

COPA
STEAKHOUSE

CHRISTMAS MENU 圣诞套餐



24-26/12/2022

AMUSE BOUCHE 餐前小食

Yellow fin tuna tartelette, yuzu dressing, oscietra caviar
黄鳍鲔鱼鞑鞑，柚子酱汁，奥西特拉鲟鱼子酱

APPETIZER 头盘

Warm Canadian scallop toasted on brioche
Braised salsify with wild mushrooms, black truffle, white wine sauce
轻烤加拿大带子配布里欧面包
炖婆罗门参伴野生蘑菇，黑松露，白酒汁

SOUP 汤

Wagyu beef consommé
Onion royale, Winter vegetables
法式和牛清汤
洋葱，冬季蔬菜

FISH 鱼

Pan-seared Parma ham wrapped monk fish
Prawn stuffed zucchini roll, braised turnips, Arbois wine sauce
香煎巴马火腿卷琵琶鱼
意大利青瓜酿虾，炖萝卜，阿布娃白葡萄酒汁

MAIN COURSE 主菜

Roasted Christmas Tom turkey ballotine stuffed with chestnut and cranberry
Cranberry puree, crispy chestnut, Périgord black truffle, turkey gravy
烤圣诞火鸡酿栗子和金巴利
金巴利酱，脆栗子，佩里戈尔黑松露，火鸡肉汁
OR 或

Wagyu M5 beef Wellington Rossini
Truffle mashed potato, garden herbs salad, Périgord black truffle, Californian red wine sauce
罗西尼威灵顿M5黑毛和牛
松露薯蓉，田园沙律，佩里戈尔黑松露，加州红酒汁

DESSERT 甜品

Chestnut and rum cake
Served with blackcurrant compote and cinnamon ice-cream
朗姆酒栗子蛋糕
黑加仑子蜜饯配肉桂雪糕

MOP 988 per person
澳门币 每位

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