

COPA
STEAKHOUSE

CHRISTMAS MENU 圣诞套餐



24-26/12/2021

AMUSE BOUCHE 餐前小食

24 Months Iberico Ham, Wild Mushroom, Roasted Cauliflower Foam, Fresh Herbs Oil
24个月西班牙风乾火腿，野生蘑菇，烤花椰菜泡沫，香草油

STARTER 头盘

Cured Norwegian Salmon, Oscietra Caviar, Hokkaido Sea Urchin
Honey-Fennel Puree, Pickled Pearl Onions, Yuzu Gel
腌挪威三文鱼，奥斯特拉鱼子酱，北海道海胆
蜂蜜茴香泥，珍珠洋葱，柚子啫喱

SOUP 汤

Winter Chestnut Velouté
Hokkaido Scallop, Crispy Chestnuts
冬日栗子汤
北海道带子，栗子脆片

SEAFOOD 海鲜

Butter Poached Maine Lobster
Jerusalem Artichoke, Swiss Chard, Vermouth Beurre Blanc
牛油煮缅因州龙虾
耶路撒冷朝鲜蓟，瑞士甜菜，白酒牛油汁

MAIN COURSE 主菜

Roulade of Tom Turkey, Foie Gras, Smoky Bacon
Napa Savoy Cabbage, Chanterelles, Yams Mash, Natural Turkey Jus
烤圣诞火鸡卷，法国鹅肝，烟熏培根
纳帕卷心菜，鸡油菌，甜红薯泥，火鸡汁

OR 或

Black Angus Beef Tenderloin "Wellington"
Californian Green Asparagus, Butter Mashed Potatoes, Port Infused Veal Jus
“威灵顿”安格斯牛柳
加州青芦笋，牛油土豆泥，砵洒牛仔肉汁

DESSERT 甜品

Milk Chocolate and Gingerbread Caramel Yule Log with Exotic Sorbet
牛奶朱古力姜饼焦糖圣诞蛋糕，水果雪葩

PETIT FOURS 法式小点

MOP928 Per person
每位

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