

前菜和沙拉 Appetizer and Salad

	自制布拉塔奶酪 Homemade burrata	
	意式烤茄子, 原种番茄, 香蒜罗勒酱, 帕尔马奶酪脆片 Eggplant parmigiana, heirloom tomato, basil pesto, parmesan chips	208
	羽衣甘蓝沙拉 Kale salad	
	草莓, 牛油果, 青苹果, 蔓越莓干, 烤杏仁片, 温切斯特奶酪片, 蜂蜜芥末酱 Strawberry, avocado, green apple, dried cranberry, roasted almond, shaved Winchester cheese, honey mustard dressing	128
	加慢煮鸡胸肉 Add slow cooked chicken breast	40
	加培根 Add bacon lardons	40
	意大利迷你生菜沙拉 Baby gem lettuce salad	128
	西西里凤尾鱼, 沙司酱汁, 溏心蛋, 炸薯丝 Sicilian anchovy, sauce gribiche, soft boiled egg, potato fries	
	加慢煮鸡胸肉 Add slow cooked chicken breast	40
	加培根 Add bacon lardons	40

汤 Soup

	奶油蘑菇汤 Cream mushroom soup	108
	松露泡沫, 车达奶酪脆片 Truffle foam, cheddar cheese cracker	



招牌菜 Signature



素菜 Vegetarian

海鲜

Seafood on Ice



国王海鲜塔 The King's tower

2288

三只波士顿龙虾, 六只大虾, 红蟹腿, 四只蛭子, 两只海胆, 酸汁扇贝,
章鱼沙拉配三文鱼子和黄瓜, 油甘鱼刺身, 火焰烤健力士面包配海藻黄油, 精致配料
Three Boston lobsters, six banana prawns, red crab legs, four razor clams,
two sea urchins, scallop ceviche, octopus salad with salmon roe and cucumber, hamachi crudo,
flame-grilled Guinness bread with seaweed butter, condiments

伊丽莎白海鲜塔 The Elizabeth tower

1288

两只波士顿龙虾, 四只大虾, 红蟹腿, 两只蛭子, 章鱼沙拉配三文鱼子和黄瓜,
酸汁扇贝, 火焰烤健力士面包配海藻黄油, 精致配料
Two Boston lobster, four banana prawns, red crab legs, two razor clams,
octopus salad with salmon roe and cucumber, scallop ceviche,
flame-grilled Guinness bread with seaweed butter, condiments

英伦海鲜塔 Double decker tower

988

一只波士顿龙虾, 八只大虾, 两只蛭子, 一只海胆, 油甘鱼刺身, 柠檬, 精致配料
One Boston lobster, eight banana prawns, two razor clams, one sea urchin,
hamachi crudo, lemon, condiments

王子海鲜拼盘 The Prince platter

608

半只波士顿龙虾, 五只大虾, 红蟹腿, 柠檬, 精致配料
Half Boston lobster, five banana prawns, red crab leg, lemon, condiments

配柚子香葱酱, 苹果醋酱及辣根番茄酱

Served with our yuzu-chive dressing, apple cider mignonette and spicy horseradish ketchup



招牌菜 Signature



素菜 Vegetarian

意大利面, 烩饭及披萨

Pasta, Rice and Pizza

带子炒饭 Scallop fried rice 298

香脆猪肉肠, 藜麦, 野米, 时蔬, 松子仁, 脆甜薯丝
Crispy pork sausage, quinoa, wild rice, vegetable, pine nuts, crispy sweet potato

烟熏培根卡博纳拉意粉 Smoked bacon carbonara 218

手工意大利面, 溏心蛋, 烤酵母面包碎
Artisanal handmade spaghetti, slow cooked egg, toasted sourdough crumb

 露易莎 Luisa 208

烩菊苣, 猪肉碎, 普罗沃洛内奶酪, 辣椒碎
Braised endive, minced pork, provolone, chili flakes

卡布里披萨 Caprese pizza 198

烤车厘茄, 罗勒, 水牛马苏里拉奶酪
Roasted cherry tomato, basil, fresh mozzarella

主食

Main Course

澳大利亚肉眼牛扒 (300克) Australian beef ribeye steak (300g) 608

松露汁, 摩登伯那西酱, 烤蔬菜, 薯条
Truffle jus, modern bearnaise, grilled vegetable, French fries

 烤法国黄油鸡 (可供2-3人享用) 478

Whole roasted French yellow chicken (For 2-3 people)

罗马青花菜, 烤玉米, 黑啤汁
Romanesco, grilled corn, stout jus

烤猪肋骨 Grilled pork rib 308

番茄水瓜柳莎莎酱, 西洋菜, 烟熏辣椒香蒜蛋黄酱
Tomato caper salsa, water cress, chipotle aioli



招牌菜 Signature



素菜 Vegetarian



奇妙甜点品尝旅程 DESSERT TASTING JOURNEY

五道式 5 Courses

魔幻调配饮品 Magical mocktail

英伦玫瑰 The English rose

接骨木花, 草莓, 芭乐
Elderflower, strawberry, guava

女王之心 Queen of hearts

酸奶, 菠萝, 杏蜜饯, 法式脆蛋白
Yogurt, pineapple, apricot compote, French meringue

氮椰芒果西米汤 Nitro mango sago soup

氮椰子冰淇淋, 椰子球, 芒果雪芭, 西柚, 指柠
Nitro coconut ice cream, coconut spheres,
mango sorbet, grapefruit, finger lime

超越想像的甜点选择 Secret dessert selection

选出一款您最喜欢的甜点
Magically select one dessert from our signature collection

葡撻 v2.0 (额外收取澳门元100)
Egg tart v2.0 (Supplementary MOP 100)

每位
per person **208**



招牌菜 Signature



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