特色早餐 BREAKFAST SPECIALTIES

欧式早餐 Continental Breakfast

248

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

出炉面包

Breakfast Pastries

厨师精洗面包 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

英式早餐 English Breakfast

鲜榨果汁

Selection of Fresh Juice

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

时今水果或自选麦片

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

[□] I Signature / ♥ Vegetarian / 〒 ② 表发展 Sustainable

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

蟹籽带子烧卖

Pork Dumpling, Scallop, Crab Roe

里毛猪叉烧包

Barbequed Iberico Pork Bun

豆浆(冷/热)配油条

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

粥面(选一)

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

Selection of red of Coffee

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招牌 Signature / 賽食 Vegetarian / 可持線发展 Sustainable 若你对任何食品有过敏反应,请在点菜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%旅游税 All prices care in MOP and subject to a 10% service charge and 5% tourism tax

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



十四未工り 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, Croissant, 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) Garden Salad (V) 本古 辛古 四季豆 青苹果 注式等计	128



生沙田十三

Radicchio, Endives, Haricot Verts, Granny Smith Apple, French Dressing

单点菜 A LA CARTE

供应时间: 中午12 时 - 下午 3 时 Service Time: 12:00pm - 3:00pm

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)

588 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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所有价目以溴门元计算并需加收10%服务费及5%旅游税

All prices are in MOP and subject to a 10% service charge and 5% tourism tax

开胃菜 Appetizers

菊苣苹果沙拉	138
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	
生红虾薄片	248
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	
金枪鱼腩它它	228
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	
Modelin Fally Tolla, Floribilio Allifolia, Radish, Baby Gloss	
焗法国蜗牛	208
Escargots De Bourgogne	
蒜茸黄油, 欧芹	
Garlic Butter, Parsley	
手剁"夏洛莱"牛肉它它	218
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

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

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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, 熟成切达芝士, 炸薯条 Hand Chopped Aged US Grain Fed Beef, Aged Cheddar Cheese, French Fries 288

238



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主菜 Mains

338 龙虾意面

Lobster Pasta

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

158 蛤蜊宽管面

Paccheri with Clams

鲜蛤蜊, 平叶欧芹, 蒜 Clams, Flat Leave Parsley, Garlic

> 西兰花, 圣子, 鱼汤 Grilled Broccolini, Razor Clams, Fish Fumet

> 烩蔬菜, 意大利青瓜, 羊肉汁 Ratatouille, Zucchini, Spiced Lamb Jus

288 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

498 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

598 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

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配菜 Sides

蒜蓉烤蘑菇 Grilled Mushroom with Garlic	68
烤西兰花配西红柿干 Grilled Broccolini with Sundried Tomato	68
	88
土豆泥 Mashed Potato	68
帕玛森芝士薯条	88



甜点 Desserts

- 58 精选甜品车(每件)
 Selection of Our Homemade Desserts Trolley (Per Piece)
- 时令水果 Seasonal Fruit Platter

