



The Ritz-Carlton Café

Dinner Tasting Menu



SUMMER TOMATO SALAD, MOZZARELLA AND AGED BALSAMIC

夏令番茄马苏里拉沙律配黑醋

OR

SOUP OF THE DAY

每日例汤

OR

THE RITZ-CARLTON CAFÉ STEAK TARTARE

丽思咖啡厅牛肉塔塔

OR

PRAWN PLATTER, MANGO, AVOCADO AND COCKTAIL SAUCE

大虾拼盘配芒果牛油果及鸡尾酒汁

Extra Charge of MOP 88

额外多加 MOP 88

OR

CHILLED SEAFOOD PLATTER

Boston Lobster, Fine De Claire #4, Green Mussels, Clams, Tiger Prawn

冰镇海鲜拼盘 (波士顿龙虾, Fine de Claire #4 生蚝, 青口, 蛤蜊, 虎虾)

Extra Charge of MOP 188

额外多加 MOP 188



PAN-SEARED SEABASS

香煎鲈鱼

OR

SPAGHETTI BOLOGNESE

肉酱意面配帕玛森芝士

OR

CONFIT DE CANARD

经典法式油封鸭腿

OR

US RIBEYE 250GR

美国肉眼扒

Extra Charge of MOP 198

额外多加 MOP 198



ORANGE BLANCMANGE AND PAMELO SEGMENT

法式香橙奶冻配柚子

OR

STRAWBERRY SHORT CAKE AND LEMON SORBET

草莓奶油蛋糕配柠檬雪芭

3 Courses MOP398

三道菜式 MOP398/位

“ Dinner Tasting ” set menu is to be served to every guest at the same table
同桌每位客人需同时享用 “ Dinner Tasting ” 套餐