

Main Courses 主菜

Confit Toothfish 浸犬牙鱼			398
eggplant and confit tomato, taggiasca olive, tomato and seafood emulsion 茄子及油浸番茄、塔加斯卡橄榄、番茄及海鲜汤汁			
Brittany Blue Lobster 烧蓝龙虾			598
"trombetta" zucchini, glazed ratte potatoes, sea urchin, lobster consommé “喇叭”小胡瓜、土豆、海胆、龙虾清汤			
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, fennel salad, datterino tomato 香酥牛仔肉排、茴香沙律、“datterino”小番茄			
Baby Lamb from Pyrenees 比利牛斯山脉羊羔肉			498
aromatic herbs, barley, spring vegetables, natural jus 芳香草、薏米、时令蔬菜、羊肉原汁			
Wagyu Tenderloin & Short Rib 和牛牛里脊及牛仔骨			498
roasted vegetables, red wine and plum sauce 时令蔬菜、红酒梅子酱汁			
Bone-in Rib-Eye – 1300g	(waiting around 45 minutes)	for two or more	1,580
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, seasonal vegetables 塔斯卡尼式橄榄油及芳香草、时令蔬菜			

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