

邱吉爾餐廳

CHURCHILL'S

Table

前菜 APPETIZER

水煮八爪鱼和大虾

有机土豆, 溏心鹌鹑蛋, 刺山柑莎莎酱, 藏红花大蒜蛋黄酱

Poached Octopus and Prawn

Kipfler Potato, Soft Boiled Quail Egg, Caper Salsa, Saffron Aioli

MOP 268

主菜 MAIN COURSE

香烤慢煮牛肋骨

烤罗马青花菜, 舞茸, 牛肝菌泥, 波本威士忌黑胡椒汁

Grilled Slow Cooked Beef Short Rib

Roasted Romanesco, Maitake, Porcini Puree, Bourbon Black Peppercorn Sauce

MOP 588

甜品 DESSERT

国王棋子

坦桑尼亚 70%巧克力慕斯, 榛子果仁糖, 黑巧克力奶酱, 干邑冰淇淋

The King Piece

Tanzania 70% Chocolate Mousse, Hazelnut Praline, Dark Chocolate Cremeux, Cognac Ice-Cream

MOP 188