

Celebration DINNER MENU

欢庆套餐 2024.12.24 & 31

Epicurean indulgences in the form of festive dishes for you and your loved one.

在圣诞欢庆时节，以天然美味的海陆食材，为您献上最诚挚的节日祝福。

如愿·让喜悦升华
FULFILL YOUR
JOY LIST

悦动心弦 JOY
SYMPHONY OF



All prices are in MOP and subject to a 10% service charge. Photos for reference only.
Please inform the service team of any food allergy or dietary requirements prior to ordering.
所有价格均以澳门元计算，并附加10%服务费。图片只供参考。如对任何食物有过敏反应，请于点餐前通知服务团队。

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节庆菜单

Cha Bei Celebration Menu
(24 & 31 Dec)



干杯! 享用两杯香槟, 开启美好的晚上

** Holiday Toast! Enjoy 2 glasses of Champagne to Start the Night**

海鲜塔塔

Seafood Tartar

茴香沙拉、黄瓜和牛油果
Fennel Salad, Cucumber & Avocado

栗子浓汤

Chestnut Soup

栗子和风干猪面颊肉
Chestnut, Guanciale

烤烟熏三文鱼帕克里管面

Baked Home Smoked Salmon in Paccheri Pasta

乳清芝士、奶油鱼汁和香草油
Ricotta Cheese, Cream Fish Sauce, Herbs Oil

烤板腱牛排配炖牛小排

Grilled Beef Oyster Blade with Braised Short Rib

烤牛油南瓜、罗马花椰菜、菠菜和公爵土豆
Roasted Butternut Squash, Romanesco, Spinach, Duchess Potato

前甜点

Pre-Dessert

芦荟果冻, 柚子和香槟冰沙, 芦荟泡沫
Aloe Jelly, Pomelo and Champagne sorbet, Aloe Foam

12.24 Dessert 甜点

巧克力树桩蛋糕
Chocolate Yule Cake

12.31 Dessert 甜点

巧克力舒芙蕾配祁门红茶冰沙
Chocolate Souffle and Keemun Tea Sorbet

澳门元 MOP **988**

(适用于两位 for 2 Pax)

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Festive AFTERNOON PAR-TEA

佳节下午茶

2024.11.30 - 1.3

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The holiday-themed Afternoon Par-Tea comes with a mini chocolate fondue, bringing warmth and sweetness to your festive gatherings.

造型精美的甜点搭配甜蜜的巧克力火锅，冬日午后尽享温暖与甜蜜。



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圣诞下午茶

Cha Bei Christmas Afternoon Tea

甜蜜和谐茶

Welcome drinks
Sweet Harmony Tea

巧克力火锅

Chocolate Fondue

草莓
Strawberries

棉花糖
Marshmallow

姜饼人
Ginger Bread

焦糖牛奶酱和鲜奶油

Scones and Orange Madeleines

司康和橙味玛德琳

Dulce de leche and clotted cream

甜点 Sweets

- 棉花糖 Gift •
黑森林蛋糕
Black forest, chef Hin's signature
- 雪人 Snowman •
提拉米苏
Tiramisu
- 姜饼 Gingerbread •
五香意大利奶冻、橙姜果酱、
五香牛油饼干
5 spices panna cotta, orange ginger marmalade,
5 spices shortbread
- 圣诞树 Christmas Tree •
抹茶费南雪、抹茶奶油、红豆
Matcha financier, matcha cream, red bean
- 蜡烛 Candle •
栗子慕斯、黑加仑子
Chestnut mousse, blackcurrant

咸点 Savory

- 松露火腿芝士酥皮盒 •
Truffled Ham & Cheese Vol-au-vent
- 香草奶油蛋饼 •
Frittata with Herb Emulsion
- 炸章鱼卷 •
Fried Octopus Stick
- 番茄三文鱼塔 •
Tomato Salmon Tart

澳门元 598
MOP

(适用于两位 for 2 Pax)

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Flavor OF THE Season

佳节限定
Limited Time Offer

Savor the warmth and joy
香滑浓郁的佳节气息

GINGERBREAD LATTE
姜饼拿铁
/ MOP 58
澳门元



PUMPKIN
SPICE LATTE
南瓜拿铁
/ MOP 58
澳门元



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Festive SET MENU

佳节套餐

2024.11.30 - 2025.1.5

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Celebrate the holiday season with quality ingredients from the forest, farm and sea.

从冬日的暖阳到新年的曙光，以时令海陆美味，陪伴您度过温馨佳节。



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节日套餐
Festive Menu Set

供应时段：星期一至五(中午12时至下午2时30分，晚上6时至8时30分) 公众假期除外
Serving Period: Mondays to Fridays(12pm to 2:30pm, 6pm to 8:30pm) except public holidays

烤南瓜沙拉

Roasted Pumpkin Salad

烤牛油南瓜、南瓜意面、菲达芝士、青苹果、松子
Roasted Butternut Squash, Squash Spaghetti, Feta Cheese,
Green Apple, Pine nut

OR

栗子浓汤

Chestnut Soup

栗子和风干猪面颊肉
Chestnut, Guanciale

炖牛小排

Braised Beef Short Rib

球芽甘蓝、烤小土豆、翡翠、红酒梅子牛肉汁
Brussel Sprout, Roasted Baby Potato, Freekeh,
Red Wine Plum Beef Jus

OR

烤柠檬脆皮三文鱼

Baked Lemon Crusted Salmon

法罗米饭、烤时令蔬菜、水芥菜泥
Farro Risotto, Roasted Seasonal Vegetable, Watercress Puree

一杯气泡酒或软饮料(可乐、零度可乐、雪碧)
1 Glass of Sparkling wine or Soft Drink (coke, coke zero, Sprite)

澳门元 238
MOP

(任选是日供应蛋糕 +澳门元38)
(Choose an artisan cake from the counter +MOP38)

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YULE LOG WORKSHOP

圣诞树头蛋糕工作坊

2024.12.15 & 22



Create your own yule log under the guidance
of our talented pastry chef.

发挥无限想像，在甜点大师的指导下，
设计独一无二的圣诞树头蛋糕！

MOP 488 / Per person
澳门元 每位

(INCLUSIVE OF A 3-COURSE LUNCH)
(包括三道菜午膳套餐)

BOOK NOW
立即预约

+853 8883 2221