

## 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, Capers, 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 / ♻️ 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*

🍷 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*

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**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, 蘑菇包

Shrimp Dumpling, Pork Dumpling, Scallop, Crab Roe,  
Mushroom 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**

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

## 单点菜 A LA CARTE

### 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) <i>Oysters (Half Dozen)</i>	398
生蚝 (12件) <i>Oysters (A Dozen)</i>	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, Capers, Gherkin, Blinis

皇家黄宝石 (10克) <i>Royal Cristal (10g)</i>	298
皇家黄宝石 (30克) <i>Royal Cristal (30g)</i>	798
皇家黄宝石 (100克) <i>Royal Cristal (100g)</i>	2388
皇家红宝石 (10克) <i>Imperial Ossetra (10g)</i>	388
皇家红宝石 (30克) <i>Imperial Ossetra (30g)</i>	888
皇家红宝石 (100克) <i>Imperial Ossetra (100g)</i>	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 238  
**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

## 汤 Soups

青豆汤 168  
**Green Pea Soup**  
芦笋, 焗烧扇贝, 海胆  
Asparagus, Scallop Tataki, Uni

蘑菇清汤 128  
**Mushroom Consommé**  
杏鲍菇, 羊肚菌, 香菇  
King Oyster Mushroom, Morel, Shitake

海鲜浓汤 158  
**Seafood Bisque**  
虎虾, 田园蔬菜  
Tiger Prawn, Garden Vegetables

## 三明治及汉堡 Sandwich and Burger

👑 茄子龙虾堡 298  
**Poached Lobster “Sando”**  
布里欧面包, 龙虾茄子酱, 炸薯条  
Brioche, Lobster Eggplant Spread, French Fries

安格斯牛肉汉堡 238  
**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

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## 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*  
西红柿, 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 ④ 香煎大西洋鲈鱼  
*Pan Seared Atlantic Seabass*  
西兰花, 蛭子, 鱼汤  
Grilled Broccolini, Razor Clams, Fish Fumet
- 298 ④ 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) 488  
**Roasted Whole Free-Range Chicken**  
*(Preparation Time 50 minutes)*  
 黑松露, 土豆泥, 四季豆  
 Truffle, Mashed Potato, Haricot Vert
- 烤乳鸽 358  
**Roasted Pigeon**  
 婆罗门参, 鹰嘴豆脆片, 白萝卜泥, 树莓汁  
 Salsify, Chickpea Chips, Daikon Puree, Raspberry Jus
- 香煎鸭胸 338  
**Duck Breast**  
 甜菜头, 西芹, 青酱, 血橙鸭汁  
 Beetroot, Celery, Pesto, Blood Orange Jus
- 🌏 澳洲羊里脊 298  
**Australian Lamb Loin**  
 烩蔬菜, 意大利青瓜, 羊肉汁  
 Ratatouille, Zucchini, Spiced Lamb Jus
- 和牛面颊肉 298  
**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
- M7和牛里脊 498  
**M7 Wagyu Tenderloin**  
 黑蒜酱, 茄子蓉, 和牛原汁  
 Black Garlic, Eggplant Puree, Aromatic Beef Jus
- M9和牛西冷牛排 598  
**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

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## 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*

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## 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

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