

主餐牌 A La Carte Menu

海鲜拼盘

Plateau de Fruit de Mer

Lobster (1pcs), abalone (2pcs), Alaska king crab leg (3pcs), mussels (6pcs)
flower whelk (8pcs), tiger prawns (6pcs)

龙虾 1 只, 鲜鲍鱼 2 只, 阿拉斯加蟹脚 3 只, 青口 6 只, 花螺 8 只, 海虎虾 6 只

MOP 688

北海道扇贝鞑鞑伴柑橘酱汁

Tartare de Noix de Saint Jacques

Hokkaido scallop tartare in citrus dressing

MOP 228

龙虾凯撒沙拉 (龙虾半只)

Salade César au Homard

Lobster Caesar salad (half lobster)

MOP 248



蒜香牛油焗鲜鲍鱼(4 只)

Ormeau au Beurre d'Escargot

Baked abalone with Parisian butter and garlic (4 pcs)

MOP 188

法国腌肉白葡萄酒煮蛤蜊

Palourdes aux Lardons

Clams in white wine and lardons

MOP 188

黑青口: 白葡萄酒煮或西班牙香肠巴斯克风味

Moules Marinière ou Basquaise

Black mussels: Marinière or Basquaise with chorizo

MOP 238



蟹肉浓汤伴干邑奶油

Bisque de Crabe

Crab bisque with cognac cream

MOP 118



渔夫风味焗蟹盖

Crab Thermidor

Fisherman crab Thermidor

MOP 398

烤法国海鲈鱼伴茴香及蔬菜配柠檬牛油汁

Loup de Mer au Fenouil

Roasted French seabass with fennel, beurre blanc
and garden vegetables

MOP 468

海陆双拼 Duo Terre et Mer

香烤牛柳配干葱红酒汁伴蒜香牛油烤虎虾

Surf and turf: beef fillet mignon with Bordelaise sauce and tiger prawn with garlic butter

MOP 488

虎虾升级为半只龙虾 Tiger prawn upgrade to half lobster Thermidor

MOP 588

If you are concerned about food allergies, please alert your server prior to ordering.

如您对食物过敏, 请在下单前提醒服务员。

All prices are in MOP and subject to 10% service charge.

所有价格以澳门元计算, 并须另加 10% 服务费。