叶, 罗马生菜叶

### *Mustard Vinaigrette, Ranch Dressing, Balsamic*

#### 芥末油醋汁, 牧场酱, 意大利黑醋

### *Assorted Toppings and Condiments*

#### 精选什锦配料

### **Artisanal Bread Basket and Butter**

#### 面包篮及黄油

### **Chilled Seafood**

#### 海鲜拼盘

Jumbo Prawns, Lobster Claws

#### 大虾, 龙虾钳,

Oysters, Clams, Mussels



#### 生蚝, 蛤蜊, 青口

*Lemon Wedges, Cocktail Sauce, Lemon Aioli*

#### 柠檬角, 鸡尾酒酱, 柠檬蛋黄酱

*Mignonette, Tabasco*

#### 香葱汁, 辣椒仔





**Seafood Station**

海鲜区

Seafood Bouillabaisse

*Grilled Baguette*

法式海鲜杂烩配烤法棍

Roasted Seabass

香煎鲈鱼

**Soup of the Day**

例汤

Grilled Boston Lobster

Herb Drawn Butter

烤波士顿配香草黄油汁

**Pork/Chicken Station**

猪肉及鸡肉

Baby Back Ribs

*Spicy BBQ Sauce, Chili Garlic Sauce*

烤乳猪排配烧烤汁, 蒜蓉辣椒酱

Assorted Grilled Sausage

*Grain Mustard, Charred Onion Compote*

烤什锦香肠配芥末籽酱, 洋葱酱

Whole Roasted Provencal Chicken

*Rosemary Jus*

普罗旺斯烤全鸡配迷迭香汁

Marinated Grilled Vegetables

*Asparagus, Zucchini, Tomatoes, Onions*

*Eggplant, Root Vegetables*

扒烤时蔬

芦笋, 节瓜, 番茄, 洋葱, 茄子, 根茎时蔬

**Meat Station**

肉类区

U.S. Black Angus Rib Roast

美国安格斯肉眼

*Wild Mushrooms, Truffle Potato Purée, Cognac Reduction*

蘑菇, 松露薯泥, 白兰地汁

Lamb Rack

羊架

*Roasted Rosemary Sweet Potatoes, Grilled Baby Corn, Mint Jus*

烤迷迭香紫薯, 烤迷你玉米, 薄荷酱

**Live Station**

现场烹制区

Sicilian Egg

西西里蛋





## Dessert

### 甜品

Coffee Banana Caramel

焦糖咖啡香蕉蛋糕

Red Charlotte Cake

夏洛特蛋糕

Chocolate Ganache

巧克力蛋糕

Caramel Cheese cake

焦糖芝士蛋糕

Basque Cake

法式果酱海绵蛋糕

Walnut Pie

核桃派

Lemon Meringue Tart

柠檬挞

Apple Bourdalou

苹果挞

Coconut Chantilly Tart

椰子奶油挞

Mango Cream Cake

芒果奶油蛋糕

Blueberry Sensation

蓝莓蛋糕

Hazelnut Choux

榛果泡芙

Chestnut Mont Blanc

栗子蛋糕

Marble Cake

面包蛋糕

Mix Fruit Puff Pastry Tart

杂果泡芙挞

Floating Island

漂浮之岛

Rum Baba

朗姆巴巴

Chocolate Mousse

巧克力慕斯

Coffee Mascarpone Bavarois

咖啡芝士巴伐露

Assorted Cookies in Jars

什锦饼干

Mixed Fruit Salad

杂果沙律

**Ice Cream Bar**

冰淇淋吧

Vanilla, Strawberry, Chocolate  
香草口味,草莓口味,巧克力口味

