

Chef's Special Tasting Menu

FOR TWO

主廚精選二人嗜味套餐

法國生蠔海鮮拼盤
French Shucked Oyster and Seafood Platter

CHOOSE ONE 選一項

法式蟹肉凍千層
Crabmeat Mille-Feuille

法式黑松露蟹肉班戟卷
Crêpes roulées au crabe, sauce à la truffe noire

蟹肉南瓜忌廉湯
Cream of Pumpkin Soup with Crabmeat

OR 或

海鮮蕃茄濃湯
Seafood Tomato Velouté

CHOOSE ONE 選一項

法式普羅旺斯燴牛肋條
French Style Beef Short Ribs Provençal

板煎澳洲羊鞍扒
Pan-Seared Australian Lamb Chop

香煎太平洋大蝦拼比目魚柳
Pan-Fried Pacific Ocean Prawn with Halibut Filet

蒜片橄欖油意粉
Spaghetti Aglio e Olio

MOP 568 FOR
澳門幣 2位

Start From The Ocean

海鮮前菜

MOP澳門幣



海鮮巨塔4人份

新鮮生蠔、翡翠螺、藍青口、海蝦、阿拉斯加蟹腳、牡丹蝦

Seafood Tower for 4

Fresh Oyster, Jade Whelk, Blue Mussel, Shrimp, Alaska Crab leg, Botan Prawn

798

海鮮拼盤2人份

新鮮生蠔、翡翠螺、藍青口、海蝦、牡丹蝦

Seafood Platter for 2

Fresh Oyster, Jade Whelk, Blue Mussel, Shrimp, Botan Prawn

488

牡丹蝦配蕃茄莎莎

Botan Prawn with Tomato Salsa

178

凍海鮮自選一款 (藍青口、翡翠螺、太平洋海蝦)

One Choice of Cold Seafood (Blue Mussel, Jade Whelk, Pacific Shrimp)

168

海蝦拌煙鮭魚牛油果他他

King Prawn and Smoked Salmon Avocado Tartar

148



香煎北海道帶子拌柚子沙律

Pan-Seared Scallop with Pomelo Salad

148

香芒青蘋果蟹肉沙律

Crabmeat with Green Apple and Mango Salad

138

芝士野菌焗帶子

Baked Scallops with Cheese

128


一口葡國腸拌帶子

Scallops and Chorizo canapés

128


Appetizers

前菜

	MOP澳門幣
 36個月西班牙黑毛豬風乾火腿 Jamón ibérico 36 months	338
 香煎鵝肝配野菌 Pan-Fried Foie Gras with Wild Mushroom	208
意大利巴馬火腿拌鮮果沙律 Parma Ham with Fresh Fruit Salad	128
 迷你法式鴨批 Mini Tartelettes au Canard	98
法式香草焗蝸牛 Escargot	98

Soup

湯

	MOP澳門幣
黑松露野菌湯 Velouté de champignons à la truffe	68
 海鮮蝦濃湯 Shrimp Bisque with Seafood	68
葡式薯蓉青菜湯 Caldo Verde	58

From The Sea

海鮮主菜

MOP澳門幣



日式鹽燒北海道喜之次

Kinki no shiokojiyaki (Roasted Grilled Salted Channel Rock Fish)

888

燒海鮮拼盤 (鱸魚、蒜蓉鮮蠔、藍青口、太平洋海蝦)

Plateau de fruits de mer grillés (Roasted Grilled Sea Bass, Garlic Oyster, Blue Mussel, Pacific Prawn)

438

脆皮白鱈魚配燴茄醬

Cod me Off Guard (Pan-Fried White Cod with Tomato Stew)

288

香煎太平洋皇帝蝦配蒜蓉牛油

Pan-fried King Tiger Prawn with Garlic Butter

268

燒焗原條海鱸伴白蜆

Roasted Grilled Sea Bass with White Clams

268

日式鹽燒原條海鱸魚

Grilled Salted Sea Bass

268

日式鹽燒鯛魚

Tai no shiokojiyaki (Grilled Salted Sea Beam)

208



香辣西班牙海鮮飯

Picante Paella

188

西班牙海鮮墨汁飯

Paella con tinta de calamar

188



白酒忌廉煮藍青口

Blue Mussels Marinières

178

葡式白酒煮蜆

Ameijoas à Bulhão Pato (Clams with White wine)

138

香燒沙甸魚

Three Sardines with Crispy Garlic

88

Find in Farm

牧場主菜

MOP澳門幣



澳洲M8和牛
M8 Wagyu

498



慢煮原條加拿大牛肋骨
Slow-roasted Canadian Beef Ribs

398

香草焗澳洲羊扒
Roasted Rack of Lamb with Garlic and Herbs

368

極尚美國肉眼扒
USA Prime Ribeye

338

極尚美國西冷扒
USA Prime Sirloin

338



法式豬鞍扒
French Cut Pork Rack

238

加配鵝肝
Additional Foie Gras

108

請選擇醬汁：燒牛肉汁、黑胡椒汁、蒜香白菌汁
Choose your flavour sauce for steak: Gravy, Black Pepper Sauce, Garlic Mushroom

Pasta

意大利麵

MOP澳門幣

扒大蝦意大利麵配濃蝦汁
Grilled King Prawn Spaghetti with Shrimp Bisque 228



鮮蜆香草天使麵
Angel Hair alla Vongole 128

焗芝士肉醬意大利麵
Spaghetti Bolognese 98

卡邦尼意粉
Carbonne 98

蒜片橄欖油意粉
Spaghetti Aglio e Olio 88

On Your Side

配菜

MOP澳門幣

蒜香菠菜
Garlic Spinach 38

薯蓉
Mashed Potato 38

蒜香露荀
Garlic Asparagus 38

炒野菌
Sautéed Assorted Wild Mushroom 38

Gold Coast Classic

無忘初心、黃金經典

APPETIZERS 前菜

MOP澳門幣

葡式凍蝦沙律 Portuguese Style Prawn Cocktail Salad	128
黑沙燒帶子 Macau Hac Sa BBQ Scallops	118
馬介休沙律 Shredded Bacalhau Salad	108
芝士焗釀蟹蓋 Baked Crab stuffed in Crab Shell with Cheese	88

MAIN DISH 主菜

MOP澳門幣

 葡式蜂蜜烤豬肋骨 (半份/全份) Portuguese Style Honey Barbecue Pork Ribs (Half Lab / Full Lab)	168 / 268
葡式燴牛尾 Rabe de Boi (Braised OX Tail)	188
澳門燒牛仔骨 Macau Style Grilled Beef Short Ribs	178
馬介休 (燒或白焗) Bacalhau (Roasted or Poached)	168
 特色脆皮雞 (澳門辣汁、或黃金海岸香草) MacChicken (Macau Piri Piri, or Gold Coast Special Mixed Herbs)	168

Gold Coast Classic

無忘初心、黃金經典

RICE 米氣

	MOP澳門幣
葡式海鮮湯飯 Arroz de marisco	228
扒大蝦帶子西洋腸炒飯 Grilled King Prawn, Scallop and Chorizo Fried Rice	168
焗咖哩豬扒飯 Baked Curry Pork Chop Rice	98
芝士焗鮮茄豬扒飯 Baked Tomato Pork Chop Rice with Cheese	98
馬介休炒飯 Bacalhau Fried Rice	98

VEGETABLES 素菜

	MOP澳門幣
馬介休炒雜菜 Sautéed Assorted Vegetables with Bacalhau	98
芝士焗西蘭花 Baked Broccoli with Cheese	88
蒜蓉炒雜菜 Sautéed Assorted Vegetables	78
白焗椰菜 Poached Cabbage	78

Sweet

甜品

	MOP澳門幣
芝士拼盤 Cheese Platter	178
芒果拿破倫 Mango Napoleon	88
木糠布甸 Serradura with Macau Almond Biscuits and Chocolate	88
鮮果沙律 Fresh Fruit Salad	78
哈根達斯 雪糕 (單球) Häagen-Dazs ice cream (single Scoop)	45

Pizza

特色薄餅

MOP 澳門幣

香辣誘惑

蕃茄醬，辣肉腸，火腿，鮮菌，洋葱，意大利莫索里拉芝士

Vesuvio (Spicy)

Tomato Sauce, Pepperoni, Ham, Mushroom, Onion, Mozzarella Cheese

148

特色煙鮭魚

蕃茄醬，煙鮭魚，青甜椒，鮮磨菌，洋葱，意大利莫索里拉芝士，蛋黃醬

Smoked Salmon

Tomato Sauce, Smoked Salmon, Green Bell Pepper, Mushroom, Onion, Mozzarella Cheese, Mayonnaise

148

意大利巴馬火腿

蕃茄醬，巴馬火腿，鮮菌，青甜椒，洋葱，意大利莫索里拉芝士

Prosciutto al Parma

Tomato Sauce, Parma Ham, Mushroom, Green Bell Pepper, Onion, Mozzarella Cheese

148

夏威夷風情

蕃茄醬，菠蘿，火腿，青甜椒，洋葱，意大利莫索里拉芝士

Hawaiian

Tomato Sauce, Pineapple, Ham, Green Bell Pepper, Onion, Mozzarella Cheese

128

傳統瑪格列特

蕃茄醬，巴西葉，蕃茄，意大利莫索里拉芝士

Marguerita

Tomato Sauce, Basil, Tomato, Mozzarella Cheese

118

ADDITIONAL TOPPING 另加餡料

辣肉腸，火腿，煙鮭魚，鮮菌，菠蘿，莎樂美腸
Pepperoni, Ham, Smoked Salmon, Mushroom, Pineapple, Salami

EACH 每款

MOP 澳門幣 20

Bar Snacks

佐酒小食

MOP澳門幣

小食拼盤

炸魚薯條、炸雞翼、燒豬頸肉、燒牛舌

Snacks Platter

Fish & Chip, Chicken Wing, Grilled Pork Jowl, Grilled Ox Tongue

218

燒日本河豚乾

Grilled Dried Puffer Fish

148

黑椒蒜片炒牛柳粒

Pan-fried Tenderloin Cube with Garlic, Black Pepper

108

燒魷魚乾

Grilled Dried Squid

98

孜然羊柳串

Roasted Grilled Cumin Lamb Skewer

88

鹽燒牛舌

Salted Grilled Ox Tongue

78

葡國腸焗黑橄欖

Portuguese Style Baked Chorizo and Olive

78

椒鹽鴨舌

Deep Fired Duck Tongue with Pepper salt

78

香燒芝士腸

Grilled Cheese Sausages

78

香燒辣肉腸

Grilled Spicy Sausages

78

炸金文畢芝士

Deep Fried Camembert Cheese

78

香燒豬頸肉

Grilled Pork Jowl

68

Bar Snacks

佐酒小食

MOP澳門幣

椒鹽雞翼 Deep Fried Chicken Wing with Pepper Salt	68
葡國黑橄欖 Portuguese Black Olive	58
炸魚薯條 Fish and Chip	58
炸洋葱圈 Deep-fried Onion Rings	58
炸馬介休球 Bacaulhau Croquette	58
炸雞翼 Deep Fried Chicken Wings	58
炸鹽酥雞 Taiwan Style Deep Fried Chicken with Sea Salt	58
咖哩魚蛋 Curry Fish Balls	58
薯條 French Fries	42
蒜蓉包 Garlic Bread	42
蝦條 Prawn Crackers	25
果仁 Nuts	25