

COPA STEAKHOUSE

NEW YEAR'S MENU 新年套餐

31/12/2023 – 2/1/2024

MOP 888 per person
澳门元 888 每位

AMUSE BOUCHE 餐前小食

Burrata "Carniato" DOP

Preserved heirloom cherry tomato and Tahitian vanilla, Sicilian shrimp crudo

水牛芝士

腌祖传番茄，大溪地香草，西西里虾

APPETIZER 前菜

Seaweed cured Hokkaido scallop

Cauliflower couscous, green apple pickle, kumquat marmalade, anchovy emulsion

海苔北海道带子

椰菜花中东米，腌青苹果，柑桔果酱，鲣鱼泡沫汁

SOUP 汤

Yellow chicken consommé

Seasonal mushroom and foie gras ravioli, Périgord truffle

黄鸡清汤

时令菌鹅肝意大利云吞，松露

SEAFOOD 海鲜

Chard grilled Atlantic blue lobster

Braised fennel and celtuce, shellfish risotto, Champagne emulsion

烤大西洋蓝龙虾

烩茴香及莴笋，贝类意大利饭，香槟泡沫汁

MAIN COURSE 主菜

Roasted suckling pig

Chard baby gem lettuce and mandarin, russet potato gaufrette, black pepper jus

烤乳猪

烤罗马生菜和橘子，薯格脆片，黑胡椒汁

or

Grilled M6 Infinity New York striploin (Additional MOP 118)

Celeriac and Yukon golden potato terrine, black garlic emulsion, vintage port wine jus

烤M6澳州和牛西冷 (另加澳门元 118)

芹菜薯仔批，黑蒜，砵酒松露汁

DESSERT 甜品

Baked Alaska

焗阿拉斯加雪山

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