

黄泽斌主厨风味印象菜单

THE INAUGURAL MENU BY CHEF ALEX WONG

供应时间: 中午12时至下午3时 | 下午5时至晚上10时

Available: 12:00pm - 3:00pm | 5:00pm - 10:00pm

🍃 番茄清萃绿意花园 138

The Green Garden with Tomato Essence

迷你胡萝卜 / 迷你洋葱 / 芦笋 / 西兰花苗 / 甜豌豆 /

甜菜根 / 番茄清汤

Baby Carrot / Baby Onion / Green Asparagus /

Broccolini / Sugar Snap Peas / Beetroot / Tomato Consommé

经典法式牛肉清汤 158

Classic Beef Consommé

慢炖牛脸颊肉 / 和牛薄片 / 粉红萝卜 / 白萝卜

Braised Beef Cheek / Sliced Wagyu Beef /

Pink Radish / Daikon

炙烧红虾 · 藏红花意大利饭煎饼 298

Torch-kissed Red Prawn with Saffron

Risotto Crisp

四季豆泥 / 蜜豆 / 茴香 / 茼蒿 / 龙虾泡沫

Green Bean Purée / Honey Beans / Fennel / Dill /

Lobster Foam

🍴 素食 Vegetarian

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.

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Available: 5:00pm – 10:00pm

单点菜 A LA CARTE

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) <i>Oysters (A Dozen)</i>	718
生蚝 (6件) <i>Oysters (Half Dozen)</i>	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) <i>Royal Cristal (100g)</i>	2,388
皇家黄宝石 (30克) <i>Royal Cristal (30g)</i>	798
皇家黄宝石 (10克) <i>Royal Cristal (10g)</i>	298
皇家红宝石 (100克) <i>Imperial Ossetra (100g)</i>	2,688
皇家红宝石 (30克) <i>Imperial Ossetra (30g)</i>	888
皇家红宝石 (10克) <i>Imperial Ossetra (10g)</i>	388

👑 招牌 Signature / 🌿 素食 Vegetarian / ♻️ 可持续发展 Sustainable

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开胃菜 *Appetisers*

油封波士顿龙虾 308

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 298

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 278

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 248

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 228

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 218

Escargots De Bourgogne

蒜茸黄油, 欧芹
Garlic Butter, Parsley

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🌿 花椰菜两食 168
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 158
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 138
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 108
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 188
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 168
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 148
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 258
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) 1,288
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 688
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 628
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 378
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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- 和牛面颊肉 318
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, 蛏子, 鱼汤
 Grilled Broccolini, Razor Clams, Fish Fumet
- ④ 大西洋鳕鱼 318
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 308
Grilled Sea Bream
 苹果蓉, 霞多丽汁
 Apple Purée, Chardonnay Sauce
- 西班牙烤章鱼 268
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	78
<i>Grilled Mushroom with Garlic</i>	
🌿 烤西兰花配西红柿干	78
<i>Grilled Broccoli with Sundried Tomato</i>	
🌿 迷迭香蜜烤胡萝卜	78
<i>Rosemary Honey Glazed Baby Carrot</i>	
🌿 土豆泥	78
<i>Mashed Potato</i>	
🌿 自制炸薯条	98
<i>Housemade French Fries</i>	

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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 238

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 178

Pomodoro Pasta

番茄, 罗勒, 帕玛森芝士

Vine Tomato, Basil, Parmesan Cheese

蛤蜊宽管面 178

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 198
Raffles Cheese Platter

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 148
Seasonal Fruit Platter

精选自制冰淇淋 88
Selection of Housemade Ice Cream

巧克力
Chocolate

香草
Vanilla

草莓
Strawberry

精选甜品车 (每件) 68
*Selection from Our
Housemade Dessert Trolley (Each)*

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