厨师推荐菜
CHEF'S RECOMMENDATION

上午11时至午夜 11:00 AM – LATE

香煎鸭肝多士 (3件) 278
SEARED DUCK FOIE GRAS TOAST (3 PCS)
枫糖芥末酱、烟肉、煎鹌鹑蛋
Maple mustard, bacon, fried quail egg

路氹「午夜三文治」 198
COTAI MIDNIGHT
牛小排、瑞士软芝士、布兰斯顿英式腌菜酱、酸种面包
Beef short rib, raclette cheese, Branston pickle sauce, sourdough bread

嚟啰鸡饭 168
CHICKEN PILAU
烤春鸡配姜黄酱汁、火鸡火腿及提子干咖喱炒饭、时令蔬菜
Fried chicken with turmeric sauce served with turkey ham dried raisins, curry fried rice and seasonal vegetables
含有本地食材 contains local source ingredients

英式啤酒炸鱼及薯条 268
BEER-BATTERED FISH AND CHIPS
豆蓉、他他酱、柠檬
Mushy peas, proper tartare sauce, lemon

黑安格斯M5战斧牛扒(1,200克) 1,388
BLACK ANGUS M5 BEEF TOMAHAWK (1,200G)
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
Oxtail stuffed Yorkshire pudding, roast 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.