

COPA
STEAKHOUSE

WAGYU BEEF PROMOTION

和牛推介

APPETIZER 前菜

Australian Wagyu Beef Tongue Salad

Fine Herb-Lettuce, Tonnato Dressing, Caper Berries

澳洲和牛牛舌沙律

幼嫩香草生菜，金枪鱼酱，刺山柑

150g / \$ 228

Soup 汤

Wagyu Beef Broth

Truffle Royale, Shimeji Mushrooms

和牛牛肉汤

黑松露炖蛋，灵芝菇

\$128

SLOW BRAISED 原味慢煮

24 Hours Slow Braised Australian Wagyu Beef Cheeks

Iranian Saffron Risotto, Red Chicory, Miso, Red Wine Veal Jus

廿四小时慢煮澳洲和牛牛面颊

藏红花意大利饭，红菊苣，味增红酒牛仔肉汁

225g / \$398

REAL CHARCOAL-GRILL 真正炭烤风味

Grilled Fukuoka Wagyu Boneless Short Ribs

Roasted Fingerling Potatoes, Arugula Pesto, Natural Veal Jus

炭烤福冈A4和牛牛肋小排

手指茨，火箭菜香草酱，原味牛仔肉汁

225g / \$658

Grilled Miyazaki A4 Wagyu Chuck Roll

Roasted Fingerling Potatoes, Arugula Pesto, Natural Veal Jus

炭烤宫崎A4和牛牛肩胛肉

手指茨，火箭菜香草酱，原味牛仔肉汁

225g / \$658

Grilled Kagoshima A4 Wagyu Sirloin

Roasted Fingerling Potatoes, Arugula Pesto, Natural Veal Jus

炭烤鹿儿岛A4和牛西冷牛肉

手指茨，火箭菜香草酱，原味牛仔肉汁

280g / \$988

PERFECT FOR SHARE 完美二人分享

Australian Security Farm M9 Wagyu Beef Wellington

Butter mashed Potatoes, Black Truffle Sauce

焗威灵顿澳洲M9和牛牛柳

牛油土豆泥，黑松露牛仔肉汁

Preparation: 45 minutes for medium cooked 需时45分钟烹调至五成熟

400g / \$1788

CHEF BARLAS'S RECOMMENDATION ADD TO YOUR MAIN COURSE 自选大厨巴拿斯推介

Australian Winter Black Truffle, slices to order – per gram with market price, minimum 5 gram

即刨澳洲黑松露，时价 (每克计)，5克起计算

所有价格以澳门币计算，须另加10%服务费。 All Prices are in MOP and subject to 10% service charge.