



EASTER SET MENU

复活节套餐

STARTER 头盘

Pâté de Campagne

Smoked Bacon, Iberico Pork, Pistachio, Fine Herb Salad, Truffle Dressing

法式冻批

烟肉, 伊比利亚猪, 开心果, 香草沙律, 松露沙律汁

Planeta "La Segreta", Sicily Italy 2022

or 或

Grilled Wild Caught Japanese Squid

Braised Leeks, Champagne, Squid Ink Emulsion

碳烧野捕日本墨鱼

大蒜, 香槟, 墨汁泡沫

Quinta de Soalheiro Alvarinho, Vinho Verde, Portugal 2023

SOUP 汤

Sweet Corn Chowder

Lobster, Brioche, Old Bay

粟米周打汤

龙虾, 甜面包, 混合香草

MAIN COURSE 主菜

Grilled Lamb Rump, Grass-Fed, Australia, 8oz

Lamb Sausage, Foie Gras, Eggplant, Tzatziki Sauce

碳烧澳洲草饲羊霖扒 8 安士

羊肉肠, 鹅肝, 茄子, 青瓜乳酪汁

Herdade de Mouchão "Dom Rafael", Alentejo, Portugal 2021

or 或

Grilled Rib Eye, Grain-Fed, New Zealand, 8oz

Braised Beef Cheek & Russet Potato Pot Pie

碳烧纽西兰谷饲肉眼扒 8 安士

烩土豆牛面肉批

Gerard Bertrand 'An 908' Corbières, Languedoc, France 2020

DESSERT 甜品

Easter Delight

Hazelnut Praline, Milk Chocolate, Caramel, Vanilla Ice Cream

复活节喜悦

榛子果酱, 奶朱古力, 焦糖酱, 香草雪糕

Concha y Toro, Late Harvest, Sauvignon Blanc, D.O. Valle Maule, Chile 2020

MOP 688 per person
每位

Additional MOP \$288 with Wine Pairing

额外澳门币 \$288 用于葡萄酒搭配

Price in MOP and subject to 10% service charge
价格以澳门元计算, 须另收 10%服务费