



Main Courses 主菜

Line Caught Seabass	钓捕鲈鱼		498
"agretti", clam and parsley broth		意大利野菜、蜆及欧芹汤汁	
Brittany Blue Lobster	烧蓝龙虾		688
crustacean emulsion, glazed potatoes		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, art ichokes, 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	1,580
连骨肉眼扒 – 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			

*All prices in MOP are subject to 10% service charge
所有澳门币價目需附加 10% 服务费*