

# 单点菜

## A LA CARTE

供应时间: 下午5时至晚上10时  
Available: 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 (12件) Oysters (A Dozen)	718
生蚝 (6件) Oysters (Half Dozen)	398

### ④ 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, Caper, 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

👤 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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## 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
- 蓝鳍金枪鱼 218  
**Bluefin Tuna “Fettucine”**  
新鲜青豆, 墨西哥辣椒酱, 三文鱼子, 黄宝石鱼子酱  
Fresh Green Peas, Jalapeño Puree,  
Salmon Roe, Cristal Caviar
-  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**

大西洋鲈鱼, 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  
Caramelized 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 298  
**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
- 🍷 香煎大西洋鲈鱼 368  
**Pan Seared Atlantic Sea Bass**  
 西兰花, 蛏子, 鱼汤  
 Grilled Broccolini, Razor Clams, Fish Fumet
- 🍷 大西洋鳕鱼 298  
**Atlantic Cod Fish**  
 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
- 烤海鲷鱼 288  
**Grilled Sea Bream**  
 苹果蓉, 霞多丽汁  
 Apple Purée, Chardonnay Sauce
- 西班牙烤章鱼 248  
**Galician-style Grilled Octopus**  
 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

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## 配菜 Sides

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

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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, 什锦菇菌, 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, Housemade Chili Oil

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## 甜品 *Desserts*

莱佛士芝士拼盘 <i>Raffles Cheese Platter</i>	198
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 <i>Seasonal Fruit Platter</i>	138
精选自制冰淇淋 <i>Selection of Housemade Ice Cream</i>	88
巧克力 Chocolate	
香草 Vanilla	
草莓 Strawberry	
精选甜品车 (每件) <i>Selection from Our Housemade Dessert Trolley (Each)</i>	68

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