

APPETIZERS 頭盤

MOP

Pan-fried Foie Gras, Port & Prune Compote
法國鵝肝, 砵酒燴西梅

208

Semi Cooked Beef with Garlic Olive Oil Dressing
半熟牛肉配蒜片 欖油汁

178

'French' Duck Breast and 'Hokkaido' Scallop Mousse with Green Mango
法國鴨胸釀北海道帶子慕斯配青芒果

178

SALADS 沙律

Beetroot & Feta
紅菜頭芝士

178

Alaskan Crab Meat & Prawns
阿拉斯加蟹肉, 蝦

178

Caesar Salad - choice of Parma Ham, Shrimps or Cajun Chicken
凱撒沙律 選配火腿, 蝦 或 炒雞柳

178

SOUPS 湯


MOP

Cream of Forest Mushrooms
蘑菇忌廉

75

Fish Soup with Smoked Cherry Tomato 'Mediterranean' Style
煙車厘茄地中海魚

85

 Lobster Bisque
法式龍蝦


85

 Signature Dish

Oven Baked Norwegian Salmon 燒挪威三文魚	218
Roasted Rock Salt Stingray Fish with Champagne Lemon Cream Sauce 岩鹽燒魔鬼魚配香檳檸檬忌廉汁	238
Baked King Prawns with Herbs & Garlic, Wild Rice 香草蒜茸焗大蝦配野米飯	238

PASTA 意大利麵

MOP

 Crab Meat Ravioli, Tomato Cream Sauce 意大利蟹肉餛飩配番茄忌廉汁	208
Matsutake and Mushroom with Basil Ink Spaghetti 松茸蜆肉配紫蘇墨汁意粉	238
Pan Fried White Cod with Black Truffle & Tagliolini Pasta 香煎白鱈魚配黑松露扁意粉	238

 Signature Dish

FROM THE GRILL 燒扒類

U.S Angus Beef Tenderloin 8 OZ 安士 488
美國安格斯牛柳

Sauces :

Hollandaise, Béarnaise, Morel, Mushroom, Red Wine or Pepper

醬汁：荷蘭汁, 班尼斯, 摩里菌, 白菌, 紅酒或胡椒

Side Dishes :

Baked US Potato, Gratin Potato, Boiled Potato, Selection of Daily Vegetables,
Creamed Spinach

蔬菜或馬鈴薯：鹽焗美國薯, 忌廉焗薯, 牛油焗薯, 是日精選時蔬, 忌廉菠菜

DESSERTS 甜品 MOP

Yoghurt Panna Cotta with Mixed Berries 85

乳酪意大利奶凍配雜莓

Mango Mille Feuille 85
芒果千層酥

★ Temptations Tiramisu 85
自家製提拉米蘇

★ Ginger Crème Brûlée 85
法式薑汁蛋布甸

Cherries Jubilee 108
火焰櫻桃

★ Signature Dish