

Main Courses 主菜

Confit Toothfish 浸犬牙鱼			398
eggplant and confit tomato, natural broth, parsley oil			
Brittany Blue Lobster 烧蓝龙虾			598
"trombetta" zucchini, glazed ratte potatoes, sea urchin, lobster consommé			
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 trevigiano radicchio with aged balsamic vinegar			
Aveyron Lamb "Aveyron" 羊肉			498
topinambour and blue artichokes, natural jus			
Wagyu Tenderloin & Short Rib 和牛牛里脊及牛肋骨肉			498
roasted vegetables, red wine and plum sauce			
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, seasonal vegetables			

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