

THE TASTING TABLE

MOP
澳门元

Cold Angel Hair 凉拌天使意面 Truffle Vinaigrette, Kombu Salt, 10g Cristal Caviar 松露油醋汁, 昆布海盐, 10 克水晶鱼子酱	298
Marinated Bluefin Tuna Tartelette 蓝鳍金枪鱼塔塔 House-Made Pickles, Smoked Carrot, Finger Lime 自制腌菜, 烟熏胡萝卜, 手指柠檬	148
Sicilian Sardine Toast 西西里沙丁鱼吐司 Piquillo Peppers, Eggplant Purée, Basil Coulis 西班牙皮奎洛甜椒, 茄子泥, 罗勒酱	158
Alaskan King Crab 阿拉斯加帝王蟹 Grilled Pineapple, Boutique Salad, Remoulade 烤菠萝, 特色沙拉, 法式雷莫拉酱	148
Crispy Shrimp Cocktails 特色鸡尾酒  Crispy Prawn, Avocado, Iceberg Salad 脆米虾丸, 牛油果, 生菜沙拉	158

WARM INFUSION

Oxtail Consommé 牛尾清汤 Daikon, Baby Root Vegetables, Morel Mushrooms 日式萝卜, 迷你根茎蔬菜, 羊肚菌	148
Boston Lobster Bisque 波士顿龙虾浓汤 Hand-Picked Sweet Peas, Fresh Lobster, Tarragon Foam 精选甜豆, 新鲜龙虾, 龙蒿泡沫	168
Double-Boiled Fish Maw & Yellow Chicken Soup 慢炖花胶鸡汤 Matsutake Mushroom, Cordyceps Flower, Whelk 松茸, 虫草花, 海螺	228

FRESH & CRISP

Heirloom Tomato & Lemon Ricotta 祖传番茄配柠檬瑞可塔芝士  Seasonal Tomatoes, House-Made Lemon Ricotta, Puffed Buckwheat, Aged White Balsamic 时令番茄, 秘制柠檬瑞可塔芝士, 荞麦泡芙, 陈年意大利白醋	148
Classic Cacsar Salad 经典凯撒沙律  Crispy Romaine, Smoked Bacon, Quail Egg, Aged Parmesan, White Anchovy, Garlic Croutons 爽脆罗马生菜, 烟熏培根, 鹌鹑蛋, 陈年帕马森芝士, 凤尾鱼, 蒜味面包丁 Add 88 : Grilled Tiger Prawn (2pcs) Free Range Chicken Breast Parma Ham 另加 88 : 两只煎老虎虾 散养鸡胸肉 帕玛火腿	158
Smoked Sardine Salad 烟熏沙丁鱼沙拉  Endive, Baby Spinach, Fine Herbs, Nashi Pear, Toasted Hazelnut Oil, Dijon Vinaigrette 苦苣, 嫩菠菜, 香草, 雪梨, 烘烤榛子油, 第戎油醋汁	168
Mediterranean Grilled Octopus 地中海风味炙烤八爪鱼 Gordal Olives, Piquillo Peppers, Capers, Château d' Estoublon Extra Virgin Olive Oil 戈达尔橄榄, 西班牙皮奎洛甜椒, 酸豆, 特级初榨橄榄油	168
Purple Shrimp Carpaccio 西西里紫虾薄片  Crème Fraîche, Baby Turnips, Calamansi Vinaigrette 法式酸奶油, 白萝卜, 青柠油醋汁	238

HOUSE FAVOURITE

Wok-Fried Sweet, Sour & Spicy Tiger Prawn 爆炒三味大虾  Sichuan Chili, Sichuan Peppercorns 四川辣椒, 四川花椒	218
Nasi Goreng Kampung 乡村风味马来炒饭 Wok-fried Rice, Chicken Satay, Prawn Crackers, Sunny Side Up Egg 炒饭, 沙嗲鸡肉, 虾片, 太阳蛋	178
Hainanese Chicken Rice 海南鸡饭 Poached Free-range Chicken, Fragrant Rice, Ginger Sauce, Chili, Dark Soy 煮散养鸡, 茉莉香米, 姜蓉酱汁, 辣椒, 酱油	168
Chicken Tikka Masala 印度咖喱烤鸡 Tomato Rasam, Biryani Rice, Papadum, Chili Pineapple Chutney, Garlic Naan 番茄拉萨姆, 印度香饭, 薄脆, 菠萝酸辣酱, 蒜香馕饼	188
Imperial Wagyu Phở 越南和牛肉河粉  24-Hour Beef Consommé, Sawtooth Herbs, Lime Wedge, House-Made Hoisin Sauce 24 小时牛肉清汤, 刺芫荽, 青柠, 秘制海鲜酱	168
Stir-Fried Wagyu Rice Noodles 干炒日本和牛河粉 Yellow Chives, Onion, Scallion, Premium Soy Sauce 韭黄, 洋葱, 青葱, 特级酱油	208

CULINARY DESTINATION

MOP
澳门元

Norwegian Salmon 香煎挪威三文鱼 Leek Fondue, Oyster Leaf, Clams, Shiso Oil 奶油大葱酱, 生蚝叶, 蛤蜊, 紫苏油	198
Fish & Chips 炸鱼薯条 Crispy Battered Fish, Tartar Sauce, Malt Vinegar 黄金脆皮炸鱼, 塔塔酱, 麦芽醋	228
Roasted Miso Glazed Toothfish 烤味增风味鳕鱼  Watercress Purée, Charred Watercress, Baby Squid, Champagne Beurre Blanc 西洋菜泥, 炙烤西洋菜, 小鱿鱼, 香槟黄油酱	288
French Duck Confit 法式油封鸭腿 Confit Baby Potato, White Bean Cassoulet, Petit Salad 油封小土豆, 肉汁白豆, 混合沙拉	248
Roasted Pork Rack 法式烤猪排  Spiced Blood Sausage, Green Peas, Chickpeas, Polenta Croquettes 香料风味血肠, 青豆, 鹰嘴豆, 炸玉米丸子	268
Australian Lamb Rack 特色澳洲烤羊架 Ratatouille, Moroccan Spices, Mint Oil, Natural Lamb Jus 普罗旺斯杂烩, 摩洛哥香料, 薄荷油, 羊肉汁	358
Wagyu Beef Striploin (300g) 和牛西冷 (300 克)  Roasted Baby Potato, Micro Salad, Black Pepper Beef Jus 烤小土豆, 混合沙拉, 黑胡椒牛肉汁	588

THE COMMUNAL FEAST

Truffle Club Sandwich 特色松露风味三明治  Chicken Breast, Truffle Bone Ham, Comté Cheese 鸡胸肉, 松露火腿, 孔泰芝士	208
Ritz Beef Burger 丽思牛肉汉堡 Aged Australian Beef (180g), Cheddar, Whole Grain Burger Buns, Garlic Chili Mayonnaise, Honey Bacon, Gherkin, Foie Gras, Grilled Onion 澳洲熟成牛肉 (180 克), 切达芝士, 全麦汉堡包, 蒜味辣椒蛋黄酱, 蜂蜜培根, 酸青瓜, 法式鸭肝, 烤洋葱 Add 15: Sunny Side Up Egg 另加 15 : 太阳蛋	258
Smoked Bone-in Ribeye (1kg) 烟熏带骨肉眼 (1 公斤)  Garlic Confit, Smoked Sage, Mashed Potato, Whisky Beef Jus 油封大蒜, 烟熏鼠尾草, 土豆泥, 威士忌牛肉汁 <i>* Please allow 40 minutes for Medium Well 七成熟制作需时 40 分钟*</i>	1288
Dover Sole (For Two) 香煎龙脷鱼 (两人份)  Beurre Noisette, Roasted Almonds, Mashed Potato, Sautéed Broccolini 焦化黄油, 烘烤杏仁, 土豆泥, 炒西兰苔	688

PASTA

Conchiglie Pomodoro 茄汁贝壳意面 Slow-simmered San Marzano Tomato, Fresh Basil, Aged Parmesan 慢煮圣马扎诺番茄, 鲜罗勒, 陈年帕马森芝士 <i>Vegan options are available 提供纯素食选择</i> 	148
Fettuccine with Fresh Clams 鲜蛤蜊宽扁意面 Zucchini, Salsiccia, Baby Broccolini, Crispy Garlic Chips 节瓜, 意大利肉肠, 小西兰苔, 蒜香脆片	188
Aglio e Olio with Crab 蟹肉蒜味意面 Soft-shell Crab, Dungeness Crab, XO Sauce, Garlic, Extra Virgin Olive Oil 软壳蟹, 珍宝蟹, XO 酱, 大蒜, 特级初榨橄榄油	188
Red Prawn Angel Hair 红魔虾天使面  Red Prawn, Slow-cooked Tomato Concassé, Chili, Fresh Basil 红魔虾, 慢炖番茄丁, 辣椒, 鲜罗勒	308
Summer Pavlova 夏日蛋白酥蛋糕 Mixed Berries, Yoghurt Ice Cream 时令莓果, 酸奶冰淇淋	138
Single Origin Chocolate 单品可可巧克力 Raspberry Compote, Chocolate Mousse 覆盆子果酱, 巧克力慕斯	138
Seasonal Mille-Feuilles 法式酥皮千层  Please ask the server for assistance. Priced according to your selected portion. 请向服务员查询 · 切件价钱按重量计算.	58

 Pork 猪  Vegetarian 素  Gluten Free 无麸质  Vegan 纯素  Nuts 含坚果  Sustainably Sourced 可持续来源  Signature 招牌

All our eggs are sourced from cage-free chicken farm 我们所选用鸡蛋皆产自于非笼养鸡

If you have any food allergy or dietary requirements, please inform your server before ordering 如您有任何食物过敏或特别膳食要求, 敬请通知服务员

All prices are subject to a 10% service charge 价目须额外收取 10%服务费