

## Main Courses 主菜

<b>Confit Toothfish</b> 浸犬牙鱼			<b>398</b>
eggplant and confit tomato, taggiasca olive, tomato emulsion			
<b>Brittany Blue Lobster</b> 烧蓝龙虾			<b>598</b>
"trombetta" zucchini, glazed ratte potatoes, sea urchin, lobster consommé			
<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, fennel salad trevigiano radicchio with aged balsamic vinegar			
<b>Aveyron Lamb</b> Aveyron 羊肉			<b>498</b>
topinambour and blue artichokes, natural jus			
<b>Wagyu Tenderloin &amp; Short Rib</b> 和牛牛里脊及牛肋骨			<b>498</b>
roasted vegetables, red wine and plum sauce			
<b>Bone-in Rib-Eye – 1300g</b>	(waiting around 45 minutes)	for two or more	<b>1,580</b>
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, seasonal vegetables			

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