午膳套餐 中午11时至下午3时 6月9号至6月20号 LUNCH COMBO 11:00 AM-3:00 PM 9TH JUNE-20TH JUNE 2025

两道菜澳门元 208/位,任选以下一款前菜或甜品、主菜及饮料一杯 三道菜澳门元 258/位,任选以下一款前菜、主菜、甜品及饮料一杯

Two-course at MOP 208/ person, choice of 1 starter or dessert, main and 1 drink Three-course at MOP 258/ person, choice of 1 starter, main, dessert and 1 drink

澳门元38元尊享氮气冷萃饮品一杯 Enjoy one Nitro Coffee / Tea / Kombucha at MOP 38

## 前菜 STARTERS

羽衣甘蓝叶青苹果沙律配新鲜杂莓核桃提子干,百香果汁 ♂ GREEN APPLE, KALE SALAD WITH FRESH BERRY, WALNUTS AND RAISINES PASSIONFRUIT VINAIGRETTE

鲜辣西芹凉拌海茸 約

MARINATED BULL KELP STEM WITH SPICY CELERY SAUCE

海底椰鲍鱼炖鸡汤瓜

SEA COCONUT ABALONE CHICKEN SOUP

## 主菜 MAINS

香炸鸡扒配竹炭面包薯条

FRIED CHICKEN WITH CHARCOAL BREADED, FRENCH FRIES

豉汁蒸比目鱼柳配咸肉菜饭 ♡

STEAMED HALIBUT FILLET IN BLACK BEAN SAUCE WITH PORK AND VEGETABLE RICE

卡拉布里亚辣香肠番茄汁意粉

SPICY CALABRIAN SAUSAGES SPAGHETTI TOMATO SAUCE

## 甜品 DESSERTS

椰汁西米露配芋圆雪糕

COCONUT MILK SAGO WITH TARO BALL ICE CREAM

火焰雪山

意大利蛋白脆饼, 火焰樱桃, 香草及黑莓

BAKED ALASKA SURPRISE

ITALIAN MERINGUE, CHERRY FLAMBÉ, VANILLA BEAN AND BLACKBERRY ICE CREAM

时令水果碟

SEASONAL FRUIT PLATTER

曲体验澳门Macao inspired 妙辛辣食物/spicy food 泛含有猪肉/contains pork ⑤ 素菜/vegetarian☆ 厨师推介/signature 如阁下对食物有敏感或要求,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.