

# Let's Do Lunch in Spring

## THREE-COURSE SET LUNCH

328 per person

438 per person including beef choice\*

### To Begin

CHEF'S SALAD   
orange, fennel, baby spinach, red onion

or

CEVICHE OF YELLOW FIN TUNA  
avocado and tomato-mango salsa

or

VEAL TENDERLOIN  
tuna sauce, caper berry, celery

or

CHICKEN CONSOMMÉ  
homemade Tortelli and black truffle

### Main

BOSSOLASCO LINGUINE  
mussels, green asparagus, pistachio, prawn

or

JAPANESE FARM SEA BASS  
Acqua Pazza broth, cherry tomato

or

FRENCH CHICKEN BREAST ROULADE  
spinach, ham and mushroom truffle sauce

or

AUSTRALIAN WAGYU BEEF STRIPLOIN\*  
white polenta, French green bean, beef sauce

### To Finish

CHEESE SELECTION  
hazelnut bread, homemade fruit jam

or

DOMORI MADAGASCAR CHOCOLATE  
coffee granita, chocolate espuma,  
mascarpone cream

or

CRÈME BRÛLÉE  
Tahiti vanilla and  
Agrimontana pistachio ice cream

or

YUZU TART  
sakura meringue and orange sorbet

COFFEE or TEA

### Sommelier Suggestions

Sparkling Wine  
Ferrari Brut Trentodoc, Trentino-Alto Adige,  
Italy, N.V. 138

White Wine  
Craggy Range Sauvignon Blanc, Marlborough,  
New Zealand, 2021 98

Dr. Loosen Blue Slate Riesling Kabinett,  
Mosel Valley, Germany, 2020 118

Red Wine  
Ata Rangi Crimson Pinot Noir, Martinborough,  
New Zealand, 2017 148

Marqués de Riscal Reserva, Rioja,  
Spain, 2016 118

 Vegetarian

\*"Let's Do Lunch in Spring" menu is to be served to every guest at the same table.

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


# 春日时令午餐

## 三道菜午膳套餐

每位 328

每位 438, 可选配精选牛扒\*

### 头盘

厨师沙拉 

香橙、茴香、菠菜苗、红洋葱

或

柠檬汁渍黄鳍吞拿鱼

牛油果及蕃茄芒果莎莎

或

小牛柳

吞拿鱼酱、水瓜柳、香芹

或

法式清鸡汤

手制意大利云吞及黑松露

### 主盘

意大利BOSSOLASCO扁意粉

青口、青芦笋、开心果、大虾

或

日本海鲈鱼

意式鱼汤、车厘茄

或

法式鸡胸卷

菠菜、火腿及蘑菇松露酱

或

澳洲和牛里脊肉\*

白玉米糕、法国青豆、牛肉汁

### 甜点

精选芝士

榛子面包、自家制果酱

或

意大利 DOMORI 马达加斯加巧克力

咖啡沙冰、巧克力泡沫、意式软芝士奶油

或

法式炖蛋

大溪地香草及意大利开心果冰淇淋

或

柚子挞

樱花蛋白脆饼及香橙雪葩

咖啡 或 茶

### 侍酒师推介

有汽葡萄酒

Ferrari Brut Trentodoc, Trentino-Alto Adige,  
Italy, N.V.

杯

138

白葡萄酒

Craggy Range Sauvignon Blanc, Marlborough,  
New Zealand, 2021

98

Dr. Loosen Blue Slate Riesling Kabinett,  
Mosel Valley, Germany, 2020

118

红葡萄酒

Ata Rangi Crimson Pinot Noir, Martinborough,  
New Zealand, 2017

148

Marqués de Riscal Reserva, Rioja,  
Spain, 2016

118

 素菜

同桌每位客人需同时享用「春日时令午餐」。

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。所有价格均为澳门币, 另加收 10%服务费。