



COPA
STEAKHOUSE

EASTER SET MENU

复活节精选套餐

STARTER 头盘

Pan seared foie gras

Toasted brioche, pear chutney, port reduction

煎鹅肝

甜包多士，烩康佛伦斯梨酱，砵酒汁

or 或

Duck confit and arugula salad

Balsamic dijon nashi pear, blue cheese, dried cranberry, vinaigrette

油封鸭肫肉火箭菜沙律

伴黑醋芥末纳西梨，蓝芝士，蔓越莓干，油醋汁

SOUP 汤

Forest mushroom bisque

Fried enoki mushroom, black truffle

蘑菇浓汤

配炸金菇及黑松露

MAIN COURSE 主菜

USDA prime grain-fed black Angus striploin 8oz

美国安格斯谷饲西冷 (8安士)

or 或

Grilled Norwegian salmon

Black mussel, saffron risotto

烤挪威三文鱼

黑青口，藏红花意大利饭

DESSERT 甜品

Copa chocolate lava cake

Raspberry compote and Tahitian vanilla ice-cream

高雅流沙朱古力蛋糕

伴糖渍覆盆子及大溪地香草雪糕

MOP638 Per person
每位

Price is in MOP and subject to 10% service charge.
价格以澳门币计算，须另加收10%服务费。

