

Main Courses 主菜

Line Caught Seabass	钩捕鲈鱼		498
	parsley & clams broth	蚬及欧芹汤汁	
Brittany Blue Lobster	烧蓝龙虾		568
	leeks and crustacean emulsion, glazed potatoes	青葱海鲜汁、土豆	
Veal Chop "Milanese" Style	"米兰式"牛仔肉排	for one or two 一至二人份	478
	large crispy breaded veal chop, ratte potato, sicilian tomato salad		
	香酥牛仔肉排、ratte 土豆、西西里蕃茄沙律		
"Greffeuille AAA" Lamb	"Greffeuille 牧场 AAA 级"羊肉		498
	rack, loin, artichokes, natural jus	羊肋脊及羊里脊肉、洋蓟、羊肉原汁	
M9 Sirloin & Short Rib	M9 西冷牛扒及牛肋骨		498
	roasted vegetables, red wine and plum sauce	时令蔬菜、红酒梅子酱汁	
"Fassone Veal" Tenderloin	"Fassone"牛仔柳		588
	in crisp bread, parsley gnocchi, green vegetables	土豆芝士丸子、时令蔬菜	
Bone-in Rib-Eye – 1300g	(waiting around 45 minutes)	for two or more	1,488
连骨肉眼扒 一1300 克	(需时约 45 分钟)	二人以上份量	
	"tuscan" style with olive oil, aromatic herbs, zolfino beans		
	塔斯卡尼式橄榄油及芳香草、zolfino 豆		

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