

MESA LUNCH SET MENU

味賞午市套餐

2 COURSE SET LUNCH 198
兩道菜午市套餐

(1 Petiscos selection + 1 main course 一款餐前小食 + 一款主菜)

3 COURSE SET LUNCH 218
三道菜午市套餐

(1 Petiscos selection + 1 main course + 1 dessert 一款餐前小食 + 一款主菜 + 一款甜品)

SOMMELIER SELECTION – TWO WINE TASTING FLIGHT 120
侍酒師推薦 – 兩款葡萄酒

BREAD SERVICE

麵包服務

HOMEMADE BREAD AND BUTTER
自製麵包，牛油

PETISCOS

餐前小食

✓ SEASONAL TARTELETTE
Vegetable tartelette with pumpkin purée
時令蔬菜撻
伴蔬菜及南瓜蓉

CARROT SOUP
Salted hazelnut praline with coriander
甘筍湯
伴咸榛子醬及芫茜

LAMB TACO
Smoked eggplant with sherry vinegar
羊肉墨西哥餅
伴煙燻茄子及雪莉醋

✓ Vegetarian 素食

Please inform our service staff of any food allergies or dietary requirements. 如閣下有對任何食物過敏或餐飲限制，請聯絡服務員。

All prices are in MOP, subject to 10% service charge. 所有標價均以澳門幣為單位，並需加收 10% 的服務費。

MAIN COURSE

主菜

BACALHAU

Potato, cabbage with olive and bread crumble

馬介休

伴馬鈴薯, 椰菜, 橄欖及麵包碎

✓ ROASTED CAULIFLOWER

Tomato and bread porridge "açorda" and poached egg

烤椰菜

伴番茄, 麵包粥及水波蛋

IBERICO PORK

Josper grilled with chouriço polenta and burnt orange

炭燒伊比利亞黑毛豬

伴辣肉腸粟米蓉及香橙

GREAT AMBERJACK

Stewed rice with clams, lemon confit and coriander

烤油甘魚

伴蜆肉飯, 油漬檸檬及芫茜

Additional MOP 58

另加 MOP 58

DESSERT

甜品

✓ "PASTEL DE NATA"

Warm egg tart with coffee ice cream

葡式蛋撻

伴咖啡雪糕

✓ MODERN SERRADURA

Passion fruit with vanilla cream

木糠布甸

伴熱情果及雲喱拿奶油

✓ CRÈME CARAMEL

Orange flavor with caramelised dried fruits

焦糖布甸

伴香橙及焦糖乾果

COFFEE OR TEA

咖啡或茶

38

✓ Vegetarian 素食

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