

寶雅座
AUX BEAUX ARTS
BELAS ARTES

Winter Brunch Menu

冬季早午餐

AMUSE BOUCHE

餐前小食

2 Freshly Shucked Fine de Claire Oysters

Sherry Vinegar Mignonette

芬迪奇爾生蠔 - 兩隻

雪梨酒醋

EGGS

雞蛋

(5g Oscietra Royal Caviar at a supplement of 138)

(另加138可配5克奧賽嘉魚子醬)

Organic Poached Egg Benedict

Smoked Salmon, Avocado, Toasted Sourdough

有機水煮班尼迪蛋

煙三文魚、牛油果、酸麵包多士

Egg Cocotte

Gruyère, Mushroom Ragout

酥皮烤蛋

格呂耶爾芝士、燉蘑菇醬

Scrambled Egg Tartine

Sautéed Mushrooms, Thyme

炒蛋麵包片

炒蘑菇、百里香

Two-Eggs Omelette, Seasonal Vegetables

蛋奄列、時令蔬菜

MAIN DISHES

主菜

Seafood Tagliatelle

Clams, Mussels and Prawns

海鮮寬條麵

蛤蜊、青口、蝦

Seared Sea Bass

Fennel, Olives and Tomato

煎鱸魚

茴香、橄欖、蕃茄

Squid Cassoulet

砂鍋魷魚

白豆、青椒香腸

Mini Bell Peppers Farci

Veal, Pine Nuts

and Roasted Bell Pepper Sauce

迷你甜椒

牛仔肉、松子、烤甜椒醬

Braised Beef Cheek

Parmesan Mashed Potato, Red Wine Sauce

燉牛面頰肉

巴馬臣芝士薯泥、紅酒汁

Seasonal Fruit

時令水果

Coffee or Tea

咖啡或茶

*Selected Champagne, Cocktail, White Wine, Red Wine, Beer,
Juice and Soft Drink at an addition of 380 per person*

Beer, Juice and Soft Drink at an addition of 180 per person

無限任飲兩小時:

每位另加380元任飲精選香檳、兩款特色雞尾酒、精選白酒、紅酒、啤酒、果汁及汽水

每位另加180元任飲啤酒、果汁及汽水

每位 480 per person

All prices are in MOP and subject to 10% service charge
所有價錢以澳門幣計算及另加10%服務費