

前菜 STARTERS

牛肉鞑鞴 Steak Tartare	298	香煎鹅肝 Pan Seared Foie Gras	258
油封蛋黄、嫩香草、小黄瓜冻、健力士黑啤酸面包 Confit egg yolk, micro herbs, gherkin gel, Guinness sour dough		烤黄油面包、热带水果果酱、烤开心果、鸭汁 Toasted brioche, tropical fruit marmalade, pistachio, duck jus	
香煎北海道带子 Pan Seared Hokkaido Scallop	328	蟹肉与鳄梨 Crab Coronation with Avocado	238
椰菜花泥、猪血布丁、烤松子仁、葡萄干 Cauliflower purée, black pudding, toasted pine nuts, raisins		鳄梨酱、柑橘蜜饯、马德拉斯咖喱蛋黄酱、烤杏仁 Guacamole, citrus compote, Madras curry mayonnaise, toasted almonds	

炭火烧烤 CHARCOAL FIRED GRILL

我们所选用的肉类都是由最优秀的农场精心挑选而来。这些品种是专门培养出来，以获得更复杂和拥有高级大理石纹且兼具有坚果和天然的风味顶级肉类。
All our meats have all been hand-picked from the finest farms where these breeds have been specifically developed for greater complexity and integration of extremely high marbling rich with buttery, nutty and all-natural flavour.

澳大利亚谷饲黑安格斯战斧牛排 1100克 Australian Grain Fed Black Angus Tomahawk 1100g	1,488
澳大利亚和牛西冷牛排M7+ 300克 Australian Wagyu Striploin M7+ 300g	888
澳大利亚21天干式熟成谷饲带骨肉眼牛排 500克 Australian Dry Aged Grain Fed Rib Eye on The Bone 500g, 21days	798
澳大利亚和牛肉眼牛排M5+ 350克 Australian Wagyu Rib Eye M5+ 350g	628
澳大利亚谷饲黑安格斯牛里脊 200克 Australian Grain Fed Black Angus Tenderloin 200g	498
澳大利亚谷饲黑安格斯西冷牛排 300克 Australian Grain Fed Black Angus Striploin 300g	498
法式瓦杜旺脆皮澳大利亚羊肋排 Vadouvan Crusted Australian Lamb Rack	358
炭烤法式半鸡 Char-Grilled Spiced Free Range Chicken	268
加鹅肝 50克 Add Foie Gras 50g	158
自选酱汁 With your choice of sauce 牛排酱、蛋黄酱、胡椒酱、阿根廷香辣酱 Steak sauce, béarnaise, peppercorn, chimichurri	

周日烤肉 SUNDAY ROAST

牛肝菌烤牛肉 Porcini Rubbed Roast Beef	298
约克郡布丁、烤时蔬 Yorkshire pudding, seasonal roasted vegetables	

(只在周日下午12点至下午3点供应)
(only available on Sunday from 12pm-3pm)

主菜 MAINS

威灵顿牛排 Beef Wellington	498	自制布拉塔乳酪 Homemade Burrata Cheese	138
黑松露蘑菇泥、嫩叶沙拉、土豆泥、红酒汁 Mushroom and truffle duxelles, mesclun salad, mashed potato, red wine jus		炸茄子、番茄酱、罗勒、特级初榨橄榄油 Eggplant schnitzel, tomato sauce, basil, extra virgin olive oil	
味噌大西洋鳕鱼 Miso Glazed Atlantic Cod Fish	358	龙虾汤 Lobster Bouillabaisse	158
黄油韭葱、小白菜、香槟酱 Buttered leeks, bok choy, champagne sauce		皇家加拿苹果、龙虾球 Royal gala apple, lobster croquette	
香煎日本鲷鱼 Pan Seared Japanese Seabream	358	挪威三文鱼和蟹肉饼 Norwegian Salmon and Crab Cake	148
茄子炖菜、藏红花白汁、茴香沙拉 Ratatouille, saffron beurre blanc, fennel salad		绿芦笋、水波蛋、荷兰酱、奥斯特拉鱼子酱 Green asparagus, poached hen's egg, hollandaise, Oscietra caviar	
炸鱼薯条 Fish and Chips	298		
啤酒炸线捕鲑鱼、三炸薯条、豌豆泥、塔塔酱 Ale battered line caught cod fish, triple cooked fries, mushy peas, tartar sauce			
伦敦汉堡 The London Burger	288		
甜洋葱、车达干酪、薯条、苹果番茄酱 Sweet onion relish, cheddar cheese, French fries, apple tomato ketchup			
加培根 Add Bacon	30		
牛肉派 Beef Short Rib Cottage Pie	288		
烤洋葱、培根、薯泥酥 Roasted onions, bacon, potato crust			
鸭肉酱宽面 Duck Bolognese	218		
自制宽面、香煎鸭蛋、陈年帕尔马干酪 Homemade pappardelle, fried duck egg, aged parmesan cheese			
纯素牧羊人派 Vegan Shepherd's Pie	208		
胡萝卜、玉米、青豆、薯泥酥 Carrots, corn, green peas, potato crust			
野生蘑菇烩饭 Wild Mushroom Risotto	208		
烟熏蒙哥马利车达干酪、脆米饭、黑蒜 Smoked Montgomery cheddar fondue, crispy rice, black garlic			

扁意粉配青酱 Linguine with Pesto	198
法式四季豆、土豆、斯特拉奇亚特拉干酪、松子、罗勒 Haricot green beans, potato, stracciatella, pine nuts, basil	

肠仔配土豆泥 Bangers & Mash	198
鸭肉和猪肉香肠、蘑菇青豆肉酱、英式芥末肉汁 Duck and pork sausage, mushroom and green pea ragout, English mustard gravy	

配菜 SIDES

炒菠菜配金色葡萄干、杏仁、帕尔马干酪 Sautéed spinach with golden raisins, almonds, parmesan cheese	85
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烤西兰花、烤南瓜子、烟熏酱汁 Roasted broccolini, toasted pumpkin seeds, smoked emulsion	85
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烤土豆、车达干酪、酸奶油、烟熏培根、细香葱 Baked potato, cheddar cheese, sour cream, smoked bacon, chives	85
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三炸薯条 Triple cooked fries	85
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乳酪通心粉、火腿蹄、陈年车达干酪 Mac and cheese, ham hock, aged cheddar	85
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田园蔬菜沙拉 Garden green salad	85
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黄油土豆泥 Buttery mashed potato	85
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油炸鳄梨、柴鱼片、柠檬龙蒿蛋黄酱 Deep fried avocado, bonito flakes, lemon tarragon aioli	85
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*所有价格以澳门元计算，并须另加 10%服务费 *All prices are in MOP and subject to 10% service charge

甜品 DESSERTS

芝士拼盘 Cheese Board	268
精选欧洲芝士、饼干、葡萄果酱 Selection of European cheeses, biscuits, grape chutney	

水果拼盘 Seasonal Fruit Platter	88
覆盆子雪葩 Raspberry sorbet	

焦糖苹果塔 Apple Tarte Tatin	88
香草冰淇淋 Vanilla ice cream	

柠檬泡芙 Lemon Profiteroles	88
泡芙酥皮、柠檬酸奶冰淇淋、柠檬凝乳、柠檬切罗酒罗勒酱 Choux pastry, lemon yoghurt ice cream, lemon curd, limoncello and basilic sauce	

巧克力舒芙蕾挞 Chocolate Soufflé Tart	88
焦糖冰淇淋 Caramel ice cream	

开心果浆果松糕 Pistachio and Berries Shortcake	88
浆果、手指饼干、开心果冰淇淋 Berries, lady fingers sponge, pistachio ice cream	

太妃糖布丁 Sticky Toffee Pudding	88
香缇奶油、香草冰淇淋 Chantilly, vanilla ice cream	



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