

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 CHINESE NEW YEAR “LO HEI”

“捞起”波士顿龙虾及三文鱼生 588
三文鱼子、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 278
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

摩罗鸡饭  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  268
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.