

SET LUNCH MENU 茶杯午餐

STARTER & SOUP 头盘及汤

AUTUMN APPLE SALAD 秋季苹果沙律

Yellow Beetroot, Seasonal Greens, Mixed Nuts, Apple Cider Vinaigrette 黄菜头, 时令蔬菜, 混合坚果, 苹果醋

WHITE RADISH VELOUTÉ 白萝卜浓汤

Freshly Ground Pink Peppercorn 鲜粉红胡椒

CHARCOAL PANKO CRAB CAKE 炸日式竹炭蟹饼

Crab Tobiko, Herb Emulsion, Smoked Paprika Aioli 蟹籽, 香草泡沫, 烟熏红椒粉香蒜蛋黄酱

MAIN 主菜

OPEN BUCKWHEAT RAVIOLO 开面荞麦义大利云吞

Beef Cheek, Sous Vide Egg, Caramelized Onion, Mushroom, Balsamic Reduction 牛颊肉, 温泉蛋, 焦糖洋葱, 蘑菇, 义大利香醋

PAN ROASTED TURBOT 香烤多宝鱼

Tempura Organic Okra, Butternut Squash Variations, Kaffir Lime Oil 有机秋葵天妇罗, 冬南瓜, 檸檬葉油

SLOW COOKED CHICKEN THIGH 慢煮鸡腿肉

Grilled Organic Vegetables, Celery Root Barley Risotto, Truffle Sauce 烤有机蔬菜, 芹菜根薏米, 松露酱汁

DESSERT 甜品

GLUTEN FREE DARK CHOCOLATE LAYER CAKE 无麸质黑朱古力蛋糕

Raspberry Compote, Raspberry Sorbet 覆盆子果酱, 覆盆子雪葩

HOJICHA PANNA COTTA 焙茶奶冻

Hojicha Ice Cream, Green Tea Sponge, Red Bean 焙茶冰淇淋, 绿茶海绵蛋糕, 红豆

DRINK 饮品

ICED SLOW-BREW TEA INFUSIONS OR TEA OF THE DAY
风味冰茶 或 当日美茗

2-COURSE WITH DRINK 两道菜及饮品 / 138

3-COURSE WITH DRINK 三道菜及饮品 / 158



Our favorites 我们的最爱



Vegetarian 素食

All prices are in MOP and subject to 10% service charge
Please inform us of any food allergy or dietary requirements prior to ordering

所有价格均以澳门币计算, 并附加10%服务费
如对任何食物有过敏反应, 请于点餐前通知服务团队