

特色早餐

BREAKFAST SPECIALTIES

莱佛士传奇早餐

1,688

Raffles Legendary Breakfast

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, 小煎饼

with Egg White, Egg Yolk, Chives, Shallots,

Sour Cream, Capers, Gherkin, Blinis

时令水果 *Seasonal Fruit Platter*

🍷 厨师精选面包 *Artisan Pastries*

希腊酸奶

Selection of Greek Yoghurt 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。

所有价目以澳门元计算并需加收10%服务费及5%旅游税。

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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

④ 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*

④ 希腊酸奶 *Selection of Greek Yoghurt 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, Omelette, Poached
招牌摩多肠, 自制薯饼, 波多贝罗蘑菇, 串番茄
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*

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*

中式点心盘 *Dim Sum Platter*

虾饺, 蟹子带子烧卖, 蘑菇包
Shrimp Dumpling, Pork Dumpling
with Scallop and 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 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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欧式早餐

258

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 Yoghurt 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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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	308
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
牛油果吐司 Avocado Toast 酸种面包, 牛油果, 水波蛋 Sourdough, Avocado, Poached Egg	168
双蛋 Two Eggs 煎蛋, 炒蛋, 水煮蛋, 蛋卷, 水波蛋 Fried, Scrambled, Boiled, Omelette, Poached 招牌摩多肠, 自制薯饼, 波多贝罗蘑菇, 串番茄 Signature Morteau Sausage, Homemade Hash Browns, Portobello Mushroom, Vine Tomato	138
厨师精选面包 Artisan Pastries	98
④ 自选麦片 Choice 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	88
④ 希腊酸奶 Selection of Greek Yoghurt with Granola 原味, 草莓, 蓝莓 Natural, Strawberry, Blueberry 有机蜂蜜及燕麦脆片 Organic Honey & Granola	80

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供应时间: 下午5时至晚上10时
Available: 5:00pm - 10:00pm

单点菜 A LA CARTE

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 (12件) Oysters (A Dozen)	718
生蚝 (6件) Oysters (Half Dozen)	398

🍷 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, 小煎饼

with Egg White, Egg Yolk, Chives, Shallots,

Sour Cream, Capers, Gherkin, Blinis

皇家黄宝石 (100克) Royal Cristal (100g)	2,388
皇家黄宝石 (30克) Royal Cristal (30g)	798
皇家黄宝石 (10克) Royal Cristal (10g)	298
皇家红宝石 (100克) Imperial Ossetra (100g)	2,688
皇家红宝石 (30克) Imperial Ossetra (30g)	888
皇家红宝石 (10克) Imperial Ossetra (10g)	388

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开胃菜 *Appetisers*

油封波士顿龙虾 298

Confit Boston Lobster

甜豌豆, 紫菊苣, 樱桃番茄, 芝麻菜
Sugar Snap Peas, Purple Endive,
Cherry Tomatoes, Rocket

香煎肥鸭肝 288

Pan-seared Duck Foie Gras

枫糖浆, 甜菜根, 马可纳杏仁, 意大利黑醋
Maple Syrup, Beetroot, Marcona Almond, Balsamic

生红虾薄片 268

Red Prawn Carpaccio

生姜柑橘油醋汁, 墨西哥青椒, 腌洋葱
Ginger Citrus Vinaigrette, Jalapeño, Pickled Red Onion

手剁“夏洛莱”塔塔牛肉 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, Gherkin

 焗法国蜗牛 208

Escargots De Bourgogne

蒜茸黄油, 欧芹
Garlic Butter, Parsley

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🌿 花椰菜两食 158
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

🌿 布拉塔芝士番茄沙拉 148
Burrata Tomato
布拉塔芝士, 番茄, 菠菜, 菊苣, 香槟柚子汁
Burrata, Tomato, Spinach, Frisee,
Yuzu Champagne Dressing

鸡肝酱 138
Chicken Liver Pâté
樱桃利口酒果冻, 树莓, 迷你罗马生菜, 香草
Cherry Liqueur Jelly, Raspberry,
Baby Gem Lettuce, Micro Herbs

健康无麸质素食 *Healthy Vegan & Gluten-free*

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

🌿 无麸质面包 98
Gluten-free Pastries
天然核桃面包, 多谷物面包
Natural Walnut Bread, Multigrain Roll

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汤 Soup

马赛鱼汤 168
Bouillabaisse

大西洋鲑鱼, 软壳蟹, 鱿鱼, 藏红花辣椒蛋黄酱
Atlantic Sea Bass, Soft-shell Crab, Squid,
Saffron Chili Rouille Sauce

豌豆汤 148
Green Pea Soup

豌豆, 香菇, 蛭子, 红宝石鱼子酱
Garden Peas, Shiitake Mushroom,
Razor Clams, Imperial Ossetra Caviar

奶油南瓜汤 128
Butternut Squash Soup

烤南瓜, 帕玛森芝士泡沫
Baked Pumpkin, Parmesan Cheese Foam

三明治及汉堡 Sandwich and Burger

 茄子龙虾堡 298
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 238
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

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主菜 Mains

- 带骨肉眼牛排 (约1公斤) 1,228
Bone-in Ribeye (approx. 1kg)
红酒牛肉汁, 黑胡椒牛肉汁, 牛肉汁 (建议2至4人分享)
Red Wine Beef Jus, Black Peppercorn Beef Jus, Beef Jus
(for sharing between 2 to 4 persons)
- 石斧M9+纯血和牛西冷牛排 658
Stone-Axe M9+ Full Blood Wagyu Striploin
焦糖洋葱, 方旦土豆, 红酒汁
Caramelised Onion, Potato Fondant, Red Wine Jus
- M9+纯种和牛里脊 598
Mayura M9+ Full Blood Wagyu Tenderloin
腌渍洋蓍, 南瓜, 胡椒香肠汁
Marinated Artichoke, Pumpkin, Pepper Cep Saucisson Jus
- 👑 法式原只烤走地鸡 (需时50分钟) 488
Roasted Whole Free-Range Chicken
(Preparation Time 50 minutes)
黑松露, 土豆泥, 四季豆
Truffle, Mashed Potato, Haricot Vert
- 🌿 澳洲羊架 368
Australian Lamb Rack
烤羊架, 普罗旺斯炖菜, 花椰菜酸奶, 薄荷油, 羊排原汁
Roasted Lamb Rack, Ratatouille, Cauliflower Yoghurt,
Mint Oil, Lamb Jus
- 烤乳鸽 358
Roasted Pigeon
婆罗门参, 鹰嘴豆脆片, 酸甜白萝卜泥, 树莓汁
Salsify, Chickpea Chips, Daikon Puree, Raspberry Jus
- 香煎鸭胸 338
Pan-seared Duck Breast
甜菜头, 西芹, 青酱, 血橙汁
Beetroot, Celery, Pesto, Blood Orange Jus

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	和牛脸颊肉 <i>Wagyu Beef Cheek</i>	298
	胡萝卜, 珍珠洋葱, 波尔多红酒牛肉汁 Baby Carrots, Baby Pearl Onion, Bordeaux Wine Beef Sauce	
🍷	香煎大西洋鲈鱼 <i>Pan Seared Atlantic Sea Bass</i>	368
	西兰花, 蛏子, 鱼汤 Grilled Broccolini, Razor Clams, Fish Fumet	
🍷	大西洋鳕鱼 <i>Atlantic Cod Fish</i>	298
	香脆鳕鱼皮, 鱼肉酱, 龙虾藏红花泡沫, 土豆 Crispy Fish Skin, Fish Ragu, Lobster Saffron Foam, Boiled Potato	
	西班牙烤章鱼 <i>Galician-style Grilled Octopus</i>	248
	扇贝慕斯, 西班牙红椒坚果酱, 青酱, 烟熏红椒粉 Scallop Mousseline, Romesco, Pesto, Smoked Paprika	

配菜 Sides

🌿	蒜蓉烤蘑菇 <i>Grilled Mushroom with Garlic</i>	68
🌿	烤西兰花配西红柿干 <i>Grilled Broccoli with Sundried Tomato</i>	68
🌿	迷迭香蜜烤胡萝卜 <i>Rosemary Honey Glazed Baby Carrot</i>	68
🌿	土豆泥 <i>Mashed Potato</i>	68
🌿	自制炸薯条 <i>Homemade French Fries</i>	68

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意面及烩饭 *Pasta & Risotto*

龙虾意面 348
Lobster Pasta

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

黑松露菌菇烩饭 218
Black Truffle Mushroom Risotto

芦笋, 羊肚菌, 什锦菌菇, 布拉塔芝士
Asparagus, Morels, Assorted Mushrooms, Burrata Cheese

番茄意面 158
Pomodoro Pasta

番茄, 罗勒, 帕玛森芝士
Vine Tomato, Basil, Parmesan Cheese

蛤蜊宽管面 158
Paccheri with Clams

鲜蛤蜊, 平叶欧芹, 蒜, 手工辣椒油
Clams, Flat Leaf Parsley, Garlic, Homemade Chili Oil

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甜品 *Desserts*

- 莱佛士芝士拼盘 198
Raffles Cheese Platter
法国芝士大师精选芝士, 碧根果, 无花果酱
Selection of Cheese by Cellar Master 'Affineur',
Pecan Nuts, Fig Preserves
- 时令水果拼盘 138
Seasonal Fruit Platter
- 精选自制冰淇淋 88
Selection of Homemade Ice Cream
巧克力
Chocolate
香草
Vanilla
草莓
Strawberry
- 精选甜品车 (每件) 68
*Selection from Our
Homemade Dessert Trolley (Each)*

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