

# THE TASTING TABLE

MOP  
澳门元

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

# WARM INFUSION

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

# FRESH & CRISP

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

# HOUSE FAVOURITE

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

# CULINARY DESTINATION

MOP  
澳门元

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

# THE COMMUNAL FEAST

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

# PASTA

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