特色早餐 BREAKFAST SPECIALTIES

欧式早餐 Continental Breakfast

鲜榨果汁

Selection of Fresh Juice

橙,西瓜,胡萝卜,西柚 Orange, Watermelon, Carrot, Grapefruit

时令水果

Seasonal Fruit Platter

出炉面包

Breakfast Pastries

厨师精选面包 Chefs Selection Breakfast Pastries

(△) 希腊酸奶

Selection of Greek Yogurt

原味, 草莓, 蓝莓 Natural, Strawberry, Blueberry 法国有机蜂蜜,鲜浆果 Drizzled with Organic Honey, Fresh Berries

茶或咖啡

Selection of Tea or Coffee

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招牌 Signature / 筆食 Vegetarian / 可持续发展 Sustainable 若你对任何食品有过敏反应,请在点案前告知我们的服务人员 if you have any concerns regarding to food allergies, please alert your server prior to ordering 所有价目以澳门元计算并需加收10%服务费及5%旋步税 All prices are in MOP and subject to a 10% service charge and 5% tourism tax 248

鲜榨果汁

Selection of Fresh Juice

橙, 西瓜, 胡萝卜, 西柚 Orange, Watermelon, Carrot, Grapefruit

时令水果或自选麦片

Seasonal Fruit Plater or Selection of Cereal

杏仁及葡萄干脆麦片, 脆米片, 玉米片, 冻麦片 Almond and Raisin Bran, Rice Crisps, Cornflakes, Muesli

出炉面包

Breakfast Pastries

厨师精选面包 Chefs Selection Breakfast Pastries

☆ 希腊酸奶

Selection of Greek Yogurt

原味, 草莓, 蓝莓 Natural, Strawberry, Blueberry 法国有机蜂蜜, 鲜浆果 Drizzled with Organic Honey, Fresh Berries

双蛋

Two Eggs

煎蛋,炒蛋,水煮蛋,蛋卷,水波蛋 Fried, Scrambled, Boiled, Omelet, Poached 招牌摩多肠,自制薯饼,波多贝罗蘑菇,新鲜原种西红柿 Signature Morteau Sausage, Homemade Hash Brown, Portobello Mushroom, Fresh Heirloom Tomato

茶或咖啡

Selection of Tea or Coffee

鲜榨果汁

Selection of Fresh Juice

橙, 西瓜, 胡萝卜, 西柚 Orange, Watermelon, Carrot, Grapefruit

时今水果

Seasonal Fruit Platter

中式点心盘

Dim Sum Platter

虾饺

Shrimp Dumpling

蟹籽带子烧壶

Pork Dumpling, Scallop, Crab Roe

聖毛猪▽烧句

Barbequed Iberico Pork Bun

豆浆(冷/热)配油条

Soy Milk (Cold/Hot) with Deep-Fried Dough Sticks

粥面(洗一)

Congee and Noodles (Choose One)

自选生滚粥

Choice of Congee

白粥, 皮蛋瘦肉粥, 海鲜粥 Plain, Century Egg and Pork, Seafood

自选面

Choice of Noodles

红烧牛腩面, 港式云吞面 Braised Beef Brisket Noodles, Hong Kong Style Wonton Noodles

双蛋

Two Eggs

煎蛋或水煮蛋 Fried or Boiled

茶或咖啡

Selection of Tea or Coffee

88 自选麦片

Choice of Cereal

杏仁及葡萄干脆麦片, 脆米片, 玉米片, 冻麦片 Almond and Raisin Bran, Rice Crisps, Cornflakes, Muesli

98 出炉面包

Breakfast Pastries

厨师精选面包 Chefs Selection Breakfast Pastries

Selection of Greek Yogurt

原味, 草莓, 蓝莓 Natural, Strawberry, Blueberry 法国有机蜂蜜,鲜浆果 Drizzled with Organic Honey, Fresh Berries

128 双蛋

Two Eggs

煎蛋, 炒蛋, 水煮蛋, 蛋卷, 水波蛋 Fried, Scrambled, Boiled, Omelet, Poached 招牌摩多肠,自制薯饼,波多贝罗蘑菇, 新鲜原种西红柿 Signature Morteau Sausage, Homemade Hash Brown, Portobello Mushroom, Fresh Heirloom Tomato



牛油果土司 Avocado Toast 酸种面包, 牛油果, 水波蛋 Sourdough, Avocado, Poached Egg	168
莱佛士龙虾班尼迪克蛋 Raffles Lobster Benedict 龙虾, 牛角包,荷兰酱 Lobster, Craissant, Hollandaise Sauce	298
经典法式吐司 Classic French Toast 自制布里欧面包, 枫糖浆, 鲜浆果 Homemade Brioche, Maple Syrup, Fresh Berries	168
健康无麸质素食 Healthy-Vegan and Gluten Free	
	88
□ 田园沙拉(素) Gardan Salad (V) 菊苣, 苦苣, 四季豆, 青苹果, 法式酱汁 Radicchio, Endives, Haricot Verts,	128

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Granny Smith Apple, French Dressing

单点菜 A LA CARTE

供应时间: 下午5时 - 晚上10 时 Service Time: 5:00pm - 10:00pm

精选生蚝 Selection of Oysters

配辣鸡尾酒酱, 红酒醋 with Spicy Cocktail Squce, Red Wine Vinegar

388 生蚝 (6件)

Oysters (Half Dozen)

生蚝 (12件) Oysters (A Dozen)

續 精选鱼子酱 Selection of Caviar

配蛋白, 蛋黄, 细香葱, 干葱, 酸奶油, 水瓜柳, 酸黄瓜, 薄饼 with Egg White, Egg Yolk, Chives, Shallots, Sour Cream, Caper, Gherkin, Blinis

288 皇家黄宝石 (10克) Royal Cristal (10a)

788 皇家黄宝石 (30克) Royal Cristal (30g)

2388 皇家黄宝石 (100克) Royal Cristal (100g)

388

888

2688

皇家红宝石 (10克) Imperial Ossetra (10g)

皇家红宝石 (30克) Imperial Ossetra (30g)

皇家红宝石 (100克) Imperial Ossetra (100g)

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开胃菜 Appetizers

菊苣苹果沙拉 Radicchio Apple Salad 烟三文鱼, 菊苣, 苦苣, 四季豆, 青苹果, 法式酱汁 Smoked Salmon, Radicchio, Endives, Haricot Verts, Granny Smith Apple, French Dressing	138
生红虾薄片 Red Prawn Carpaccio 生姜柑橘油醋汁, 墨西哥青椒, 腌洋蔥 Ginger Citrus Vinaigrette, Jalapeño, Pickled Red Onion	248
龙虾沙拉 Lobster Salad 西红柿, 西瓜, 田园菜 Tomato, Watermelon, Garden Greens	398
金枪鱼腩它它 Tuna "Chutoro" Crudo 金枪鱼中腹, 皮埃蒙特杏仁, 萝卜, 水芹 Medium Fatty Tuna, Piemonte Almond, Radish, Baby Cress	228
焗法国蜗牛 Escargots De Bourgogne 蒜茸黄油, 欧芹 Garlic Butter, Parsley	208
香煎肥肝 Foie Gras	268

Aged Balsamic, Glazed Grapes, Brioche "Melba" Toast

意大利黑醋, 酒浸葡萄, 布里欧脆片

138

樱桃白兰地果冻鸡肝酱 Chicken Liver Pate with Cherry Brandy Jelly

218

手剁 "夏洛莱" 牛肉它它 Hand Chopped "Charolais" Beef Tartare 鱼子酱, 有机粉红萝卜,水瓜柳, 酸黄瓜 Caviar, Organic Pink Radish, Caper, Gherkin

汤 Soups

138

朝鲜蓟汤 Jerusalem Artichoke Soup 炖朝鲜蓟, 朝鲜蓟土豆蓉 Braised Artichoke, Artichoke Potato Puree

128

屬菇清汤
 Mushroom Consommé

杏鲍菇,羊肚菌 King Oyster Mushroom, Morel

158

海鲜浓汤 Seafood Bisque 虎虾, 田园蔬菜 Tiger Prawn, Garden Vegetables

三明治及汉堡 Sandwich and Burger

☆ 茄子龙虾堡

Poached Lobster " Sando "

布里欧面包, 龙虾茄子酱, 炸薯条 Brioche, Lobster Eggplant Spread, French Fries

安格斯牛肉汉堡

Angus Beef Burger

手切熟成美国谷饲牛肉, 熟成车打芝士, 炸薯条 Hand Chopped Aged US Grain Fed Beef, Aged Cheddar Cheese, French Fries 288

238



主菜 Mains

龙虾意面 338

148

358

298

Lobster Pasta

龙虾, 寓面条, 海鲜浓汤, 帕玛森芝士 Lobster, Fettucine Pasta, Seafood Bisque, Parmesan Cheese

西红柿意面

Pomodoro Pasta

圣女果, 罗勤, 帕玛森芝士

Vine Tomato, Basil, Parmesan Cheese

158 蛤蜊宽管面

Paccheri with Clams

鲜蛤蜊, 平叶欧芹, 蒜

Clams, Flat Leave Parsley, Garlic

298 香煎扇贝

Pan Seared Scallop

南瓜. 鼠尾草苗油. 柠檬

Pumpkin, Sage Butter, Lemon

288 烤海鲷角

Grilled Sea Bream

苹果蓉. 胃名丽酱

Apple Puree, Chardonnay Sauce

香煎大西洋鲈鱼

Pan Seared Atlantic Seabass

西兰花, 圣子, 鱼汤

Grilled Broccolini, Razor Clams, Fish Fumet

△ 香煎冰川51牙鱼 Pan Seared Glacier 51 Tooth Fish

西红柿浓汤, 海藻黄油, 蛤蜊 Tomato Fondue, Seaweed Butter, Clams

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 ☆ 法式原只烤走地鸡 (需时50分钟) Roasted Whole Free-Range Chicken (Preparation Time 50 minutes) 黑松露, 土豆泥, 四季豆 Truffle, Mashed Potato, Haricot Vert 	488
烤乳鸽 Roasted Pigeon 杏脯冻, 榛子, "希普史密斯"金酒鸽子汁 Apricot Gel, Hazelnut, "Sipsmith" Gin Pigeon Jus	358
熟成鸭 Aged Duck 慢烤鸭胸, 柠檬冻, 紫苏汁 Slow Roasted Duck Breast, Lemon Curd, Shiso Jus	338
澳洲羊里脊Australian Lamb Loin烩蔬菜, 意大利青瓜, 羊肉汁Ratatouille, Zucchini, Spiced Lamb Jus	298
和牛面颊肉 Wagyu Beef Cheek 胡萝卜, 珍珠洋葱, 波尔多红酒牛肉汁 Baby Carrots, Baby Pearl Onion, Bordeaux Wine Beef Sauce	288
M7和牛里脊 M7 Wagyu Tenderloin 黑蒜酱,茄子蓉,和牛原汁 Black Garlic Curd, Eggplant Puree, Aromatic Beef Jus	498
M9和牛西冷牛排 M9 Wagyu Striploin 胡萝卜蓉,土豆杏仁脆,烟熏牛肉汁 Texture of Carrot, Pomme Amandine, Smoked Beef Jus	598

配菜 Sides

68	蒜蓉烤蘑菇 Grilled Mushroom with Garlic
68	烤西兰花配西红柿干 Grilled Broccolini with Sundried Tomato
88	☞ 烤日本辣椒 Grilled Shishito Peppers
68	土豆泥 Mashed Potato
88	帕玛森芝士薯条 Parmesan Fries

甜点 Desserts

精选甜品车(每件) Selection of Our Homemade Desserts Trolley (Per Piece)	58
时令水果 Seasonal Fruit Platter	128
艺术家芝士拼盘 Artisan Cheese Platter 法国芝士大师的精选芝士, 配碧根果, 无花果酱 Cellars Master 'Affineurs',Served with Pecan Nuts, Fig Preserve	198
精选自制冰淇淋 Selection of Homemade Ice Cream	88

巧克力 Chocolate 香草 Vanilla 草莓 Strawberry

