

特色早餐 BREAKFAST SPECIALTIES

莱佛士传奇早餐 *Raffles Legendary Breakfast*

1688

NV Delamotte, Brut Rosé

鲜榨果汁

Selection of Fresh Juice

橙, 西瓜, 胡萝卜, 雪梨

Orange, Watermelon, Carrot, Pear

皇家红宝石 (30克)

Imperial Ossetra (30g)

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

时令水果 *Seasonal Fruit Platter*

厨师精选面包 *Artisan Pastries*

④ 希腊酸奶

Selection of Greek Yogurt with Granola

原味, 草莓, 蓝莓

Natural, Strawberry, Blueberry

有机蜂蜜及燕麦脆片

Organic Honey & Granola

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

茶或咖啡 *Selection of Tea or Coffee*

☞ 招牌 Signature / ☞ 素食 Vegetarian / ☞ 可持续发展 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 are in MOP and subject to a 10% service charge and 5% tourism tax

欧式早餐 *Continental Breakfast*

鲜榨果汁

Selection of Fresh Juice

橙, 西瓜, 胡萝卜, 雪梨

Orange, Watermelon, Carrot, Pear

时令水果

Seasonal Fruit Platter

厨师精选面包

Artisan Pastries

④ 希腊酸奶

Selection of Greek Yogurt with Granola

原味, 草莓, 蓝莓

Natural, Strawberry, Blueberry

有机蜂蜜及燕麦脆片

Organic Honey & Granola

茶或咖啡

Selection of Tea or Coffee

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英式早餐 *English Breakfast*

308

鲜榨果汁

Selection of Fresh Juice

橙, 西瓜, 胡萝卜, 雪梨

Orange, Watermelon, Carrot, Pear

时令水果

Seasonal Fruit Platter

或 *or*

⑤ 自选麦片

Selection of Cereals

杏仁及葡萄干脆麦片, 有机蓝莓肉桂麦片, 有机全麦脆麦片, 冻麦片

Almond and Raisin Bran, Organic Blueberry Cinnamon Flax,

Organic Brown Crunch, Muesli

厨师精选面包

Artisan Pastries

⑤ 希腊酸奶

Selection of Greek Yogurt with Granola

原味, 草莓, 蓝莓

Natural, Strawberry, Blueberry

有机蜂蜜及燕麦脆片

Organic Honey & Granola

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, 串西红柿

Signature Morteau Sausage, Homemade Hash Browns,

Portobello Mushroom, Vine Tomato

茶或咖啡

Selection of Tea or Coffee

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中式早餐 *Chinese Breakfast*

鲜榨果汁

Selection of Fresh Juice

橙, 西瓜, 胡萝卜, 雪梨

Orange, Watermelon, Carrot, Pear

时令水果

Seasonal Fruit Platter

中式点心盘

Dim Sum Platter

虾饺, 蟹子带子烧卖, 蘑菇包

Shrimp Dumpling, Pork Dumpling, Scallop, Crab Roe,
Mushroom Bun

豆浆 (冷/热) 配油条

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

粥面 (选一)

Congee and Noodle (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

红烧牛腩河粉, 担担面, 肉丝炒面

Braised Beef Brisket Rice Noodles,
Dan Dan Noodles, Fried Noodles with Pork

双蛋

Two Eggs

煎蛋或水煮蛋

Fried or Boiled

茶或咖啡

Selection of Tea or Coffee

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🌱 自选麦片 <i>Choice of Cereals</i> 杏仁及葡萄干脆麦片, 有机蓝莓肉桂麦片, 有机全麦脆麦片, 冻麦片 Almond and Raisin Bran, Organic Blueberry Cinnamon Flax, Organic Brown Crunch, Muesli 厨师精选面包 <i>Artisan Pastries</i> 🌱 希腊酸奶 <i>Selection of Greek Yogurt with Granola</i> 原味, 草莓, 蓝莓 Natural, Strawberry, Blueberry 有机蜂蜜及燕麦脆片 Organic Honey & Granola 双蛋 <i>Two Eggs</i> 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, 串西红柿 Signature Morteau Sausage, Homemade Hash Browns, Portobello Mushroom, Vine Tomato	88 98 80 138
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168

牛油果吐司
Avocado Toast

酸种面包, 牛油果, 水波蛋
Sourdough, Avocado, Poached Egg

308

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

168

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

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单点菜

A LA CARTE

供应时间: 下午5时 – 下午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 Sauce, Red Wine Vinegar

生蚝 (6件)
Oysters (Half Dozen)

398

生蚝 (12件)
Oysters (A Dozen)

718

🍷 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, Capers, Gherkin, Blinis

皇家黄宝石 (10克)
Royal Cristal (10g)

298

皇家黄宝石 (30克)
Royal Cristal (30g)

798

皇家黄宝石 (100克)
Royal Cristal (100g)

2388

皇家红宝石 (10克)
Imperial Ossetra (10g)

388

皇家红宝石 (30克)
Imperial Ossetra (30g)

888

皇家红宝石 (100克)
Imperial Ossetra (100g)

2688

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开胃菜 Appetizers

- 148  布拉塔芝士番茄沙拉
Burrata Tomato
布拉塔芝士, 西红柿, 菠菜, 菊苣, 香槟柚子汁
Burrata, Tomato, Spinach, Frisee, Yuzu Champagne Dressing
- 158  花椰菜两食
Duo of Cauliflower
花椰菜奶冻, 花椰菜沙拉, 黑松露汁
Cauliflower Panna Cotta, Cauliflower Salad, Black Truffle Dressing
- 268 生红虾薄片
Red Prawn Carpaccio
生姜柑橘油醋汁, 墨西哥青椒, 腌洋葱
Ginger Citrus Vinaigrette, Jalapeno, Pickled Red Onion
- 398 烟熏波士顿龙虾
Smoked Boston Lobster
南瓜蓉, 有机藜麦, 腌洋葱, 香草, 皇家红宝石鱼子酱
Pumpkin Puree, Organic Quinoa, Pickled Red Onion, Micro Herbs, Imperial Ossetra Caviar
- 228 “尼斯” 蓝鳍金枪鱼
Blue Fin Tuna “Niçoise”
酱渍金枪鱼, 榛子, 鹌鹑蛋, “尼斯” 酱汁
Marinated Tuna, Hazelnut, Quail Egg, “Niçoise” Dressing
- 208  焗法国蜗牛
Escargots De Bourgogne
蒜茸黄油, 欧芹
Garlic Butter, Parsley
- 288 香煎肥肝
Pan-Seared Foie Gras
枫糖浆, 红菜头, 马可纳杏仁, 黑醋
Maple Syrup, Beetroot Variation, Marcona Almond, Balsamic

鸡肝酱 138
Chicken Liver Pate
贵腐酒果冻, 草莓, 罗马生菜, 香草
Sauternes Jelly, Strawberry, Baby Gem, Micro Herbs

👑 手剁“夏洛莱”牛肉它它 238
Hand Chopped “Charolais” Beef Tartare
鱼子酱, 有机粉红萝卜, 水瓜柳, 酸黄瓜
Caviar, Organic Pink Radish, Capers, Gherkins

健康无麸质素食 **Healthy-Vegan & Gluten Free**

🌿 无麸质面包 98
Gluten Free Pastries
天然核桃面包, 黑麦籽吐司
Natural Walnut Bread, Multi Grains Roll

🌿 田园蔬菜沙拉 128
Micro Gourmet Salad
菠菜, 芝麻菜, 胡萝卜, 西红柿, 苦苣, 油醋汁
Spinach, Rocket, Baby Carrots, Tomato, Endives, Verjus Vinaigrette

汤 **Soups**

奶油南瓜汤 128
Butternut Squash Soup
烤南瓜, 帕玛森芝士泡沫
Baked Pumpkin, Parmesan Cheese Foam

🌿 蘑菇清汤 128
Mushroom Consommé
杏鲍菇, 羊肚菌, 香菇
King Oyster Mushroom, Morel, Shitake

海鲜浓汤 158
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*

298

👑 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

238

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

主菜 *Mains*

348

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

西红柿意面

Pomodoro Pasta

西红柿, 罗勒, 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, 手工辣椒油

Clams, Flat Leaf Parsley, Garlic, Homemade Chili Oil

248

扇贝烩饭

Scallop Risotto

烩饭, 风干西红柿, 帕玛森芝士

Hand-dived Scallop, Sundried Tomato, Parmesan Cheese

228

西班牙烤章鱼

Barbecue Galician Octopus

扇贝慕斯, 西班牙红椒酱, 烟熏红椒粉

Saclop Mousselin, Romesco, Smoked Paprika

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🍽️	香煎大西洋鲈鱼 <i>Pan Seared Atlantic Seabass</i> 西兰花, 蛭子, 鱼汤 Grilled Broccolini, Razor Clams, Fish Fumet	368
🍽️	大西洋鳕鱼 <i>Atlantic Cod Fish</i> 香脆鳕鱼皮, 鱼蓉浓汤, 龙虾红花泡沫, 土豆 Crispy Fish Skin, Fish Ragu, Lobster Saffron Foam, Boiled Potato	298
	烤海雕鱼 <i>Grilled Sea Bream</i> 苹果蓉, 霞多丽酱 Apple Puree, Chardonnay Sauce	288
👑	法式原只烤走地鸡 (需时50分钟) <i>Roasted Whole Free-Range Chicken</i> (Preparation Time 50 minutes) 黑松露, 土豆泥, 四季豆 Truffle, Mashed Potato, Haricot Vert	488
	烤乳鸽 <i>Roasted Pigeon</i> 婆罗门参, 鹰嘴豆脆片, 白萝卜泥, 树莓汁 Salsify, Chickpea Chips, Daikon Puree, Raspberry Jus	358
	香煎鸭胸 <i>Duck Breast</i> 甜菜头, 西芹, 青酱, 血橙鸭汁 Beetroot, Celery, Pesto, Blood Orange Jus	338
🍽️	澳洲羊排两食 <i>Duo of Australian Lamb</i> 烤羊里脊, 慢煮羊腿, 田园时蔬, 威士忌原汁 Roasted Lamb Loin, Slow Cooked Lamb Leg, Garden Vegetables, Whisky Lamb Jus	368

- 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
- 598

M9+纯种和牛里脊

Mayura M9+ Full Blood Wagyu Tenderloin

腌渍洋蓍, 南瓜, 胡椒香肠汁

Marinated Artichoke, Pumpkin, Pepper Cep Saucisson Jus
- 658

石斧M9+纯血和牛西冷牛排

Stone-Axe M9+ Full Blood Wagyu Striploin

焦糖洋葱, 方旦土豆, 红酒汁

Caramelize Onion, Potato Fondant, Red Wine Jus
- 1228

带骨肉眼牛排 (约1公斤)

Bone-in Ribeye (Approx. 1 kg)

红酒牛肉汁, 黑胡椒牛肉汁, 威士忌牛肉汁 (建议2-4人共享)

Red Wine Beef Jus, Black Peppercorn Beef Jus, Whisky Beef Jus

(Recommended for Sharing 2-4 Persons)

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
- 68

 迷迭香蜜烤胡萝卜

Rosemary Honey Glazed Baby Carrot
- 68

 土豆泥

Mashed Potato
- 98

 自制炸薯条

Homemade French Fries

甜品 *Desserts*

精选甜品车 (每件) <i>Selection of Our Homemade Desserts Trolley (Per Piece)</i>	68
时令水果拼盘 <i>Seasonal Fruit Platter</i>	138
莱佛士芝士拼盘 <i>Raffles Cheese Platter</i> 法国芝士大师的精选芝士, 配碧根果, 无花果酱 <i>Cellars Master 'Affineurs', Served with Pecan Nuts, Fig Preserve</i>	198
精选自制冰淇淋 <i>Selection of Homemade Ice Cream</i> 巧克力 <i>Chocolate</i> 香草 <i>Vanilla</i> 草莓 <i>Strawberry</i>	88