



SPECIAL SET MENU 精选套餐

MOP488 per person 每位澳门币488

STARTER 头盘

Pan-seared Foie Gras

with Brioche Toast, Apricot Puree, Ground Pistachio in Port Wine Reduction

煎鹅肝 配甜包多士，黄梅茸，砵酒汁

or 或

House-made Cured Salmon

with Citrus, Arugula, Olive Oil and Lemon Curd

自家制腌三文鱼 橘子火箭菜伴橄榄油柠檬酱

or 或

Clam Chowder

忌廉蜆肉周打汤

MAIN COURSE 主菜

USDA Prime Beef Flat Iron Steak

Red Wine Reduction

美国特级牛肩板肉

or 或

Linguini with Grilled Tiger King Prawns

Garlic, Chilli and Olive Oil

香烤虎虾伴意大利幼面

DESSERT 甜品

Warm Chocolate Lava Cake and House-made Vanilla Ice-cream

暖心流沙朱古力蛋糕伴自制雪糕

价格须另加10%服务费。

Price is subject to 10% service charge.