

单点菜

A LA CARTE

供应时间: 中午12时至下午3时
Available: 12:00pm – 3:00pm

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, 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

👑 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。

If you have any concerns regarding food allergies, please alert your server prior to ordering.

All prices are in MOP and subject to a 10% service charge and 5% tourism tax.

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
- 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
-  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

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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

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

- 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
- ④ 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
- 和牛面颊肉 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
- ④ 香煎大西洋鲈鱼 368
Pan Seared Atlantic Sea Bass
西兰花, 蛭子, 鱼汤
Grilled Broccolini, Razor Clams, Fish Fumet
- ④ 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

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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 *Pasta*

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

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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