



厨师推荐	澳门币\$
Eiffel tower signature specialty	MOP
芦笋黑松露酱带子虾球 Sautéed prawns and scallops with green asparagus and pine nuts in black truffle sauce	488
石锅龙虾海鲜泡饭伴虾多士 Poached Boston lobster, prawns, scallops and mussels in superior prawn bisque Served with puffed rice and crispy prawn toast	388
芝士焗波士顿龙虾伊面 Boston lobster braised with e-fu noodles in cheese sauce	398
海蜇脆皮手撕鸡 Marinated chicken and jelly fish in mustard-sesame sauce with crispy chicken skin	238
苹果醋咕嚕肉 Sweet and sour pork filled with green apple	148
五香脆皮乳鸽伴干邑提子洋葱烧汁 Crispy pigeon with 5 spice salt and chef's signature cognac-raisin sauce (per piece)	138
茶是故乡浓之回味巧克力乌龙茶雪糕，奶茶核桃汤丸，绿茶奶冻伴绿茶曲奇 “Tea time”: home-made chocolate coated oolong tea ice cream, milk tea soup with walnut dumplings, green tea panna cotta and green tea cookie	78



大厨特别推介 EIFFEL TOWER SIGNATURE SPECIALTY



蔬菜 VEGETARIAN SPECIALTY



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所有价目需另加 10%服务费 All price are subject to 10% service charge

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