



## 精选午市套餐

### 头盘

#### 烟三文鱼凯撒沙律

罗马生菜，巴马臣芝士，面包粒，烟培根

或

#### 煎鹅肝

甜包多士，烩康佛伦斯梨酱，砵酒汁

或

#### 轻煎北海道带子

红烩野菌，椰菜花，烤榛子

或

#### 是日餐汤

(请向服务员查询)

### 主菜

#### 扁面条虾普利马维拉

什锦蔬菜，樱桃番茄，罗勒

或

#### 烤挪威三文鱼

黑青口，藏红花烩饭

或

#### 烧烤酱烤猪仔骨

烤小玉米，小胡萝卜，西兰花苗，烧烤酱

或

#### 新西兰谷饲安格斯牛柳（六安士）

土豆泥，青芦笋，西兰花苗，烤蘑菇，砵酒汁

另加澳门币128可享用牛柳主食

### 甜品

#### 加勒比巧克力慕斯

配马达加斯加香草奶油，法式牛奶布丁

或

#### 纽约芝士蛋糕

伴蓝莓馄饨

三道菜 每位澳门币298

价格须另加10%服务费。



## LUNCH STEAK SET MENU

### STARTER

Smoked salmon Caesar salad

*Baby Romain lettuce, parmesan cheese, croutons, smokey bacon*

or

Pan seared foie gras

*Toasted brioche, pear chutney, port reduction*

or

Seared Hokkaido scallops

*Braised wild mushrooms, cauliflower, roasted hazelnut*

or

Soup of the day

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

### MAIN COURSE

Linguine shrimp primavera

*Assorted vegetables, cherry tomato, basil*

or

Grilled Norwegian salmon

*Black mussel, saffron risotto*

or

Roasted barbequed pork ribs

*Grilled baby corn, baby carrots, broccolini, barbequed Sauce*

or

New Zealand black Angus tenderloin, 6oz, grain fed

*Mashed potato, green asparagus, broccolini, roasted mushrooms, port wine sauce*

***Additional MOP128 for tenderloin dish***

### DESSERT

Caribbean chocolate mousse

*layered with Madagascar vanille, crème brulee*

or

New York Cheese Cake

*topped with blueberry ravioli*

**3-Course MOP298 / person**

Price is subject to 10% service charge.