

THE RITZ-CARLTON CAFÉ

À LA CARTE MENU

CHILLED SEAFOOD 冰镇海鲜



CAVIAR 厨师长精选鱼子酱

Sturia - Baerii, France 10g MOP 588
Sturia - Baerii, France 30g MOP 1,088

* Served with Potato Blinis and Traditional Condiments*
配土豆饼及传统配料

SEAFOOD PLATTER (S)/(L) MOP 688/1,368

丽思时令海鲜拼盘 (小份) / (大份)

Boston Lobster, Tiger Prawns, White Clams,
Black Mussels, Boudeuse Oyster,
Traditional Condiments
波士顿龙虾, 老虎虾, 白贝, 黑青口,
布德兹生蚝, 传统配料

FRESH OYSTER 精选法国生蚝

Gillardeau No.1 MOP 98

Royale No.2 MOP 78

Boudeuse No.4 MOP 48

Seasonal Fresh Oyster *Market Price*

APPETIZERS 前菜

BEEF TARTARE 牛肉塔塔 MOP 228

Selected Caviar, Mustard Cream, Pickles
鱼子酱, 芥末奶油, 腌菜

* Served with French Fries 配有薯条*

SEAFOOD SALAD 海鲜沙律 MOP 228

Prawn, Lobster, Octopus, French Vinaigrette
大虾, 龙虾, 八爪鱼, 法式油醋汁

HEIRLOOM TOMATO & BURRATA SALAD

番茄布拉塔奶酪沙律 MOP 208

Arugula, Calamansi Vinaigrette
芝麻菜, 青柠油醋汁

FOIE GRAS 法式鸭肝 MOP 228

Caramelized Apple, Hazelnut Foam, Cassis Jus
焦糖苹果, 榛果泡沫, 黑醋栗汁

ESCARGOT BOURGUIGNON 法式焗蜗牛 MOP 178

Herb Butter, Brioche
香草黄油, 布里欧吐司

GARDEN SALAD 田园沙律 MOP 148

Asparagus, Avocado, French Vinaigrette
芦笋, 牛油果, 法式油醋汁

* Vegan options are available 提供纯素食选择

SOUP 汤

BLACK TRUFFLE SOUP "V.G.E"

酥皮黑松露牛肉清汤 MOP 158

Puff Pastry, Veal Consommé

* Please allow 25 minutes for preparation
制作需时25分钟*

LOBSTER BISQUE 龙虾浓汤 MOP 158

Maine Lobster, Hazelnut Foam
龙虾肉, 榛子泡沫

FRENCH ONION SOUP 法式洋葱汤 MOP 148

Gruyère Cheese Toast
格鲁耶尔芝士吐司

SOUP OF THE DAY 厨师长精选例汤 MOP 88

SANDWICHES 三文治

THE RITZ-CARLTON CAFÉ CLUB SANDWICH

丽思咖啡厅特色三文治 MOP 198

Chicken, Bacon, Tomato, Avocado, Fried Egg
鸡胸肉, 培根, 番茄, 牛油果, 煎蛋

* Vegetarian options are available 提供素食选择

THE RITZ-CARLTON CAFÉ BURGER

丽思咖啡厅牛肉汉堡 MOP 188

Lettuce, Tomato, Onion Jam, Cheddar, Bacon
生菜, 番茄, 洋葱酱, 切达芝士, 培根

CROQUE MONSIEUR OR MADAME (WITH EGG)

法式火腿芝士三文治 (配鸡蛋) MOP 188

Gruyère Cheese, Dijon, Béchamel, Brioche
格鲁耶尔芝士, 迪真芥末, 白奶油汁, 布里欧吐司
* Sandwiches Served with Choice of Side Salad or Fries
三文治配有蔬菜沙律或薯条*

PROVENÇAL TARTINE 普罗旺斯蔬菜挞 MOP 158

Zucchini, Feta, Onion Marmalade, Arugula, Puff Crust
节瓜, 菲达芝士, 洋葱酱, 芝麻菜, 法式酥皮

* Vegan options are available 提供纯素食选择

GUÉRIDON SERVICE

餐桌服务

AUSTRALIAN M5 WAGYU

TOMAHAWK 1.3KG 战斧牛扒 MOP 1588

Roasted Potatoes, Tomatoes, Confit Garlic,
Mustard, Red Wine Jus
烤土豆, 番茄, 油封蒜头, 芥末酱, 红酒汁

* Please allow 40 minutes for Medium Well
七成熟制作需时40分钟*

SPRING LAMB RACK 烤羊架 MOP 608

Piment D'espelette, Pickled Raisin, Couscous, Truffle Jus
法国辛味香料, 腌提子, 中东小米, 松露汁

* Please allow 40 minutes for Medium Well
七成熟制作需时40分钟*

LEMON SOLE MEUNIÈRE 香煎龙利鱼 MOP 488

Capers, Parsley, Lemon, Brown Butter
酸豆, 欧芹, 柠檬, 焦香黄油

YELLOW SPRING CHICKEN

经典法式烤鸡 MOP 428

Spring Vegetable, Morel Jus
时令蔬菜, 羊肚菌酱汁

DUCK ROSSINI 香烤鸭胸及鸭肝 MOP 588

Slow Cooked Radish, Duck Ragu
慢煮萝卜, 鸭肉酱

MEATS 肉类

BEEF BOURGUIGNON

法式勃艮第红酒炖牛肉 MOP 288

Wild Mushrooms, Pearl Onion, Lardon, Potato Puree
蘑菇, 珍珠洋葱, 腌肉丁, 马铃薯泥

NORMANDY PORK CHOP 诺曼底烤猪扒 MOP 258

Apple Tartin, Mashed Potato, Pommery Mustard Sauce
带骨猪扒, 肉桂苹果千层, 薯泥, 芥籽酱

CONFIT DUCK LEG 经典法式油封鸭腿 MOP 238

Moullard Duck Leg, Bean Cassoulet, Griotte Sauce
穆拉德鸭腿, 肉汁白豆, 樱桃汁

FISH & SEAFOOD 鱼及海鲜

GRILLED BOSTON LOBSTER 500 GMS

烤蒜香波士顿龙虾 MOP 488

Parisian Butter, Lobster Jus
法式黄油, 龙虾汤汁

PACIFIC PRAWN 香草黄油大虾 MOP 308

Tiger Prawn, Brown Butter, Pernod Foam, Fennel Salad
老虎虾, 焦化黄油, 绿茴香泡沫, 茴香沙律

HOKKAIDO SCALLOP 香煎扇贝 MOP 288

Cauliflower Purée, Morel Mushroom, Beurre Blanc
椰菜花泥, 羊肚菌, 白酒奶油酱

PAN SEARED SEABASS 香煎鲈鱼 MOP 248

Grilled Tiger Prawn, Octopus, Scallop, Saffron Riso
烤老虎虾, 八爪鱼, 扇贝, 藏红花汁米状意粉

SEARED NORWEGIAN SALMON

香煎挪威三文鱼 MOP 228

Sautéed Vegetables, Pilaf Rice
炒时蔬, 法式炒饭

SPICY SEAFOOD PASTA 辣味海鲜意粉 MOP 198

Mixed Seafood, Spicy Oriental Sauce
什锦海鲜, 亚洲风味辣汁

* Vegetarian options are available 提供素食选择

STEAKS 牛扒

BEEF M8 WAGYU TENDERLOIN 250 GMS

澳洲M8级和牛里脊 MOP 998

36 Months Old, Grass Fed and 200 Days Grain Finish,
Hormone & Antibiotic Free, Tasmania, Australia

M7 WEST HOLME WAGYU STRIPLOIN 300 GMS

澳洲韦斯特霍尔姆M7级和牛西冷 MOP 698

270 Days Grain Fed, Northern Australia

AUSTRALIAN M6 WAGYU RIB EYE 300 GMS

澳洲M6级和牛肉眼 MOP 688

400+ Days Grain Fed, Hormone & Antibiotic Free,
Western Australia

OCEAN BEEF TENDERLOIN 250 GMS

纽西兰海景牛里脊 MOP 568

Grain Finishing, Free Range, Rakaia Gorge, New Zealand

* Choose Your Sauce of Béarnaise, Red Wine Jus,
Truffle Jus, Horseradish Cream

任选酱汁: 蛋黄酱汁, 红酒汁, 松露汁, 辣根奶油*

SIDES 配菜

PER SIDE MOP 68

Ratatouille Niçoise 普罗旺斯杂烩

French Fries 薯条

Lemon Asparagus 柠檬芦笋

Pilaf Rice 法式炒饭

Wild Mushroom 炒野生蘑菇

Potato Puree 马铃薯泥

Green Salad 田园沙律

Cream Spinach 奶油菠菜

Macaroni & Cheese 奶酪通心粉

* Vegan options are available 提供纯素食选择



Pork Vegetarian Gluten Free Vegan Nuts Sustainably Sourced Signature

All our eggs are sourced from cage-free chicken farm 我们所选用鸡蛋皆产自于非笼养鸡

If you have any food allergy or dietary requirements, please inform your server before ordering 如您有任何食物过敏或特别膳食要求, 敬请通知服务员

All prices are subject to 10% service charge 价目须额外收取10%服务费