

## Main Courses 主菜

<b>Confit Toothfish</b>	浸犬牙鱼		<b>398</b>
"agretti", baby broccoli and potato emulsion 意大利野菜、西兰花及土豆汁			
<b>Brittany Blue Lobster</b>	烧蓝龙虾		<b>598</b>
glazed ratte potatoes, romanesco, crustacean emulsion 土豆、意大利椰菜花、海鲜汁			
<b>Veal Chop "Milanese" Style</b>	"米兰式"牛仔肉排	for one or two 一至二人份	<b>478</b>
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			
<b>"Greffeuille AAA" Lamb</b>	"Greffeuille 牧场 AAA 级"羊肉		<b>498</b>
eggplant and parmesan roll, bell pepper "peperonata" 茄子及帕马森芝士卷、甜椒 "peperonata"			
<b>M9 Sirloin &amp; Short Rib</b>	M9 西冷牛扒及牛肋骨		<b>498</b>
roasted vegetables, red wine and plum sauce 时令蔬菜、红酒梅子酱汁			
<b>Bone-in Rib-Eye – 1300g</b>	(waiting around 45 minutes)	for two or more	<b>1,580</b>
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			

*All prices in MOP are subject to 10% service charge*  
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