



STEAK SET MENU

精选牛扒套餐

MOP588 per person 每位澳门币588

STARTER 头盘

Pan Seared Foie Gras

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

煎鹅肝

配甜包多士、黄梅茸、开心果仁、砵酒汁

or 或

Duck Confit and Arugula Salad

Balsamic Dijon Nashi Pear, Blue Cheese, Dried Cranberry, Vinaigrette

油封鸭肫肉火箭菜沙律

伴黑醋芥末纳西梨、蓝芝士、蔓越莓干、油醋汁

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## SOUP 汤

Forest Mushroom Bisque

*Fried Enoki Mushroom, Black Truffle*

蘑菇浓汤

配炸金菇及黑松露

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MAIN COURSE 主菜

American Prime New York Strip, 10oz, Aged 18 Days, Grain-Fed

美国特级谷饲西冷牛扒 (10安士)

or 或

American Prime Rib-Eye, 10oz, Aged 18 Days, Grain-Fed

美国特级谷饲肉眼牛扒 (10安士)

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## DESSERT 甜品

Copa Chocolate Lava Cake with Raspberry Compote

and Tahitian Vanilla Ice-cream

高雅流沙朱古力蛋糕伴糖渍覆盆子及大溪地香草雪糕

价格须另加10%服务费。

Price is subject to 10% service charge.