

特色早餐 BREAKFAST SPECIALTIES

莱佛士传奇早餐 *Raffles Legendary Breakfast*

1688

NV Delamotte, Brut Rosé

鲜榨果汁

Selection of Fresh Juice

橙, 西瓜, 胡萝卜, 西柚

Orange, Watermelon, Carrot, Grapefruit

皇家红宝石 (30克)

Imperial Ossetra (30g)

配蛋白, 蛋黄, 细香葱, 干葱, 酸奶油, 水瓜柳, 酸黄瓜, 薄饼
with Egg White, Egg Yolk, Chives, Shallots,
Sour Cream, Caper, Gherkin, Blinis

时令水果 *Seasonal Fruit Platter*

厨师精选面包 *Artisan Pastries*

④ 希腊酸奶

Selection of Greek Yogurt with Granola

原味, 草莓, 蓝莓

Natural, Strawberry, Blueberry

有机蜂蜜及燕麦脆片

Organic Honey & Granola

莱佛士龙虾班尼迪克蛋

Raffles Lobster Benedict

龙虾, 牛角包, 荷兰酱

Lobster, Croissant, Hollandaise Sauce

茶或咖啡 *Selection of Tea or Coffee*

☞ 招牌 Signature / ☞ 素食 Vegetarian / ④ 可持续发展 Sustainable

若你对任何食品有过敏反应, 请在点菜前告知我们的服务人员

If you have any concerns regarding to food allergies, please alert your server prior to ordering

所有价目以澳门元计算并需加收10%服务费及5%旅游税

All prices are in MOP and subject to a 10% service charge and 5% tourism tax

欧式早餐 *Continental Breakfast*

鲜榨果汁

Selection of Fresh Juice

橙, 西瓜, 胡萝卜, 西柚

Orange, Watermelon, Carrot, Grapefruit

时令水果

Seasonal Fruit Platter

厨师精选面包

Artisan Pastries

④ 希腊酸奶

Selection of Greek Yogurt with Granola

原味, 草莓, 蓝莓

Natural, Strawberry, Blueberry

有机蜂蜜及燕麦脆片

Organic Honey & Granola

茶或咖啡

Selection of Tea or Coffee

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英式早餐 *English Breakfast*

308

鲜榨果汁

Selection of Fresh Juice

橙, 西瓜, 胡萝卜, 西柚

Orange, Watermelon, Carrot, Grapefruit

时令水果或自选麦片

Seasonal Fruit Platter or Selection of Cereals

杏仁及葡萄干脆麦片, 脆米片, 玉米片, 冻麦片

Almond and Raisin Bran, Rice Crisps, Cornflakes, Muesli

厨师精选面包

Artisan Pastries

④ 希腊酸奶

Selection of Greek Yogurt with Granola

原味, 草莓, 蓝莓

Natural, Strawberry, Blueberry

有机蜂蜜及燕麦脆片

Organic Honey & Granola

双蛋

Two Eggs

煎蛋, 炒蛋, 水煮蛋, 蛋卷, 水波蛋

Fried, Scrambled, Boiled, Omelet, Poached

招牌摩多肠, 自制薯饼, 波多贝罗蘑菇, 串西红柿

Signature Morteau Sausage, Homemade Hash Browns,

Portobello Mushroom, Vine Tomato

茶或咖啡

Selection of Tea or Coffee

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中式早餐 *Chinese Breakfast*

鲜榨果汁

Selection of Fresh Juice

橙, 西瓜, 胡萝卜, 西柚

Orange, Watermelon, Carrot, Grapefruit

时令水果

Seasonal Fruit Platter

中式点心盘

Dim Sum Platter

虾饺, 蟹子带子烧卖, 流沙包

Shrimp Dumpling, Pork Dumpling, Scallop, Crab Roe,

Creamy Egg Custard Bun

豆浆 (冷/热) 配油条

Soy Milk (Cold/Hot) with Deep-Fried Dough Sticks

粥面 (选一)

Congee and Noodle (Choose One)

自选生滚粥

Choice of Congee

白粥, 皮蛋瘦肉粥, 海鲜粥

Plain, Century Egg and Pork, Seafood

自选面

Choice of Noodles

红烧牛腩河粉, 担担面, 肉丝炒面

Braised Beef Brisket Rice Noodles,

Dan Dan Noodles, Fried Noodles with Pork

双蛋

Two Eggs

煎蛋或水煮蛋

Fried or Boiled

茶或咖啡

Selection of Tea or Coffee

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自选麦片 88
Choice of Cereals

杏仁及葡萄干脆麦片, 脆米片, 玉米片, 冻麦片
Almond and Raisin Bran, Rice Crisps, Cornflakes, Muesli

厨师精选面包 98
Artisan Pastries

⑤ 希腊酸奶 80
Selection of Greek Yogurt with Granola

原味, 草莓, 蓝莓
Natural, Strawberry, Blueberry
有机蜂蜜及燕麦脆片
Organic Honey & Granola

双蛋 138
Two Eggs

煎蛋, 炒蛋, 水煮蛋, 蛋卷, 水波蛋
Fried, Scrambled, Boiled, Omelet, Poached
招牌摩多肠, 自制薯饼, 波多贝罗蘑菇, 串西红柿
Signature Morteau Sausage, Homemade Hash Browns,
Portobello Mushroom, Vine Tomato

168

牛油果吐司
Avocado Toast

酸种面包，牛油果，水波蛋
Sourdough, Avocado, Poached Egg

308

莱佛士龙虾班尼迪克蛋
Raffles Lobster Benedict

龙虾，牛角包，荷兰酱
Lobster, Croissant, Hollandaise Sauce

168

经典法式吐司
Classic French Toast

自制布里欧面包，枫糖浆，鲜浆果
Homemade Brioche, Maple Syrup, Fresh Berries

健康无麸质素食 *Healthy-Vegan & Gluten Free*

98

🌿 无麸质面包
Gluten Free Pastries

天然核桃面包，黑麦籽吐司
Natural Walnut Bread, Multi Grains Roll

128

🌿 田园沙拉
Garden Salad

菊苣，苦苣，四季豆，青苹果，法式酱汁
Radicchio, Endives, Haricot Verts,
Granny Smith Apple, French Dressing

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单点菜

A LA CARTE

供应时间: 下午5时 – 下午10时
Service Time: 5:00pm – 10:00pm

精选生蚝 *Selection of Oysters*

配辣鸡尾酒酱, 红酒醋
with Spicy Cocktail Sauce, Red Wine Vinegar

生蚝 (6件)
Oysters (Half Dozen)

398

生蚝 (12件)
Oysters (A Dozen)

718

🍷 精选鱼子酱 *Selection of Caviar*

配蛋白, 蛋黄, 细香葱, 干葱, 酸奶油, 水瓜柳, 酸黄瓜, 薄饼
with Egg White, Egg Yolk, Chives, Shallots,
Sour Cream, Caper, Gherkin, Blinis

皇家黄宝石 (10克)
Royal Cristal (10g)

298

皇家黄宝石 (30克)
Royal Cristal (30g)

798

皇家黄宝石 (100克)
Royal Cristal (100g)

2388

皇家红宝石 (10克)
Imperial Ossetra (10g)

388

皇家红宝石 (30克)
Imperial Ossetra (30g)

888

皇家红宝石 (100克)
Imperial Ossetra (100g)

2688

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开胃菜 Appetizers

148

菊苣苹果沙拉 *Radicchio Apple Salad*

烟三文鱼, 菊苣, 苦苣, 四季豆, 青苹果, 法式酱汁
Smoked Salmon, Radicchio, Endives, Haricot Verts,
Granny Smith Apple, French Dressing

268

生红虾薄片 *Red Prawn Carpaccio*

生姜柑橘油醋汁, 墨西哥青椒, 腌洋葱
Ginger Citrus Vinaigrette, Jalapeño, Pickled Red Onion

398

龙虾沙拉 *Lobster Salad*

西红柿, 西瓜, 田园菜
Tomato, Watermelon, Garden Greens

228

金枪鱼腩它它 *Tuna "Chutoro" Crudo*

金枪鱼中腹, 皮埃蒙特杏仁, 萝卜, 水芹
Medium Fatty Tuna, Piemonte Almond, Radish, Baby Cress

208

焗法国蜗牛 *Escargots De Bourgogne*

蒜茸黄油, 欧芹
Garlic Butter, Parsley

288

香煎肥肝 *Foie Gras*

意大利黑醋, 酒浸葡萄, 布里欧脆片
Aged Balsamic, Glazed Grapes, Brioche "Melba" Toast

138

贵腐酒果冻鸡肝酱 *Chicken Liver Pate with Sauternes Jelly*

草莓, 迷你罗马生菜, 田园香草
Strawberry, Baby Gem, Garden Herbs

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👑 手剁“夏洛莱”牛肉它它 Hand Chopped “Charolais” Beef Tartare 鱼子酱, 有机粉红萝卜, 水瓜柳, 酸黄瓜 Caviar, Organic Pink Radish, Caper, Gherkin	238
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汤 Soups

青豆汤 Green Pea Soup 芦笋, 焗烧扇贝, 海胆 Asparagus, Scallop Tataki, Uni	168
蘑菇清汤 Mushroom Consommé 杏鲍菇, 羊肚菌, 香菇 King Oyster Mushroom, Morel, Shitake	128
海鲜浓汤 Seafood Bisque 虎虾, 田园蔬菜 Tiger Prawn, Garden Vegetables	158

三明治及汉堡 Sandwich and Burger

👑 茄子龙虾堡 Poached Lobster “Sando” 布里欧面包, 龙虾茄子酱, 炸薯条 Brioche, Lobster Eggplant Spread, French Fries	298
安格斯牛肉汉堡 Angus Beef Burger 手切熟成美国谷饲牛肉, 熟成切达芝士, 炸薯条 Hand Chopped Aged US Grain Fed Beef, Aged Cheddar Cheese, French Fries	238

主菜 *Mains*

348

龙虾意面 *Lobster Pasta*

龙虾, 宽面条, 海鲜浓汤, 帕玛森芝士
Lobster, Fettucine Pasta, Seafood Bisque,
Parmesan Cheese

158

西红柿意面 *Pomodoro Pasta*

圣女果, 罗勒, 帕玛森芝士
Vine Tomato, Basil, Parmesan Cheese

158

蛤蜊宽管面 *Paccheri with Clams*

鲜蛤蜊, 平叶欧芹, 蒜, 手工辣椒油
Clams, Flat Leave Parsley, Garlic, Homemade Chili Oil

298

香煎扇贝 *Pan Seared Scallop*

南瓜, 鼠尾草黄油, 柠檬
Pumpkin, Sage Butter, Lemon

288

烤海鲷鱼 *Grilled Sea Bream*

苹果蓉, 霞多丽酱
Apple Puree, Chardonnay Sauce

368

🍷 香煎大西洋鲈鱼 *Pan Seared Atlantic Seabass*

西兰花, 圣子, 鱼汤
Grilled Broccolini, Razor Clams, Fish Fumet

298

🍷 大西洋鳕鱼 *Atlantic Cod Fish*

香脆鳕鱼皮, 鱼蓉浓汤, 龙虾红花泡沫, 土豆
Crispy Fish Skin, Fish Ragu, Lobster Saffron Foam,
Boiled Potato

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👑 法式原只烤走地鸡 (需时50分钟) Roasted Whole Free-Range Chicken (Preparation Time 50 minutes) 黑松露, 土豆泥, 四季豆 Truffle, Mashed Potato, Haricot Vert	488
烤乳鸽 Roasted Pigeon 婆罗门参, 鹰嘴豆脆片, 白萝卜泥, 树莓乳鸽汁 Salsify, Chickpea Chips, Daikon Puree, Raspberry Jus	358
香煎鸭胸 Duck Breast 甜菜头, 西芹, 青酱, 血橙鸭汁 Beetroot, Celery, Pesto, Blood Orange Jus	338
🌿 澳洲羊里脊 Australian Lamb Loin 烩蔬菜, 意大利青瓜, 羊肉汁 Ratatouille, Zucchini, Spiced Lamb Jus	298
和牛面颊肉 Wagyu Beef Cheek 胡萝卜, 珍珠洋葱, 波尔多红酒牛肉汁 Baby Carrots, Baby Pearl Onion, Bordeaux Wine Beef Sauce	298
M7和牛里脊 M7 Wagyu Tenderloin 黑蒜酱, 茄子蓉, 和牛原汁 Black Garlic, Eggplant Puree, Aromatic Beef Jus	498
M9和牛西冷牛排 M9 Wagyu Striploin 胡萝卜蓉, 土豆杏仁脆, 烟熏牛肉汁 Texture of Carrot, Pomme Amandine, Smoked Beef Jus	598

配菜 Sides

- 68 🍃 蒜蓉烤蘑菇
 Grilled Mushroom with Garlic
- 68 🍃 烤西兰花配西红柿干
 Grilled Broccolini with Sundried Tomato
- 98 🍃 烤日本辣椒
 Grilled Shishito Peppers
- 68 🍃 土豆泥
 Mashed Potato
- 108 🍃 帕玛森芝士薯条
 Parmesan Fries

甜品 *Desserts*

精选甜品车 (每件) <i>Selection of Our Homemade Desserts Trolley (Per Piece)</i>	68
时令水果 <i>Seasonal Fruit Platter</i>	138
莱佛士芝士拼盘 <i>Raffles Cheese Platter</i> 法国芝士大师的精选芝士, 配碧根果, 无花果酱 <i>Cellars Master 'Affineurs', Served with Pecan Nuts, Fig Preserve</i>	198
精选自制冰淇淋 <i>Selection of Homemade Ice Cream</i> 巧克力 <i>Chocolate</i> 香草 <i>Vanilla</i> 草莓 <i>Strawberry</i>	88