THE RITZ-CARLTON

MARCHE DU DIMANCHE

Sunday Brunch

周日早午餐

11:30-14:30

每周日十一点半至下午两点半

MOP 468/person 位

INCLUDING FREE FLOW OF JUICE, COFFEE/TEA

包含无限畅饮特选果汁, 咖啡/茶

MOP 628/person 位

INCLUDING FREE FLOW OF SELECTED HOUSE RED, WHITE AND SPARKLING WINE
JUICE, COFFEE/TEA AND SELECTED SOFT DRINKS

包含无限畅饮特选葡萄酒及气泡酒, 果汁, 咖啡/茶, 精选汽水

MOP 768/person 位

INCLUDING FREE FLOW OF VEUVE CLICQUOT BRUT CHAMPAGNE,
SELECTED HOUSE WINE, JUICE, COFFEE/TEA AND SELECTED SOFT DRINKS

包含无限畅饮法国凯歌特级干型香槟及特选葡萄酒, 果汁, 咖啡/茶, 精选汽水

MOP 1098/person 位

INCLUDING FREE FLOW OF VEUVE CLICQUOT ROSE CHAMPAGNE OR BARONS DE ROTHSCHILD, CUVEE RITZ,
BRUT CHAMPAGNE, SELECTED HOUSE WINE, JUICE, COFFEE/TEA AND SELECTED SOFT DRINKS

包含无限畅饮法国凯歌玫瑰香槟或罗斯柴尔德利兹珍藏干型香槟及特选葡萄酒,
果汁, 咖啡/茶, 精选汽水

MOP328 /Per Child (6-11 years old)

MOP 328/ 6-11 岁小童

If you have any dietary requirements, please inform your server before ordering
如有任何特别膳食要求，敬请通知服务员

**All prices are in Macau Patacas and subject to 10% service charge*
以上价格为澳门元,需另加 10%服务费

CAFE SUNDAY BRUNCH

Chilled Seafood
冰镇海鲜

Boston Lobster
波士顿龙虾
Giant Tiger Prawn
老虎虾
Fine de Clair Oyster
法国生蚝
New Zealand Green Mussel
纽西兰青口
White Clam
蛤蜊
Whelk
海螺
Cocktail Sauce, Aioli, Mignonette, Spicy Sauce, Fresh Lemon
鸡尾酒汁, 蒜泥蛋黄酱, 木犀草酱, 辣汁, 鲜柠檬片

Live Cooking Seafood Station
现煮海鲜档

Fresh Fish or Crustacean of the Day
当日新鲜鱼类或甲壳类海鲜

Hot Seafood
熟食海鲜

Asparagus and Lobster
Steamed Boston Loster, Maltaise sauce, Micro Herbs
芦笋配龙虾, 马尔台斯酱配微菜苗
Lobster Thermidor
法式焗龙虾
Oyster Rockefeller
菠菜芝士焗生蚝
Oyster Kilpatrick
烟肉焗生蚝
Roasted Seabass
烤鲈鱼

Chinese BBQ Station
中式烧烤

Honey Char Siu
蜜汁叉烧
Deep Fried Crispy Chicken
酥脆炸子鸡

Salad
沙律

French Niçoise Bar
Heirloom Tomato, Yellow Fin Tuna, Capers, Olives, Potato, French Bean, Herbs, French Vinaigrette
法式尼斯吧, 原种番茄, 黄鳍吞拿鱼, 酸豆, 橄榄, 土豆, 法边豆, 香草, 法式油醋汁

Chickpea Salad
鹰嘴豆沙律

Beetroot Salad
甜菜根沙律

Roasted Potato Salad
马铃薯沙律

Octopus Salad
八爪鱼沙律

Citrus Fennel and Radicchio Salad
柑橘茴香配菊苣沙律

Shrimp Cocktail
鸡尾虾沙律

Mesclun Lettuce
综合嫩叶沙律

Baby Gem Lettuce
生菜沙律

Crudité
法式蔬菜拼盘
Cherry Tomato, Bacon, Crutons, Corn, Cucumber, Carrot, Radish, Green Beans, Parmesan Cheese
车厘茄, 培根, 面包块, 玉米, 黄瓜, 胡萝卜, 萝卜, 青豆, 帕马森芝士

Balsamic Vinegrette, Olive Oil, Caesar Dressing
红酒醋, 橄榄油, 凯撒酱

Hummus, Eggplant Caviar, Tzatziki, Sardine
鹰嘴豆泥, 茄子鱼子酱, 青瓜酸乳酪酱, 沙丁鱼

Sandwich
三文治

Ham and Cheese Sandwich
火腿芝士可颂

Pastrami Baguette
Gherkins, Red Onion, Pommery Mustard, Emmental Cheese
烟熏牛肉三文治

Tuna Pan Bagnat
Basil, Boiled Egg, Caper, Red Onion, Tomato, Mini Brioche
吞拿鱼三文治

Turkey Bagel
Redcurrant Jam, Romaine Lettuce, Tomato, Emmental Cheese
火鸡贝果

Bread
面包

Artisanal Bread and Butter
手作面包及黄油

Cheese
芝士

Comté
孔泰芝士
Mimolette
米莫雷特芝士
Brie
布里芝士
Tete de Moine
泰德莫尼芝士
Stilton
斯蒂尔顿芝士
Chevre
切弗山羊芝士

Grapes, Dried Fruit, Honey, Assorted Compotes, Grissini, Lavosh, Cheese Crackers
提子, 水果干, 蜜糖, 精选果酱,面包棒, 亚美尼亚脆饼, 奶酪饼干

Charcuterie
冷切拼盘

Saucisson
拉克莱特奶酪配法国干香肠
Chorizo
西班牙辣肉肠
Mortadella
意式肉肠
Jambon de Bayonne
法国巴约纳火腿
Smoked Salmon
烟熏三文鱼
Chicken Terrine
鸡肉冻批
Pate en Croute
法式传统肉批
Duck Rillettes
法式传统鸭肉酱
Foie Gras Creme Brulee
鸭肝焦糖布丁

Mustards, Pickles, Crème Fraîche, Artichokes, Sun Dried Tomatoes, Assorted Olives
什锦芥末, 酸黄瓜, 炸酸豆, 法式酸奶油, 洋蓟, 风干番茄, 什锦橄榄

Live Cooking Meat Station
现煮肉类站

Pan-seared Foie Gras
香煎鹅肝

Carving
现切肉类

Cote de Boeuf
Red Wine Jus
烤牛肋扒配红酒汁

Beef Bourguignon
红酒炖牛肉

Provencal Lamb Rack
Persillade, Truffle Jus
烤羊腿配薄荷酱及松露汁

Grilled French Sausages
烤法式香肠

Pork Porchetta with Crispy Pork Knuckle
Choucroute, Honey and Mustard Sauce
烤猪肉卷配脆皮猪手酸辣酱及蜂蜜芥末酱

Roast Yellow Chicken
Vin Jaune and Morel Sauce
法式烤鸡配黄葡萄酒及羊肚菌酱

Chicken Fricasse
Mushroom, Petite Vegetable
法式奶油炖鸡

Side Dish
配菜

Truffle Mash Potato
松露土豆泥

Wild Mushroom
炒蘑菇

Choucroute
德式酸菜

Caramelized Apple
焦糖苹果

Macaroni and Cheese
奶酪通心粉

Sautéed Green Beans
烤四季豆

Ratatouille
普罗旺斯杂烩

Soup

Soup du Jour
当日例汤

Dessert
甜品

Lemon tart
柠檬塔
Tropical Fruit Bavaroise
热带水果巴伐利亚
Eclair
闪电泡芙
Opera Cake
歌剧蛋糕
Canneles
可露丽
Pate De Fruits
法式水果软糖
Apricot Tart
杏桃塔
Macarons
马卡龙
French Apple Cinnamon Pie
法式玉桂苹果派
Charlotte
夏洛特
Raspberry Parfait
覆盆子芭菲
Gateau Moka
摩卡蛋糕
Le Fraisier
法式草莓蛋糕
Mont-Blanc
蒙布朗
Tarte Flan Aux Fraise
草莓布丁塔
Gateau De Voyage Au Chocolat
旅行者巧克力蛋糕
Gateau au fromage blanc
法式芝士蛋糕
Madeleine
玛德琳
Gateau Basque
巴斯克蛋糕
Pavlova
帕弗洛瓦
Creme Brulee
焦糖布丁
Clafoutis
克拉夫提
Mille-Feuille
拿破仑

Menu items may vary according to season