

喜公馆 | THE CONSERVATORY

上午11时至午夜 11:00 AM – LATE

马年到“捞起”新春好运来推荐菜 CHINESE NEW YEAR “LO HEI”

“捞起”波士顿龙虾及三文鱼生

588

三文鱼籽、海草、酸姜、酸萝卜、紫苏、橘子、炸红薯丝
炸鱼皮、炸花生、腰果仁、柚子芝麻汁

PROSPERITY “LO HEI” WITH BOSTON LOBSTER AND SALMON SASHIMI

salmon roe, seaweed, pickled ginger, pickled radish, perilla leaves, mandarin, fried sweet potatoes
fried fish skin, fried peanuts, cashew nuts, yuzu sesame sauce

厨师推荐菜

CHEF’S RECOMMENDATION

香煎鸭肝多士 3件

258

枫糖芥末酱、烟肉、煎鹌鹑蛋

SEARED DUCK FOIE GRAS TOAST 3 pcs

maple mustard, bacon, fried quail egg

路氹「午夜三文治」

198

牛小排、瑞士软芝士、布兰斯顿英式腌菜酱、酸种面包

COTAI MIDNIGHT

beef short rib, raclette cheese, Branston pickle sauce, sourdough bread

噤啰鸡饭

168

烤春鸡配姜黄酱汁、火鸡火腿及提子干咖喱炒饭、时令蔬菜

CHICKEN PILAU

fried chicken with turmeric sauce served with turkey ham
dried raisins curry fried rice and seasonal vegetables

英式啤酒炸鱼及薯条

248

豆蓉、他他酱、柠檬

BEER BATTERED FISH AND CHIPS

mushy peas, proper tartare sauce, lemon

黑安格斯M5战斧牛扒 (1,200克)

1,388

牛尾约克郡布甸、烤薯仔、牛油萝卜、嫩茎西兰花、红酒骨髓浓汁

BLACK ANGUS M5 BEEF TOMAHAWK (1,200g)

oxtail stuffed Yorkshire pudding, roasted potatoes, buttered carrots
tenderstem broccolini, red wine bone marrow sauce



海鲜 Seafood



素菜 Vegetarian



辣味 Spicy



健康之选 Healthy Choice



环保食材 Certified Sustainable

如阁下对任何食物有敏感或要求，请于点单时告知您的服务员。所有价格均为澳门元，另加收10%服务费。

If you have any dietary restrictions or food allergies, please let your server know. Prices are in MOP and subject to 10% service charge.