



Steak Night



牛扒之夜

WEDNESDAY & THURSDAY

RADICCHIO ENDIVE SALAD

Blue Cheese, Walnuts and Raspberry Vinaigrette
菊苣沙律配蓝波芝士,核桃及覆盆子醋汁

OR

VEGETABLE CONSOMME

Assorted Mushroom
杂蔬菜清汤配蘑菇

OR

COUNTRY PATÉ

Pickled Vegetables, Mustard Vinaigrette and Apricot Compote
法式乡村猪肉冻配泡蔬菜芥末香醋及杏脯



STEAK OF YOUR CHOICE

自选一款牛扒

CANADIAN BEEF SHORT RIBS

加拿大牛肋扒
MOP 198/250 gr

US PRIME RIB EYE

美国肉眼
MOP 398/330 gr

US PRIME BEEF TENDERLOIN

美国牛肉里脊
MOP 368/200 gr

AUSTRALIAN WAGYU STRIPLOIN M6

澳洲和牛 M6 级西冷
MOP 428/280 gr

Served with a Green Salad or French Fries and Sauces (Béarnaise, Horseradish Cream, Peppercorn Sauce)
配有蔬菜沙律或薯条和酱汁 (奶黄酱, 辣根奶油, 黑椒酱)

EXTRAS 另选

CAVIAR 鱼子酱 MOP 270 per 10gr

FOIE GRAS 鸭肝 MOP 90 per piece

SIDE DISHES 配菜 MOP 68 each

Mashed Potato, Macaroni Cheese, Baked Pilaf Rice, Green Asparagus, Sautéed Spinach, Sautéed Mushrooms, Seasonal Vegetables
马铃薯泥 · 奶酪通心粉 · 焗饭 · 芦笋 · 炒菠菜 · 炒蘑菇 · 时蔬



HOMEMADE SORBET

Sorbet of the day
自制雪葩

OR

CRÈME BRÛLÉE

Caramelized Vanilla Custard
焦糖香草布丁

1 Glass of Selected Red or White Wine Included

包含一杯精选葡萄酒

Additional 40 MOP to Try Our Sommelier's Selection of Red or White Wine

额外 40MOP 侍酒师精选葡萄酒

**All prices are in Macau Pataca and subject to 10% service charge. If you have any dietary requirements, please inform your server before ordering*
以上价格为澳门币, 需另加 10%服务费. 如有任何特别膳食要求, 敬请通知服务员