

Let's Do Lunch

雅舍时令午餐

SEASONAL SET LUNCH 精致午膳套餐

12:00 NOON – 3:00 PM 中午12时至下午3时

Two-course menu at 268 per person 两道菜午膳套餐，每位268

Three-course menu at 298 per person 三道菜午膳套餐，每位298

Appetizer

前菜

GARDEN ANTIPASTO SALAD 🍴🐷

田园沙拉

Italian ham, bocconcini cheese, grilled vegetables, sundried tomato, lemon
意大利火腿、水牛芝士、烤时蔬、蕃茄乾、柠檬

or 或

SEA BREAM CRUDO

海鲷鱼薄片

fennel, orange, citrus dressing
茴香、香橙、柑橘风味油醋汁

or 或

WAGYU ROAST BEEF VOL-AU-VENT

烤和牛酥盒

roast striploin, artichoke, onion, creamy sauce, micro cress
香烤西冷、雅枝竹、洋葱、奶油、嫩菜苗

or 或

BUTTERNUT PUMPKIN MINESTRONE 🍴

奶油南瓜蔬菜汤

pumpkin, broccoli, cabbage, grilled sourdough
南瓜、西兰花、卷心菜、烤酸种面包

Dessert

甜点

MILK CHOCOLATE & POACHED PEAR

牛奶巧克力及香梨

chocolate mille-feuille with poached pear and pear ice cream
巧克力千层酥配烩香梨及香梨冰淇淋

or 或

HAZELNUT & CHESTNUT MOUSSE

榛子及栗子慕斯

hazelnut praline, chestnut mousse, vanilla Chantilly,
Marron glacé, persimmon and vanilla ice cream

榛子果仁糖、栗子慕斯、香草香缇奶油、
栗子糖衣、柿子及香草冰淇淋

or 或

CHEESE SELECTION

精选芝士拼盘

selection of cheese with toasted bread
精选芝士配香烤面包

or 或

FRESH FRUIT PLATTER 🍴

时令鲜果拼盘

selection of seasonal fruit and berries
精选时令水果及莓果

Main

主盘

PACCHERI ALLA CARBONARA 🍴🐷

卡邦尼管意粉

guanciale, Parmesan cheese, carbonara sauce
风干猪颊肉、巴马臣芝士、卡邦尼酱汁

or 或

RISOTTO AI FUNGHI DI BOSCO 🍴

松露野菌意式烩饭

Carnaroli risotto with chanterelle, porcini mushroom, truffle, stracciatella
卡纳罗利米烩饭配鸡油菌、牛肝菌、松露、意式丝绸芝士

or 或

RICCIOLA FILLET

炙烤鲷鱼柳

celeriac, purple cauliflower, roasted yellow endive,
white beans, mussel butter sauce
芹菜根、紫椰菜花、烤黄菊苣、白豆、青口牛油酱汁

or 或

FRENCH CHICKEN COQ AU VIN

法式红酒炖鸡

balsamic onion, bacon lardons, Burgundy wine sauce
黑醋洋葱、培根、勃根地红酒酱

or 或

AUSTRALIAN BEEF STRIPLOIN*

澳洲西冷牛排

parsnip chips, butter sage gnocchi, truffle sauce
欧防风脆片、牛油鼠尾草意式面团、松露汁

*Additional MOP158+

需另加澳门币158+

🍴 Vegetarian 素食 | 🐷 Contains pork 含有猪肉

If you have any dietary restrictions or food allergies, please let your server know. Prices are in MOP and subject to 10% service charge.
阁下对任何食物有敏感或要求，请于点单时告知您的服务员。所有价格均为澳门币，另加收10%服务费。

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