

theKitchen 大厨

Appetizers 頭盤

Baked Clams with Minced Iberian Pork and Ginger 焗大蜆伴黑毛豬豚肉	220
Supreme Crabmeat with Avocado and Japanese Tomato 鮮蟹肉配牛油果沙律及日本蕃茄	300
Baked French Snails with Herb Butter (6pcs) 香草牛油焗法國田螺	150
Seared Scallops with Arugula and Apple Salad 香煎帶子伴芝麻菜及蘋果沙律	280
Grilled Alaskan King Crab Legs with Pomelo Salad 燒阿拉斯加帝皇蟹腳配柚子沙律	320
Grilled A3 Kagoshima Beef Salad with Black Truffle Vinaigrette 燒A3日本和牛沙律配黑松露油醋汁	350
Pan-Seared Foie Gras with Port Wine Sauce 香煎鵝肝配砵酒汁	320

From our Salad Bar 自選沙律吧

As an Appetizer 頭盤份量	320 (Per Person 每位)
As a Main Course 大盤份量	400 (Per Person 每位)

Soups 湯

Lobster Bisque 龍蝦湯	165
Traditional French Onion Soup 傳統法式洋葱湯	120
Porcini Mushroom Cappuccino 牛肝菌忌廉湯	140
Oxtail Consommé with Black Truffle 牛尾清湯配黑松露	120

Please Inform our Service Staff of any Food Allergies or Dietary Requirements
如有任何食物過敏或餐飲限制，請提前通知我們的服務員
All Prices are in MOP, Subject to 10% Service Charge
所有標價均以澳門幣為單位，並需加收10%的服務費

Main Courses From the Grill 燒烤主菜

U.S.D.A. Certified Prime Beef 美國特級牛肉

New York Sirloin (10oz/290gm, 14oz/400gm) 紐約西冷	610 / 800
Rib Eye Steak (14oz/400gm) 肉眼牛扒	800
Tenderloin (8oz/220gm, 12oz/340gm) 牛柳	620 / 900
Chateaubriand (20oz/580gm—for two) 特選七打牛柳(兩位用)	1400
Bone-in Rib Eye Steak (30oz/870gm) 有骨肉眼牛扒	1400
Dry-Aged (24 days) Bone-in Rib Eye Steak (22oz/620gm) 24日熟成有骨肉眼牛扒	1550

Australian Wagyu 澳洲和牛

Grade 7 The Ladies Cut Tenderloin (6oz/180gm) 7級牛柳	800
Grade 7 Sirloin (14oz/400gm) 7級西冷	1400
Grade 7 Porterhouse Steak (30oz/870gm) 7級腰肉T骨牛扒	1900
Grade 7 Steak Florentine (30oz/870gm) 7級佛羅倫斯T骨牛扒	1800
Grade 5 Tomahawk Steak (38oz/1070gm) 5級戰斧牛扒	1800

Kagoshima Beef from Japan 日本和牛

A5 Sirloin A5 西冷	600 (Per 100gm)
A3 Sirloin A3 西冷	500 (Per 100gm)
A3 Rib Eye A3 肉眼	1200 (Per 300gm)

All main courses are accompanied by two choices of vegetables
所有主菜均可配兩款薯菜

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Main Courses 主菜

Chef Recommendation 廚師推介

Iberian Pork Chop (12oz/340gm) 西班牙黑毛豬排	480
Dutch Veal Chop(12oz/340gm) 荷蘭牛仔排	640
Australian Prime Grade Lamb Chop (14oz/400gm) 澳洲頂級羊排	700
U.S. Prime Tenderloin (5oz/145gm) and Jumbo King Prawn with Gratinated Potato and Chorizo 美國特級牛柳及珍寶大蝦伴芝士葡腸焗薯	740

From the Sea 海鮮

Seasonal Catch From Our Live Tank 海鮮 - 請參選我們的魚缸

Snapper (500 – 600gm) 鯷魚	320 (Per Piece 每條)
Sea Bass (500 – 650gm) 鱸魚	260 (Per Piece 每條)
Grilled Sole / Sole Meunière (550 – 650gm) 扒龍脷或煎龍脷	640 (Per Piece 每條)
Boston Lobster (1.4 – 1.5 kg) 波士頓龍蝦	1350
Boston Lobster Thermidor (1.4 – 1.5 kg) 芝士白汁焗波士頓龍蝦	1450

Imports 入口

Norwegian Salmon Fillet (8oz/220gm) 挪威三文魚柳	320
U.S.Black Cod Fillet with Tomato Salsa and Yuzu Soy Butter Sauce 美國鱈魚柳配蕃茄及日本柚子豉味牛油汁	380
Jumbo King Prawns (14oz/400gm) 珍寶大蝦	740
Grilled Seafood Platter (Perfect for 2-3 Persons) (Lobster, King Crab Leg, Squid, Scallops and Seasonal Seafood) 扒海鮮拼盤 (適合2-3人享用) (龍蝦, 長腳蟹, 魷魚, 帶子及時令海鮮)	2500

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Sauces 各式醬汁 (On Request 據客人要求)

Béarnaise Sauce

法式香草蛋汁

Classic BBQ Sauce

傳統燒烤汁

Black Pepper Sauce

黑椒汁

French Mustard and Tarragon Sauce

法國芥末及香草汁

Hollandaise Sauce

法式雞蛋牛油汁

Lemon Butter Sauce (Recommended for Seafood)

檸檬牛油汁 (適用於海鮮)

Garlic Butter Sauce (Recommended for Prawns)

蒜蓉牛油汁 (適用於大蝦)

Red Wine Sauce

紅酒汁

Vegetables 蔬菜類

85 (Each Portion 一份)

Gratinated Broccoli

芝士焗西蘭花

Sautéed Broccoli

炒西蘭花

Sautéed or Poached Green Asparagus

炒或焗青蘆筍

Sautéed Brussels Sprouts

炒小椰菜

Sautéed Mushrooms

炒蘑菇

Sautéed or Creamed Spinach

炒菠菜或忌廉菠菜

Glazed Carrots

燴甘筍

Baked Idaho Potato

精選焗薯

Mashed Potato

幼滑薯蓉

Creamed Corn

忌廉粟米

French Fries

薯條

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Dessert 甜品

Vanilla Crème Brûlée 法式香草燉蛋	90
Coffee Jelly with Caramel Mousse and Vanilla Ice Cream 咖啡啫喱配焦糖慕絲及香草雪糕	90
Molten Chocolate Cake with Peppermint Ice Cream 溶心朱古力餅配薄荷雪糕	90
Fresh Fruit Salad 鮮果沙律	80
Choice of Homemade Ice Cream or Sherbet 精選自製雪糕或雪葩	70
Cheese Platter 精選芝士	160
Classic Opera Cake 經典歌劇院蛋糕	90
Signature Apple Crumble with Ice Cream 香焗蘋果餡餅	90
Soufflé (Grand Marnier with Coconut Ice Cream) (Chocolate with Chocolate Ice Cream) 梳乎厘 (香橙干邑配椰子雪糕) (朱古力配朱古力雪糕)	90

