



valentine's day dinner

menu

時令生蠔

三個品種，現場開殼

紅酒汁，雞尾酒汁，辣汁，新鮮檸檬

seasonal oysters

3 varieties, freshly shucked to order

mignonette sauce, cocktail sauce, tabasco sauce, fresh lemon

精選壽司

雜錦魚生壽司拼盤

sashimi

三文魚, 油甘魚, 金槍魚, 壽司卷

salmon, hamachi, maguro, designer nigiri & maki

sushi

soy sauce, wasabi

至尊海鮮凍盤

luxurious cold poached seafood on ice

波士頓龍蝦

boston lobster

白蜆

clams

半壳本地帶子

½ shell scallop

黑青口(澳洲南青口)

black mussel

阿拉斯加蟹腳

alaskan queen crab legs

鮮蝦

prawns

翡翠螺(加拿大青螺)

jade whelk



花蜆
flower clams

面包蟹
brown crab

時令田園蔬菜沙律
seasonal mesclun salad

醬料
sauces and dressings

千島沙律醬, 泰式辣椒芫茜, 芥菜白汁, 辣椒仔, 雞尾汁
thousand island, thai coriander chili, wasabi mayo, tabasco, cocktail sauce

油
oils

'belazu'大蒜橄欖油
infused garlic olive oil 'belazu'

'belazu'紫蘇橄欖油
infused basil olive oil 'belazu'

'belazu'辣椒橄欖油
infused chilli olive oil 'belazu'

'pons'牛肝菌橄欖油
infused cepe olive oil 'pons'

'pons'迷迭香橄欖油
infused rosemary olive oil 'pons'

醋
vinegars

黑醋
white balsamic condiment 'belazu'

梅酪紅酒醋
merlot vinegar 'mas portell'



赤霞珠紅酒

cabernet sauvignon vinegar 'mas portell'

霞多麗白酒

chardonnay vinegar 'mas portell'

招牌麪包

signature bread

凱撒沙律, 配銀魚柳, 帕馬森芝士, 培根, 面包粒

caesar salad with shaved parmesan, crispy bacon, anchovies, crouton, eggs & walnut

蟹柳西芹沙拉

crab stick and celery salad

意大利海鮮沙拉

italian seafood salad

綠茶蕎麥麵伴蝦仁沙拉

green tea soba and shrimp salad

八爪魚沙拉

octopus salad

希臘沙拉

greek salad

吞拿魚黑豆雞蛋沙拉

salad de atum (tuna, black eye pea and egg salad)

泰式海鮮粉絲沙拉

thai vermicelli seafood salad

印度尼西亞辣味蝦醬蔬菜沙拉

rojak petis – (indonesian taufo and vegetables salad)

開胃前菜

anti pasto & condiments

燒磨菇, 燒阿枝竹, 青橄欖, 黑橄欖, 雜菜酸青瓜, 芝士釀甜椒, 油浸蒜頭, 銀魚柳, 水瓜柳, 洋蔥圈, 乾蕃茄, 黑醋雜菜, 意瓜醬, 欖醬



grilled button mushrooms, grilled artichokes, green olive jumbo, black olives, gherkins, homemade mixed pickled vegetables, stuffed capsicum with cheese, garlic confit, anchovies, capers, onion rings, sundried tomato, grilled balsamic marinated vegetables, caponata eggplant caviar, olive spread, pickled vegetables

冷盤

cold cut selection

鸡肉甜椒粉香肠/火腿/烟火鸡肉肠/鸡肉蘑菇香肠

chicken paprika lyoner, ham, smoked turkey breast, chicken and mushroom lyoner

各式芝士-葡國芝士，愛丹芝士，艾曼托芝士或布里芝士伴配料和麵包

cheese boards – portuguese cheese, edam, emmenthal or brie with condiment's and lavosh

什錦果仁和乾果

assorted nuts and dried fruits

黑毛猪火腿

pata negra

24 个月自然风干火腿

live pata negra - Casa do Porco Preto 24 months Natural cured

barrancos cured shoulder ham, morcela fumado, smoked morcela, paio de lombo, chorizos, bresaola

湯

soup

番茄奶油汤

tomato cream soup

蟹肉粟米汤

corn with crab meat soup

熱菜

hot pots

辣炒軟殼蟹

stir fried soft shell crab with dry chilli and garlic



扒虾配葡国辣酱

camarão grelhado com molho piri piri (grilled prawns with piri piri sauce)

腰果鸡丁

gai pad medmamuang (stir fried chicken with cashew nut)

辣炒文蛤

stir fried clam with chili paste

炒牛肉玉米蘑菇

wok-fried beef with shimeji mushroom and young corn

甜酸脆石斑鱼

crispy fried grouper fillet in sweet and sour jam

云耳炒带子

stir fried scallops with yellow fungus and greens

印度咖喱绘花菜和鹰嘴豆

tandoori phool - cauliflower roasted and marinated with aiwaina and chick pea flour

印度咖喱烩时蔬

shabnaam curry - stewed mushrooms, green peas with green and red capsicums, fresh cream

印度香草酥皮饭

puff pastry biryani - basmati rice with herbs

瑞典肉丸配烤土豆

swedish meatball w/ roasted baby potatoes

日式炸猪排配咖喱汁

katsu pork w/ japanese curry

地中海香脂醋炒蘑菇

mediterranean balsamic mushrooms

香菇西兰花配蟹肉汁

stir fried broccoli with crab meat sauce

切肉檔



carving station

烤西冷扒
roast beef sirloin

百里香汁和黑椒汁
thyme jus & black pepper sauce

海鱸釀茴香，橄欖和番茄，檸檬牛油汁
sea bass stuffed with fennel, olives and tomato, lemon butter sauce

馬沙拉烤全魚
whole baked fish with masala

薄荷酸辣醬，芒果酸辣醬，醃青檸，青辣椒，印度薄餅，印度香草薄餅
mint chutney, mango chutney, lime pickle, green chilli pickle, plain poppadum,
masala poppadum and raitas

碳燒

from the char grill

切肉檯

現場切燒

the butcher counter

slicing and grilling to order

肉眼扒，西冷扒
beef rib eye, beef sirloin

芝麻菜沙律
arugula salad

巴黎牛油汁
café de paris butter

各式芥辣
mustard service – grain, dijon, hot english

辣椒醬，紅香草汁
condiment service – rose harissa, red chimichurri

醬料
sauces



葡式辣汁, 意大利紫蘇汁, 紅香草汁, 印尼辣椒汁, 百里香燒汁
piri piri, pesto, red chimichurri, balado, thyme jus

幼法豆

baby french beans

芦笋

asparagus

杏苞菇

oyster mushrooms

新鲜土豆

new potatoes

洋葱

red onion

麵檔

noodle station

澳門式炆牛腩

macanese braised beef brisket

米粉, 油麵, 雞蛋面, 伊麵

rice noodles, yellow noodles, egg noodles, yee-mee

配料-青蔥, 茶葉蛋, 醃菜, 辣椒仔, 芫荽, 泡椒, 炸蔥, 炸蒜

condiments - spring onions, tea boiled eggs, vegetable pickle, chili padi, coriander, pickled chilli,
fried shallot, fried garlic

油-蒜油, 麻油, 辣油

oils - garlic oil, sesame oil, chili oil

醬汁-豉油, 米醋, 豆瓣醬, 潮州辣椒醬

sauces - soy sauce, rice vinegar, taupan, chui chow chili paste

京式片皮鴨

beijing style roasted duck

配料-青蔥絲, 青瓜絲, 辣椒絲



condiments- shredded spring onions, cucumber, chilli

海鮮醬

hoi sin sauce

麵餅

steamed pancakes

甜品島

dessert island

情人节巧克力热情果蛋糕

valentine chocolate passion heart

情人节覆盆子蛋糕

valentine raspberry mascarpone heart

情人节天鹅绒蛋糕

valentine velvet heart cake

情人节草莓荔枝蛋糕

valentine strawberry lychee heart

樱桃开心果歌剧蛋糕

pistachio cherry opera

巧克力覆盆子蛋糕

chocolate raspberry cake

柠檬甜酒蛋糕

lemon cassis cake

草莓塔&覆盆子塔

fresh strawberry & raspberry tart

红加仑塔

red currant tart

覆盆子派

raspberry delice

酥皮草莓派

strawberry mille feuilles



萨格伦松饼
berry savarin

草莓酥饼
strawberry shortcake

白巧克力慕司配糖渍杂梅和沙巴雍
white chocolate mousse w/ berry compote
fresh strawberries w/ gm sabayon

覆盆子空心甜饼
raspberry profiterole

意大利奶冻配草莓汁
panna cotta w/ strawberry jus

心型马卡龙
assorted heart macaron

桔子草莓巧克力喷泉及配料
grand marnier strawberry flambéed w/ vanilla ice cream
chocolate fountain w/ condiments

橙味甜酒煮薄饼
crepe suzette

Individual Items for the fridge

豆蔻焦糖布丁
cardamom Crème Brulee

每人 MOP458 另加 10% 服務費

MOP458 per person subject to 10% service charge