



**COPA**  
STEAKHOUSE

**NEW YEAR'S SET LUNCH**

**01/01/2025**



MOP **\$398** per person

**APPETIZER**

**Arugula & Duck Confit Salad**

*Truffle Dressing, Pear, Cranberry, Aged Cheese*

or

**USDA Prime Steak Tartare**

*Quail Egg, Pickle Radish, Balsamic Aioli, Sourdough Toast*

or

**Jumbo Lump Crab "Scotch Egg"**

*Tartar Sauce, Fine Herb Salad*

or

**Pan Seared Hokkaido Scallop**

*Braise Mushroom & Celeriac, Pine Nuts, Noilly Prat Sauce*

or

**Copa Seafood Chowder**

*Old Bay, Garlic Crouton*

**MAIN COURSE**

**King Prawn Linguini Aglio e Olio**

*Meyer Lemon, Parsley*

or

**Grilled Salmon**

*Ricotta Gnocchi, Seasonal Vegetable Barrigoule, Little Neck Clam, Saffron Sauce*

or

**Grilled Iberico Pork Chop**

*BBQ Glaze, Seasonal Vegetables*

or

**Grilled Beef Flank 6oz**

*Seasonal Grilled Vegetables*

or

**Grilled USDA Prime Tenderloin & Foie Gras "Rossini" (Additional MOP 98)**

*Seasonal Grilled Vegetables, Yukon Golden Mashed Potato, Bordelaise Sauce*

**Side Dishes (\$80 additional per dish)**

*French Fries; Sautéed Wild Mushroom; Grilled Asparagus*

**DESSERT**

**Champagne and Forest Berries Pavlova**

Price in MOP and subject to 10% service charge

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新年午餐套餐

01/01/2025



澳门元 **\$398** 每位

头盘

火箭菜和油封鸭肉沙律

松露酱、香梨、香贝里陈年奶酪

或

美国安格斯牛肉他他

鹌鹑蛋、腌萝卜、香醋蛋黄酱、酸种面包

或

珍宝蟹肉“苏格兰蛋”

塔塔酱及精致香草沙拉

或

香煎北海道带子

炖蘑菇和芹菜根、松子、艾酒酱

或

高雅扒房海鲜周打汤

香草蒜香面包

主菜

大虾扁面、蒜香和橄榄油

梅尔柠檬、欧芹

或

烤三文鱼

意大利团子、时令普罗旺斯蔬菜、小蛤蚧、藏红花汁

或

烤西冷牛排 6oz

时令烤蔬菜或

或

烤伊比利亚猪排

烧烤酱及时令蔬菜

或

美国牛柳配煎鹅肝(另加澳门元 98)

时令烤蔬菜、黄金土豆泥、波尔多酱

配菜(每道菜另加澳门元80元)

炸薯条; 炒野菌; 烤芦笋

甜品

香槟森林浆果百露华

价格以澳门元计算, 须另收 10%服务费