

SET LUNCH MENU • 午膳套餐

TRADITIONAL ITALIAN ANTIPASTI BUFFET SELECTION 精選自助頭盤

MAIN COURSE / 主菜

Pizza

San Marzano tomato sauce, mozzarella, Italian sausage and mixed peppercorn
番茄水牛芝士薄餅伴意大利豬肉腸及胡椒

OR / 或

Gragnano Ziti

smoked duck, San Marzano tomato and pecorino cheese
意大利通心粉配煙燻鴨肉、番茄及芝士

OR / 或

Sous-vide Chicken Breast

served with mixed vegetable caponata with red wine reduction
慢煮雞胸肉配西西里式燴時菜伴紅酒汁

OR / 或

Roasted Iberian Pork Rack

served with eggplant in tomato sauce and pork juice
西班牙豬扒配番茄燴茄子伴豬肉汁

OR / 或

Angel Hair

Argentinian prawns, crustacean bisque and fresh tomato (Supplement \$100)
天使幼麵配阿根廷紅蝦及番茄 (需額外附加 \$100)

OR / 或

Pan-seared Mediterranean Sea Bass

served with zucchini cream, salsa verde, pickle mustard seeds and potato (Supplement \$100)
香煎地中海鱸魚配青瓜忌廉伴意大利青汁、芥末籽及薯仔 (需額外附加 \$100)

OR / 或

U.S Angus Beef Sirloin

served with a side salad of arugula, cherry tomatoes, aged Balsamic and shaved parmesan (Supplement \$150)
美國安格斯西冷伴芝麻菜、車厘茄、陳年黑醋及巴馬臣芝士沙律 (需額外附加 \$150)

OR / 或

Milanese Style U.S Lamb Chop

served with mint chimichurri, portobello mushroom and Marsala wine reduction (Supplement \$180)
米蘭式炸羊排配阿根廷青醬及洋菇伴瑪薩拉酒汁 (需額外附加 \$180)

CAKE OF THE DAY / 是日蛋糕

\$388 per person / 每位

2 glasses Italian Wine Pairing (Supplement \$120)

搭配兩杯意大利餐酒 (需額外附加 \$120)

(Each /每杯 100ml)

All prices are in MOP, subject to 10% service charge. 所有價格以澳門元結算，並另加百分之十服務數。

Please inform our service staff of any food allergies or dietary requirements. 如有任何食物過敏或餐飲限制，請提前告知我們的服務員。

The Listed alcoholic beverages contain an alcohol concentration of more than 1.2%. 餐牌內酒精飲料的酒精濃度達百分之一點二以上。

DRINKING OF ALCOHOLIC BEVERAGES IS HARMFUL TO HEALTH. THE SALE OR SUPPLY OF ALCOHOLIC BEVERAGES TO ANYONE UNDER THE AGE OF 18 IS PROHIBITED
CONSUMIR BEBIDAS ALCOÓLICAS EM EXCESSO PREJUDICA A SAÚDE. A VENDA OU DISPONIBILIZAÇÃO DE BEBIDAS ALCOÓLICAS A MENORES DE 18 ANOS É PROIBIDA EXCESSIVE
過量飲酒危害健康，禁止向未滿十八歲人士銷售或提供酒精飲料。