

COPA
STEAKHOUSE

FESTIVE SET LUNCH

31/12/2023 – 2/1/2024



STARTER

Grilled King prawn and fresh mozzarella salad

Heirloom tomato, aged balsamic, basil pesto, extra virgin olive oil

or

US Angus prime steak tartare

Egg yolk, balsamic aioli, pickle mushroom

or

Pan-fried jumbo lump crab cake

Piquillo dressing, herb salad

(Additional MOP 58)

or

Chestnut soup and foie gras

Braised chestnut and black truffle

MAIN COURSE

Beef cheek ragu

Mezzi paccheri, toasted hazelnuts and parmesan cheese

or

Grilled salmon

Cannellini bean and braised seasonal vegetables, black mussel, white wine sauce

or

Roasted turkey, chestnut and mushroom stuffing

Lavender honey glazed carrot and cranberry jam, truffle fried yams, turkey gravy

or

Grilled Black Angus tenderloin 6oz, grain fed

Grilled seasonal vegetables and foie gras, 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

Baked Alaska

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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新年午市套餐

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头菜

烤大虾配水牛芝士沙律

祖传番茄，陈年香醋，香草酱，特级初榨橄榄油
或

美国安格斯牛肉他他

蛋黄，陈年黑醋蛋黄酱，腌蘑菇
或

香煎珍宝蟹饼

香蒜辣蛋黄酱，香草沙律
(另加澳门元 58)
或

栗子汤配鹅肝

烩栗子粒，黑松露

主菜

烩牛面肉酱大通粉

烤榛子及巴马臣芝士
或

烤三文鱼

烩白腰豆什锦蔬菜，黑青口，白酒汁
或

栗子蘑菇酿烤火鸡

薰衣草蜜糖烤红萝卜，蔓越莓酱，炸山药，火鸡汁
或

烤美国安格斯牛柳 (六安士)

烤蔬菜，鹅肝，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、烧芦笋

甜品

焗阿拉斯加雪山

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。