

Portuguese Chef's Special Set Dinner | Monday to Thursday | 6:30 pm -10:00 pm

Couvert

Freshly-baked Portuguese onion bread with homemade olive tapenade and Isigny butter,
現焗葡式洋蔥麵包伴自製橄欖醬及法國牛油

Seafood platter

Freshly poached live Boston lobster (whole piece), freshly opened David Herve Oysters (4 pieces),
New Zealand green mussels (6 pieces), Nigerian tiger prawns (2 pieces)
新鮮波士頓龍蝦 (1 隻) 、現開法國生蠔 (4 隻) 、新西蘭青口 (6 隻) 、尼日利亞虎蝦 (2 隻)

Marie Rose sauce, Mignonette sauce, lemon wedge, Tabasco
瑪麗玫瑰醬、米諾內特醬檸檬角、塔巴斯科辣醬

Main course

(Your choice of one main course 自選一道主菜)

Red wine braised
U.S. prime beef short ribs
紅酒燜美國牛小排

Salt-baked whole sea bass,
brandy flambé, citrus gremolata
白蘭地火焰鹽焗原條鱸魚伴柑橘青醬

Or 或

Roasted whole duck with Port wine-orange glaze
烤全鴨配砵酒橙汁

Sides dishes: Truffle mashed potato, sautéed portobello mushrooms, grilled Peruvian asparagus
配菜: 松露薯蓉、炒大啡蘑菇、烤秘魯蘆筍

Dessert platter

Chef's daily selection of desserts, ice-cream and fresh berries
主廚精選甜品拼雪糕及鮮莓

With a bottle of house white or red wine 配酒店精選白或紅葡萄酒一瓶*

兩位用澳門幣 MOP 998 for Two Persons

*Beverage with alcohol strength greater than 1.2% vol. 飲品之酒精濃度為 1.2% 以上

This promotion menu is not applicable for any discounts. Price is subject to 10% service charge.
折扣優惠不適用於此推廣餐牌，以上價格須另加 10% 服務費。