

安达仕名厨联袂 | 烧烤盛宴

Andaz Chefs Showcase Fire Up the BBQ

7.16 - 19



David Abreu

安达仕厨艺 Andaz Kitchen

澳门安达仕酒店

Andaz Macau

(葡式 Portuguese)



Tom Kim

Jogakbo Kitchen

首尔江南安达仕酒店

Andaz Seoul Gangnam

(韩式 Korean)

两位安达仕主厨联手打造跨越国界的炭火盛宴，以火为媒，
巧妙融合韩式烧烤与葡式料理的风味精髓。

A celebration of fire and flavour, where Korean barbecue meets
Portuguese culinary tradition in a unique collaboration by two Andaz chefs.

ANDAZ
KITCHEN
安达仕厨艺

韩式生拌牛肉配香脆紫菜

牛柳、黑松露、帕马臣芝士、梨、韩式辣椒酱

“소고기 육회”

Korean style beef tartare with crispy seaweed

Beef tenderloin, black truffle, parmesan, pear, gochujang sauce

MOP 398

香烤带子三重奏

鱼子酱、腌红辣椒、紫菜青酱、番茄醋辣椒酱、烤肉黄油

“구운 가리비 트리오”

Grilled scallop with beluga caviar

Pickled red chili, seaweed pesto, tomato chogochujang, galbi butter

MOP 388

海鲜大酱汤

龙虾、鲍鱼、蚬、章鱼、辣椒、洋葱、马铃薯

“해산물 된장국”

Seafood doenjang stew

Lobster, abalone, clams, octopus, chili, onion, potato

MOP 488

韩式烤牛小排

牛小排、凉拌葱丝、马铃薯、泡菜芥末酱、烤肉酱汁

“LA 갈비”

Grilled LA galbi

Beef short ribs, green onion salad, crushed potato, kimchi mustard, galbi demi-glace sauce

MOP 228

烟熏五花肉

五花肉、泡菜、蘑菇、腌柚子萝卜、香菜、马格利米酒、韩式香蒜蛋黄辣酱

“훈제 삼겹살”

Smoked samgyeopsal

Pork belly, kimchi, mushroom, pickled yuzu radish, coriander, makgeolli, ssamjang aioli

MOP 188

烤牛肉沙拉

阿格里亚马铃薯、香蒜、香菜、柠檬、橄榄油

“Assadura de Monchique”

Grilled beef salad

Agria potato, garlic, coriander, lemon, olive oil

MOP 308

烤沙丁鱼柳

番茄、彩椒、洋葱

“Sardinhada”

Grilled sardine fillets

Tomato, bell pepper, onion

MOP 188

烤马介休柳片

酸面包多士、香蒜、黑橄榄

“Torricado de Bacalhau”

Grilled bacalhau flakes

Sourdough toast, garlic, black olives

MOP 288

扁马铃薯面团配烤青豆

温泉蛋、烤芦笋、黑松露

“Ervilhas Grelhadas com Ovo Escalfado”

Flat gnocchi with grilled green peas

Slow-cooked egg, grilled asparagus, black truffle

MOP 188

烤鹌鹑

醋渍胡萝卜及洋葱、鹌鹑肉汁

“Codorniz Grelhada”

Grilled quail

Carrot and onion escabeche, quail jus

MOP 138

所有价目需另加10%服务费。如对任何食物有过敏反应, 请于点餐前通知服务团队。

All prices are subject to a 10% service charge.

Please inform the service team of any food allergy or dietary requirement prior to ordering.