





APPETIZERS & SALADS

MOP

		<p>Seafood Platter 兩位用 for two persons</p> <p><i>Australian Lobster, Cherrystone Clams, French Oysters, Alaskan Crab Legs</i></p> <p>海鮮拼盆 - 澳洲龍蝦, 加拿大車厘蜆, 法國生蠔, 阿拉斯加蟹腿</p>	<p>Seasonal Price</p>
		<p>Salada de Sardinha</p> <p><i>Porto Sardine Salad with Sautéed Garlic & Cilantro</i></p> <p>波爾圖沙甸魚蒜片沙律</p>	<p>118</p>
		<p>Norwegian Salmon Tartare with Toasted Garlic Brioche</p> <p>挪威三文魚他他伴蒜香多士</p>	<p>118</p>
		<p>French Goose Liver Mousse Salad with Rum & Brioche Toast</p> <p>法國鵝肝慕絲沙律</p>	<p>138</p>
Western		<p>Hokkaido Scallops & Avocado with Water Melon Marinated in White Port</p> <p>北海道帶子, 牛油果伴砵酒西瓜</p>	<p>138</p>
		<p>Octopus Carpaccio with Fresh Salmon Caviar Parfait & Lime Sorbet</p> <p>章魚薄片, 三文魚子芭菲, 青檸雪芭</p>	<p>158</p>

SOUPS

		<p>Sopa de Bacalhau</p> <p><i>Traditional Cod Soup</i></p> <p>古法馬介休湯</p>	<p>58</p>
	Western	<p>Mediterranean Fish Soup with Smoked Cherry Tomato & Basil</p> <p>煙車厘茄地中海魚湯</p>	<p>68</p>
		<p>Lobster Bisque</p> <p>法式龍蝦湯</p>	<p>68</p>
		<p>Ox-Tail Consommé with Dried Longan</p> <p>桂圓牛尾清湯</p>	<p>68</p>

 **Signature Dish**

Prices are subject to 10% service charge
所有價目需附加百分之十服務費

MAIN DISHES

MOP


		Australian Whole Lobster Gratin with Gruyère Cheese & White Truffle Oil 芝士焗原隻澳洲龍蝦	Seasonal Price
		Crabmeat & Rocket Risotto 蟹肉, 芥子菜意大利飯	138
		Sautéed French Blue Mussels with White Wine 白酒炒法國藍青口	168
		Coq Au Vin <i>Braised Chicken in Red Wine</i> 法式紅酒燴雞	188
<i>Western</i>		Pan Seared Garoupa with Cepe & Capers Butter 煎石斑柳配香草牛油	228
		'German' Barbeque Duck 德國烤鴨	兩位用 for two persons 398
		Ibérico Pluma Pork with Sautéed Green Bean & Wild Mushrooms <i>Served with Figs Sauce</i> 西班牙黑豬伴野菌	268
<i>Western</i>		Black Pepper Steak 黑椒牛柳	7 OZ 安士 338

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PORTUGUESE AND MACANESE

MOP

	<p>Galinha Africana <i>African Chicken</i> 非洲雞</p>		128
	<p> Arroz de Mariscos <i>Portuguese Seafood Rice</i> 海鮮飯</p>		128
	<p>Arroz de Pato <i>Portuguese Duck Rice</i> 焗鴨飯</p>		128
	<p> Camarão Frito com Pimenta <i>Fried Shrimps with Chilli</i> 辣椒炒蝦</p>		158
	<p>Ameijoas à Bulhão Pato com Camarão, Pimentão, Limão e Vinho Branco <i>Sautéed Clams with Shrimps, Chilli & White Wine</i> 白酒炒蜆</p>		158
	<p>Bacalhau Com Nata <i>Braised Cod with Ham, Egg & Cream</i> 忌廉焗馬介休</p>		188
	<p>Cataplana de Marisco <i>Portuguese Seafood Pot</i> 海鮮煲</p>	兩位用 for two persons	550

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FROM THE GRILL

MOP

<i>Western</i>	U.S Kurobuta Pork Chop 美國黑豚扒	9 OZ 安士	250
<i>Western</i>	Australian Rack of Lamb 澳洲羊架	10 OZ 安士	338
<i>Western</i>	U.S Beef Tenderloin 美國牛柳扒	7 OZ 安士	388
<i>Western</i>	U.S Prime Rib Eye of Beef 美國頂級肉眼扒	12 OZ 安士	428
<i>Western</i>	U.S Sirloin Steak 美國西冷扒	8 OZ 安士 12 OZ 安士	268 398
<i>Western</i>	Dutch Veal Chop 荷蘭牛仔扒	12 OZ 安士	488

Vegetables

<i>Western</i>	Baked US New Potatoes 鹽焗美國新薯
<i>Western</i>	Layer Potatoes 忌廉焗薯
<i>Western</i>	Boiled Potatoes 牛油焗薯
<i>Western</i>	Buttered Daily Vegetables 是日精選時蔬
<i>Western</i>	Cream Spinach 忌廉菠菜
<i>Western</i>	Garlic Spinach 蒜茸炒菠菜












Sauce: Hollandaise, Béarnaise, Morel, Mushroom, Pepper or Red Wine Jus
荷蘭汁, 班尼斯, 摩里菌, 白菌, 胡椒或紅酒汁

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DESSERTS

MOP

	Almond Panna Cotta with Apricot Jelly 杏仁奶凍	58
	Apple Tatin 法式蘋果批	58
	Ginger Crème Brûlée 法式薑汁蛋布甸	58
	Raspberry Mille Feuille 紅莓千層酥	68
	 Cherries Jubilee 火焰櫻桃	68
	 Temptations Tiramisu 提拉米蘇	68
	Mousse de Chocolate com Amêndoa Apimentado Tulip <i>Portuguese Chocolate Mousse with Peppered Almond Tulip</i> 葡萄牙朱古力慕絲	68
	Bolo de Batata <i>Portuguese Potato Cake</i> 葡萄牙薯茸蛋糕	68
	Sinfonia à Portuguesa <i>Portuguese Symphony - Serradura, Sweet Eggs & Caramel Custard</i> 葡萄牙甜品拼盆	88

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