

前菜

APPETIZERS

如初生嫩芽, 清新开胃, 是味觉之旅的序章。

Symbolizing the tender sprout of new life —
a fresh and inviting prologue to a journey of taste.

- 298 酥炸吉拉多生蚝 (3只)
Deep-fried Gillardeau Oysters (3 oysters)
- 198 地中海式海鲜温沙拉配阿马尔菲柠檬
Mediterranean Style Warm Seafood Salad
with Amalfi Lemon
- 138 鲮鱼木姜子煎饺与胡麻菠菜
Pan-fried Dace and Litsea Gyoza with Sesame Spinach
- 108 特选季节根茎沙拉配酱汁
Seasonal Root Vegetables
- 中东芝麻香柠 Lemon Tahini
- 意大利油醋 Balsamic Vinaigrette
- 希腊酸奶 Yogurt Sauce
- 和风胡麻 Sesame Soy Dressing

汤品

SOUP

一碗美味汤品, 恰如温室, 予人暖意与滋养,
宛如味觉花园中的一方静谧。

Like a greenhouse, each bowl of soup offers warmth and
nourishment — a quiet corner in the garden of flavors.

- 188 安格斯牛小排清汤佐风味配料
Angus Short Rib Broth with Condiments
- 168 香草海鲜浓汤佐酸奶油
Seafood Soup with Herbed Sour Cream
- 118 意式蔬菜汤搭配自制青酱面包
Minestrone Soup and Housemade Pesto Bread

所有价格均以澳门元计算, 并需加收10%服务费。
All prices are in MOP and subject to a 10% service charge.

汉堡 / 三明治 / 面包

BURGER / SANDWICH / BUN

谷物、蔬菜、肉类与海鲜层层交融，厨艺灵感与天然美味和谐交织，一口大满足。

Inspired by grains, vegetables, meats, and seafood — each layer is stacked with care, blending nature's essence with satisfying abundance.

238

黄油香煎汉堡
和牛汉堡排佐格鲁耶芝士 或 虎虾佐鸡尾酒酱
Butter Toasted Burger
Wagyu Beef Patty with Gruyère Cheese OR
Tiger Prawns with Cocktail Sauce

188

香辣鸡肉波特菇三明治佐花生酱
Spicy Chicken and Portobello Mushroom Sandwich
with Peanut Butter

158

红酒炖牛肉配酥脆牛油包
Red Wine Braised Beef with Crispy Bun

肉类

MEATS

灵感来自秋冬山林，凛冽寒风，唤醒对丰饶陆地珍味的渴望。

Inspired by wintry woodlands, where the wind awakens your cravings for rich, hearty flavors and aromas.

578

香煎澳洲M7和牛配烤牛油生菜
Pan-seared Australian M7 Wagyu
with Butter Lettuce and Potatoes

388

烤三黄鸡配罗曼斯科酱
Roasted "Three Yellow" Chicken
with Romesco Sauce

鱼及海鲜

FISH & SEAFOOD

涌动的海洋与奔流的河水, 将无尽鲜味
带入这片绿意盎然的庭园。

Freshness rising effortlessly with the tide, filling
the botanical garden with songs of the sea.

- 588 | 炉烤龙虾与季节蔬菜
Grilled Lobster with Seasonal Vegetables
- 388 | 黄油煎犬牙南极鱼配柠檬及橄榄番茄油醋
Butter Seared Toothfish with Lemon and Vierge Sauce
- 368 | 绿咖喱烩时令海鲜
Seasonal Seafood Braised in Green Curry
- 238 | 碳烤鲈鱼佐西西里番茄酱
Charcoal Grilled Sea Bass with Sicilian Caponata

面条与饭

NOODLES & RICE

面条如藤蔓缠绕味蕾, 交织出风味故事;
每颗米饭温润饱满, 蕴藏着风土精粹。

Noodles twist like climbing vines,
weaving a story of flavor; every grain of rice is plump,
soft, and packed with the essence of the terroir.

- 268 | 西西里岛式蛤蜊细面与茴香
Gluten-free Tagliolini with Clams and Fennel
- 188 | 板栗烩饭搭配帕马森芝士
Braised Chestnut Risotto with Parmesan Cheese
- 158 | 经典番茄肉酱扁面配帕玛森芝士
Classic Linguine Bolognese with Parmesan Cheese

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配菜

SIDES

低调而不可或缺, 如苔藓般映衬主体风味。

Subtle yet essential like moss —
quietly adorning the heart of the dish.

78 / 148	炉烤鸡翅 (3只 / 6只) Oven-roasted Chicken Wings (3pc / 6pc)
78	自制土豆泥 Mashed Potato
68	炒野菌 Fried Wild Mushrooms
68	蒜炒有机季节蔬菜 Garlic-sautéed Organic Seasonal Vegetables
68	罗马式烤甜椒 Roman-style Roasted Sweet Peppers
58	手切薯条 Hand-cut French Fries

甜点

DESSERTS

甜点是花园的尾声, 如花蜜般留下温柔余韵。

Desserts mark the garden's gentle finale —
a soft closing note, like the lingering sweetness of nectar.

168	咖啡慕斯搭配鱼子酱 Coffee Mousse with Caviar
118	柠檬茶冰沙与杏仁配柠檬甜酒 Lemon Tea Granita with Almond and Limoncello