

APPETIZERS		STEAKS AND CHOPS		SEAFOOD	
	MOP		MOP		MOP
US Prime Beef Tartare <i>Country Bread and Poached Quail Egg</i>	168	 COPA U.S. Prime Beef Mixed Grill <i>with Beef Tenderloin, Striploin and Rib-Eye (100g each)</i>	488	 COPA Chilled Seafood Extravaganza <i>1 Whole Boston Lobster; 2 Tiger King Prawns, 2 Ceviche Scallops, 2 Abalones, 6 Fresh Mussels and 4 Fresh Oysters</i>	788
 Pan Seared Foie Gras <i>Brioche Toast, Apricot Puree, Ground Pistachio in Port Wine Reduction</i>	158	 USDA Prime Tomahawk Steak (40oz)	1,680		
 Pan-fried Jumbo Lump Crab Cake <i>Spicy Pineapple Remoulade</i>	188	Australian Black Wagyu Beef T-Bone Natural Pastures and Cereal Fed (20oz)	1,188	COPA Chilled Seafood Sharing Platter <i>1 Whole Boston Lobster; 4 Fresh Oysters, 4 Fresh Prawns and 4 Canadian Jade Whelks</i>	618
Seared Hokkaido Scallops <i>with Granny Smith Apple Salad, Balsamic Tomato Dressing and Smoked Maldon Sea Salt</i>	178	Kansas City Style Bone-in Strip Steak (20oz)	988	 King Crab Leg <i>Chilled or Grilled (14 oz)</i>	518
Deep-fried Soft Shell Crab <i>Spicy Glaze, “Red Hot” Mayonnaise</i>	158	Kagoshima A4 Striploin of Beef (10oz)	888	Live Boston Lobster Sautéed in Thermidor Style (1Pound/450g)	428
Grilled Octopus <i>Pickled Artichoke, Limoncello Dressing</i>	158	 Australian M-7 Wagyu Beef Tenderloin (10oz)	788	 Grilled or Steamed Live Boston Lobster (1Pound/450g)	398
Sautéed French Blue Mussels <i>in White Wine, Garlic, Shallots, Herbs and Butter Cream Sauce</i>	148	28 Days Dry Aged Prime Beef New York Striploin (10oz)	498	Pan Seared Hokkaido King Scallops (4 Pieces)	358
Tuna Tataki, Avocado Salad <i>Cumin Mayo, Pickled Vegetables</i>	148	28 Days Dry Aged Prime Beef Rib-Eye Steak (10oz)	498	Pan Seared Chilean Seabass Fillet (8 oz)	348
The "BLT" <i>Berkshire Pork Belly, Sauteed Romaine, Tomato Gel</i>	138	 USDA Certified Angus Prime Beef New York Striploin (12oz)	468	Grilled Tiger King Prawns (3 Pieces)	298
Gratined Portobello Mushroom <i>with Crab, Spinach, Semi-Dried Tomato, Fontina Cheese and Bacon</i>	158	USDA Certified Angus Prime Beef Rib Eye (12oz)	448	Pan-fried Norwegian Salmon Fillet (8 oz)	248
Sauteed Shrimp <i>in Pernod, Tomato Concasse, Feta Cheese, Basil</i>	148	USDA Certified Prime Tenderloin (12oz)	508	Broiled Australia Cobia <i>Fresh Jalapeno Parsley Puree</i>	328
Fresh Shucked Oyster (min. order 3 pieces)					
Oyster Gillardeau	65				
Oyster White Pearl	55				
Oyster Fine de Claire	45				
SOUPS AND SALADS		OTHER MEAT APART FROM BEEF.....		CHEFS SPECIALTIES	
	MOP		MOP		MOP
 Maine Lobster Bisque with Brandy	118	USDA Certified Prime New York Striploin (12oz)	418	 Seafood Mixed Grill <i>1 Whole Boston Lobster, 2 Tiger King Prawns, 2 Abalones, 4 Fresh Oysters and 6 Fresh Mussels</i>	758
Littleneck Clam Chowder	98	USDA Certified Prime Rib-Eye Steak (12oz)	398		
Forest Mushroom Bisque <i>Fried Enoki Mushroom and Black Truffle</i>	88	USDA Prime Beef Flat Iron Steak	328	Surf ‘N’ Turf <i>Grilled Beef Tenderloin (5 oz) and half Boston Lobster</i>	468
Tomato and Mozzarella Cheese <i>with Aged Balsamic and Extra Virgin Olive Oil</i>	148				
Duck Confit and Arugula Salad <i>Red Onion, Blue Cheese, Bacon Bit, Balsamic Dijon Vinaigrette</i>	138				
Fried Calamari and Quinoa Salad <i>Roasted Vegetables, Chipotle Aioli</i>	138				
Grilled Chicken Club Salad <i>with Tomatoes, Egg, Smokey Bacon, Cheddar Cheese and Honey Mustard Dressing</i>	138				
Baby Spinach Salad <i>with Smokey Bacon, Hearts of Palm, White Mushroom, Soft Boiled Egg and Candied Walnuts</i>	128				
The Copa’s Caesar Salad <i>Sourdough Croutons</i>	118				
Fresh Abalone and Grilled Stack <i>of Ratatouille, Fig Balsamic Vinaigrette</i>	168				
Salad of Za'atar Rubbed Lamb Loin <i>Roasted Pumpkin, Beet, Cous Cous, Pistachios, Harissa Yogurt Dressing</i>	148				
THE PLATES		ADD TO YOUR STEAK		SIDE DISHES	
	MOP		MOP	MOP58 each	
Lobster Seafood Rice <i>Lobster Tail, Crabmeat, Abalone, Prawns, Mussels, Chorizo Sausage with Lobster Broth</i>	428	1/2 Grilled Lobster	198	Buttered Mashed Potatoes	
Decadent Baked Macaroni and Cheese <i>Crabmeat, Lobster and Truffle</i>	398	Pan-fried Foie Gras	148	French Fries	
Spaghetti Bolognaise <i>with Grilled USDA Prime Beef</i>	298	Baked Fresh Abalone with Herb Butter	98	Sweet Potato Fries	
Grilled Tiger Prawn and Organic Penne Puttanesca	328	Grilled King Prawn	88	Loaded Baked Potato with Sour Cream, Bacon Bits, Cheddar Cheese and Chives	
				Cauliflower Polonaise	
				Macaroni and Cheese	
				Maple Glazed Baby Carrots	
				Sautéed Garlic Mushrooms	
				Broccoli with Cheese Sauce	
				Spinach (choice of Creamed or Sautéed)	
				Deep-fried Onion Rings	
				Fresh Green Asparagus with Hollandaise Sauce	
				Any Combination of 4 Side Dishes	MOP198

Be Rewarded! Ask your server about Sands Rewards Club dining benefits.



 Our Chef's Recommendation
All Prices Subject to 10% Service Charge

头盘

	澳门币\$
美国顶级牛肉鞑靼 配乡村面包及水煮鹌鹑蛋	168
 煎鹅肝 配甜包多士、黄梅蓉、砵酒汁	158
 香煎珍宝蟹饼 配香味菠萝酱	188
轻煎北海道带子 伴青苹果沙律配鲜茄黑醋汁及烟熏海盐	178
美式辣汁炸软壳蟹	158
烤八爪鱼 伴腌朝鲜蓟,柠檬酒汁	158
白酒香草牛油汁煮法国蓝青口	148
金枪鱼牛油果沙律 配酸渍菜	148
伯克希尔猪腩肉 轻炒罗文生菜，鲜茄啫喱	138
蟹肉焗大蘑菇 菠菜，茄乾，丰提纳芝士及烟肉	158
炒鲜虾 配绿茵香酒，鲜茄肉，希腊芝士及罗勒	148
即开生蚝（3只起计）	
吉拉多生蚝	65
白珍珠生蚝	55
纷迪奇生蚝	45

汤类及沙律

	澳门币\$
 缅甸州龙虾浓汤 配白兰地	118
忌廉蚬肉周打汤	98
蘑菇浓汤 配炸金菇及黑松露	88
蕃茄水牛芝士沙律 配陈年黑醋及橄榄油	148
油封鸭肫肉火箭菜沙律 伴红洋葱、蓝芝士、烟肉碎及黑醋芥末汁	138
炸鱿鱼圈藜麦沙律 伴烤蔬菜及烟辣椒酱	138
高雅烤鸡肉沙律 伴鲜茄、鸡蛋、烟肉及蜜糖芥末汁	138
嫩菠菜沙律 伴烟肉、葵心、蘑菇、温泉鸡蛋、糖渍合桃	128
高雅凯撒沙律	118
鲜鲍鱼烤菜沙律 无花果黑醋汁	168
羊鞍柳沙律 配南瓜，红甜菜，小玉米，开心果，辣乳酪汁	148

美式烩饭及意粉

	澳门币\$
龙虾海鲜烩饭 配龙虾、蟹肉、鲍鱼、虾、青口、辣肠及龙虾汁	428
黑松露芝士焗蟹肉龙虾通粉	398
鲜茄肉酱意大利粉 伴炭烤美国牛肉	298
辣茄汁扒虎虾有机尖通粉	328

牛扒类

	澳门币\$
 高雅扒房精选美国牛扒大汇 牛柳、西冷和肉眼扒(各100克)	488
 美国战斧牛扒 (40安士)	1,680
澳洲黑毛和牛T骨扒 (20安士)	1,188
堪萨斯州连骨牛扒 (20安士)	988
鹿儿岛A4和牛西冷牛扒 (10安士)	888
 澳洲M-7和牛牛柳 (10安士)	788
28日熟成特级西冷牛扒 (10安士)	498
28日熟成特级肉眼扒 (10安士)	498
 美国安格斯顶级纽约西冷牛扒 (12安士)	468
美国安格斯顶级肉眼牛扒 (12安士)	448
美国特级牛柳 (12安士)	508
美国特级牛柳 (8安士)	398
美国特级纽约西冷牛扒 (12安士)	418
美国特级肉眼牛扒 (12安士)	398
美国特级牛肩板肉	328

牛肉之外.....

	澳门币\$
西班牙黑毛猪扒 (12安士)	418
澳洲草饲羊架 (10安士)需时25分钟烹调至五成熟	368
澳洲草饲羊扒 (10安士)	358
香草法国黄油走地春鸡	288
油浸法国鸭肫 烩红椰菜，焦糖苹果	298
烤法国鹌鹑 茴香菜洋葱酱,红莓酱,原味鹌鹑汁	318

其他配搭

	澳门币\$
香烤龙虾(半只)	198
香煎鹅肝	148
香草牛油焗鲜鲍鱼	98
扒大虎虾	88

海鲜类

	澳门币\$
 高雅扒房豪华海鲜大汇演 波士顿龙虾1只、大虎虾、柠汁腌北海道扇贝及鲍鱼各2只、青口6只及精选生蚝4只	788
高雅扒房海鲜拼盘 波士顿龙虾1只、精选生蚝、鲜虾及翡翠螺各4只	618
 阿拉斯加蟹脚 冰镇或香烤 (14安士)	518
芝士汁焗波士顿龙虾 (1磅/450克)	428
 香烤或清蒸生猛波士顿龙虾 (1磅/450克 配柠檬牛油汁)	398
轻煎北海道带子皇 (4只)	358
香烤白鳕鱼柳 (8安士)	348
香烤大虎虾 (3只)	298
香煎挪威三文鱼扒 (8安士)	248
烤澳洲黑鳕鱼 伴墨西哥辣椒芫荽蓉	328

厨师推荐

	澳门币\$
香烤海鲜大汇 波士顿龙虾1只、大虾及鲍鱼各2只、精选生蚝4只及青口6只	758
美国牛柳 (5安士) 拼烤波士顿龙虾	468
和牛牛肉汉堡 伴车打芝士及烟肉	228

伴菜 每款澳门币\$58

牛油薯蓉
炸薯条
炸蕃薯条
焗薯 配酸忌廉、烟肉碎、车打芝士及青葱
椰菜花牛油蛋汁
芝士焗通粉
枫糖蜜饯幼胡萝卜
香蒜炒鲜蘑菇
西兰花配芝士汁
菠菜 (可选配忌廉煮或香炒)
酥炸洋葱圈
鲜青芦笋配荷兰汁
自选4式组合
澳门币\$198

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