



**COPA**  
STEAKHOUSE

**CHRISTMAS SET LUNCH**

24-26/12/2023



**STARTER**

**Arugula and confit duck salad**

*Aged balsamic dressing, pear, dried cranberry, parmesan cheese*

or

**US Angus prime steak tartare**

*Egg yolk, balsamic aioli, pickled beetroot, sourdough*

or

**Grilled octopus**

*Smoked eggplant caviar, chimichurri*

or

**Roasted pumpkin soup**

*Black Mussel, toasted pumpkin seeds and smoky bacon*

**MAIN COURSE**

**Beef short-rib ragu**

*Mezzi paccheri, toasted hazelnuts and parmesan cheese*

or

**Grilled salmon**

*Seasonal vegetables casserole, clams, fried grits*

or

**Roasted turkey, chestnut and mushroom stuffing**

*Lavender honey glazed carrot and cranberry chutney, triple cooked yams, turkey gravy*

or

**Grilled black Angus tenderloin 6oz, grain fed**

*Grilled seasonal vegetables, braised beef cheek, Yukon golden mash potato, red wine jus*

( Additional MOP 98 )

**SIDE DISHES**

( Additional MOP 75 per dish )

French fries; macaroni with cheese; grilled asparagus

**DESSERT**

Caribbean chocolate and mango passion fruit

**3-course MOP 398 / person**

Set menu includes a cup of hot coffee or hot tea

Price is subject to 10% service charge.

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## 圣诞午餐套餐

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### 前菜

油封鸭胗肉火箭菜沙律

黑醋，梨，蔓越莓干，巴马臣芝士

或

美国安格斯牛肉他他

蛋黄，陈年黑醋蛋黄酱，腌红菜头，酸种面包

或

烤八爪鱼

烤茄子酱，香草醋汁

或

烤南瓜汤

蓝青口，烤南瓜籽及烟肉

### 主菜

烩牛肉肉酱大通粉

烤榛子及巴马臣芝士

或

烤三文鱼

时菜，蜆，煎饼

或

栗子蘑菇酿烤火鸡

薰衣草蜜糖烤红萝卜，蔓越莓酱，三煮芋，火鸡汁

或

烤美国安格斯牛柳（六安士）

烤蔬菜，烩牛面肉，薯蓉，红酒汁

（另加澳门元 98）

### 配菜

（每款另加澳门元 75元）

炸薯条、芝士通心粉、烤芦笋

### 甜品

加勒比海朱古力及芒果百香果

三道菜 每位澳门元 398

套餐包含一杯热咖啡或热茶

价格须另加收10%服务费。