



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

with Brioche Toast, Apricot Puree, Ground Pistachio in 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

with Nashi Pear, White Cheddar Cheese, Dried Cranberry, Balsamic Dijon Vinaigrette

油封鸭肫肉火箭菜沙律

伴纳西梨，白车打芝士，干蔓越莓及黑醋芥末汁

SOUP 汤

Forest Mushroom Bisque

with Fried Enoki Mushroom and Black Truffle

蘑菇浓汤

配炸金菇及黑松露

MAIN COURSE 主菜

Striploin, US Prime, Aged 18 Days, 10oz, Grain-Fed

美国特级谷饲西冷牛扒 (10安士)

or 或

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

美国特级谷饲肉眼牛扒 (10安士)

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.