



COPA SET LUNCH

STARTER

Heirloom tomato & Mozzarella salad

Pesto, arugula, garlic croutons, Barolo wine dressing

or

Steak tartare

Balsamic aioli, pickled radish, quail egg, toasted baguette

or

Pan seared Hokkaido scallop

Seasonal mushroom & corn ragu, pine nuts, vermouth sauce

or

Slow cooked egg

Green asparagus, crispy bacon, Parmesan foam

or

Soup of the day

(Please check with your server for the soup of the day)

MAIN

Linguine Tarantina

Black mussel, Nduja sausage, Datterini tomato, basil

or

Herb crusted Atlantic codfish

Ricotta gnocchi, seasonal vegetables barigoule, little neck clam, white wine sauce

or

BBQ glazed Iberico pork chop 6oz

Seasonal grilled vegetables

or

USDA Prime beef flank steak 6oz

Seasonal grilled vegetables

or

Grilled USDA Prime tenderloin & foie gras "Rossini" 6oz *(additional MOP 98)*

Sautéed garlic spinach, mashed potato, truffle sauce

SIDE DISHES

(Additional MOP 80 per dish)

French fries; grilled green asparagus; sautéed wild mushroom

DESSERT

New York Cheese Cake

topped with blueberry ravioli

or

Freshly baked chocolate tart with vanilla ice cream

or

Pavlova

With strawberry sorbet, vanilla Chantilly

2-course MOP 278 / person

3-course MOP 318 / person

Set menu includes a cup of hot coffee or hot tea

Price is subject to 10% service charge.



精选午市套餐

头盘

番茄和水牛芝士沙律

香草酱，火箭菜，香蒜面包粒，巴罗洛酒汁
或

牛肉他他

黑醋，腌萝卜仔，鹌鹑蛋，烤法式面包
或

香煎北海道带子

时令香菇和粟米，松子，苦艾酒汁
或

慢煮温泉蛋

青芦笋，香脆烟肉，巴马臣芝士汁
或

是日餐汤

(请向服务员查询)

主菜

意式蒜香扁意粉

黑青口，辣肉肠，李子番茄，罗勒
或

香草牛油烤大西洋鳕鱼

里科塔芝士薯丸子，时令蔬菜，蚬肉，白酒汁
或

炭烤西班牙黑毛猪上肩

烤时令蔬菜
或

烤美国特级牛肩板肉 (6安士)

烤时令蔬菜
或

烤美国顶级牛柳伴鹅肝(6安士) (另加澳门元 98)

香蒜炒菠菜，薯蓉，松露汁

配菜

(每款额外澳门元 80)

炸薯条，烧芦笋，炒野菌

甜品

纽约芝士蛋糕

伴蓝莓馄饨
或

新鲜烤制朱古力挞伴香草雪糕

或

百露华蛋白蛋糕

配草莓雪葩及香草忌廉

两道菜 每位澳门元 278

三道菜 每位澳门元 318

套餐包含一杯热咖啡或热茶

价格须另加收10%服务费。