

THE RITZ-CARLTON CAFÉ

APPETIZERS 前菜 (S)/(L)

 **BEEF TARTARE RAW OR SEARED**
自选牛肉塔塔 现切生牛肉或香煎 ... 148/198
Chef Raphaël's Beef Tartare
厨师长纪韦麟特色牛肉塔塔

 **QUINOA, PURPLE CAULIFLOWER**
藜麦, 紫椰菜花 ... 108
Quinoa and Purple Cauliflower Salad, Gazpacho Coulis
藜麦, 紫椰菜花沙拉, 番茄冷汁

SEABASS CARPACCIO 生鲈鱼片 ... 138
Avocado Mousse, Corn Fritter, Olive Oil
牛油果慕斯, 玉米碎, 橄榄油

EGG, SALMON ROE 水煮蛋, 三文鱼籽 ... 128
Low Temperature Cooked Egg, Halibut Purée, Salmon Roe
低温水煮鸡蛋, 比目鱼泥, 三文鱼籽

FOIE GRAS 鸭肝 ... 198
Pan Seared Foie Gras 香煎鸭肝

SALADS 沙律 (S)/(L)


 **GARDEN GREENS 田园沙律 ... 88 / 118**
Baby Vegetables, Comté Cheese, House Dressing
什锦蔬菜, 孔泰奶酪, 秘制酱汁

OCTOPUS 八爪鱼沙律 ... 138
Orange Marinated Octopus, Green Salad
香橙腌八爪鱼, 田园沙律



NICOISE 尼斯沙律 ... 108 / 138
Tuna Salad with Potato, Olives and Lettuce
吞拿鱼沙律, 马铃薯, 橄榄, 生菜

SEAFOOD 海鲜沙律 ... 148
Prawn, Scallop, Squid 虾, 扇贝, 鱿鱼

SANDWICHES 三文治
*** SERVED DURING LUNCH**
只限午市供应

 **CROQUE MONSIEUR OR MADAME**
法式火腿奶酪三明治 (鸡蛋) ... 118
White Toast Bread with Ham, Cheese and Béchamel, For
Madame Additional Egg
烤火腿奶酪白汁三明治 (加鸡蛋)

TUNA SANDWICH 吞拿鱼三文治 ... 128
Mayonnaise, Lettuce, Tomato, Potato Salad
蛋黄酱, 生菜, 蕃茄, 土豆沙律

 **THE RITZ-CARLTON CAFÉ BURGER**
 丽思咖啡厅牛肉汉堡 ... 158
Grilled Beef Patty, Sesame Bun, Tomato, Lettuce,
Grilled Onions, Cheese, Bacon, French Fries,
烤牛肉乳酪芝麻番茄生菜洋葱汉堡, 培根, 薯条

LOBSTER & CRAB BAGUETTE
龙虾及蟹肉法式三文治 ... 288
Boston Lobster & Crab, Avocado, Hard-boiled Egg, Cocktail
Sauce 龙虾及蟹肉, 牛油果, 鸡蛋, 鸡尾酒酱

SOUPS 汤

 **BISQUE 浓汤 ... 108**
Lobster Bisque, Lobster Ragout 龙虾浓汤, 龙虾肉

ONION 洋葱汤 ... 88
Classic French Onion Soup 传统法式洋葱汤

FISH & SEAFOOD 鱼及海鲜

 **SEAFOOD PLATTER 海鲜拼盘 ... 888**
Assorted Seafood, Traditional Condiments
什锦海鲜, 传统调味料
* Served during Dinner 只限晚市供应 *

SALMON 三文鱼 ... 198
Skin Seared Salmon, Spring Vegetables in Cassolette,
Orange Butter Sauce
脆皮香煎三文鱼, 砂锅春季蔬菜, 香橙黄油酱

SEA BREAM 海鲷鱼 ... 288
Steamed Sea Bream with bay leaves and white wine
香叶白酒蒸海鲷鱼

 **PACIFIC PRAWN 进口虾 ... 228**
Seared Prawn, Pernod & Garlic, Fennel & Orange Salad
香煎进口虾, 法国绿茴香酒与蒜, 茴香及香橙沙律

LOBSTER 龙虾 ... (1/2)268/ 468
Grilled Lobster Served with Asian Style Spicy Sauce
烤龙虾配亚洲风味辣酱

PASTA 意大利面 ... 178
Spicy Seafood Pasta 辣味海鲜意大利面

THE RITZ-CARLTON CAFÉ CLASSICS 麗思咖啡廳精選

SEA BASS 鲈鱼 ... 198
Pan-seared Sea Bass, Seafood Riso, Saffron Sauce, Grilled
Octopus, Prawn and Scallop
香煎鲈鱼, 海鲜米状意粉, 藏红花汁,
烤八爪鱼, 虾, 扇贝

DOVER SOLE 比目鱼 ... 388
Dover Sole Meuniere served Table-side, Seasonal Vegetables,
Steamed Potatoes, Capers, Brown Butter and Beurre Blanc
奶油香煎比目鱼, 时蔬, 焗马铃薯, 小酸豆, 焦化
奶油, 白奶油酱
* Served during Dinner 只限晚市供应 *

 **BOURGUIGNON 红酒炖牛肉 ... 268**
Traditional Red Wine Beef Stew, Glazed Baby Onions
传统红酒炖牛肉, 糖渍小洋葱

 **PORK KNUCKLE 猪手 ... 298**
Crispy Pork Knuckle, Fermented White Cabbage
香脆猪手, 酸白菜
* For Sharing 分享 *

MEATS 肉类

LAMB CHOPS 羊架 ... 328
Thyme Roasted Lamb Chops, Mashed Potato
百里香烤羊架, 马铃薯泥

BABY CHICKEN 童子鸡 ... 208
Roasted Whole Baby Chicken, Morel Sauce
烤全只童子鸡, 羊肚菌酱汁

 **PORK CHOP 烤猪扒 ... 198**
Roast Apples, Pommery Mustard Sauce 烤苹果, 芥末酱

DUCK BREAST 烤鸭胸 ... 248
Roasted Duck Breast with Mashed Potato and Griotte Sauce
烤鸭胸, 土豆泥, 格赖沃特樱桃酱

STEAKS 牛扒

 **STEAK FRITES 320 GMS**
牛扒及马铃薯条 ... 398
Grilled Beef Rib-Eye, Béarnaise 烤肉眼扒, 蛋黄酱汁

WAGYU M6 300 GMS 和牛 M6 ... 438
Grilled Wagyu Striploin 烤和牛西冷

TENDERLOIN 200 GMS 牛里脊肉 ... 298
Grilled Beef Fillet 香煎牛里脊肉

CHATEAUBRIAND 400 GMS
餐桌服务火焰牛里脊肉 ... 698
Tablesideside Cognac Flambéed Tenderloin, Foie Gras Jus
餐桌服务火焰牛里脊肉配鸭肝汁
* Served during Dinner 只限晚市供应 *

TOMAHAWK 1.2KG 战斧牛扒 ... 1288
Grilled Angus Tommahawk 烤安格斯战斧牛扒
** Please allow 40 minutes for Medium Well
烹饪七成熟需时40分钟
* Served during Dinner 只限晚市供应 *

SIDES 配菜

 **PER SIDE 配菜 ... 68**
Mashed Potato, Macaroni Cheese, Green Asparagus, Green
Salad, Sautéed Spinach, Fresh Sautéed Mushrooms, Baked
Pilaf Rice, Ratatouille, French Fries, Seasonal Vegetables
马铃薯泥, 奶酪通心粉, 芦笋, 田园沙律, 炒菠菜,
炒蘑菇, 焗饭, 普罗旺斯杂烩, 马铃薯条, 时蔬

VEGETARIAN 素食

VEGETABLE COCOTTE 什锦蔬菜煲 ... 138
Assorted Vegetables, Truffle Foam, Mild or Spicy to your
convenience 什锦蔬菜, 松露泡沫, 清淡或香辣口味

DESSERTS 甜品

CREME BRULEE 焦糖布丁 ... 58
Caramelized Vanilla Custard 焦糖香草布丁

CHOCOLATE FONDANT 流心巧克力 ... 68
Warm Dark Chocolate, Vanilla Ice Cream
流心黑巧克力, 香草冰淇淋
* Please allow 25 minutes for preparation 制作需时25分钟 *

CREPES SUZETTES 橙酒火焰班戟 ... 98
Tablesideside Grand Marnier Flambéed Crêpes
餐桌服务火焰班戟
* Served during Dinner 只限晚市供应 *

THIN APPLE TART 薄苹果挞 ... 68
Cinnamon Ice Cream 苹果挞, 肉桂冰淇淋
* Please allow 25 minutes for preparation 制作需时25分钟 *

PROFITEROLES 泡芙 ... 68
Classic Choux Pastry with Chocolate Sauce, Vanilla Ice
Cream 传统泡芙配热巧克力酱, 香草冰淇淋

POIRE BELLE HELENE 水煮香梨 ... 58
Poached Pear with Chocolate Sauce and Vanilla Ice Cream
水煮香梨配热巧克力酱, 香草冰淇淋

Pork  含猪肉

Signature  推介菜式

Vegetarian  素菜

Nuts  含果仁

If you have any dietary requirements, please inform your server before ordering - All prices are in Macau Patacas and are Subject to 10% Service Charge 如有任何特别膳食要求, 敬请通知服务员。
以上价格为澳门币, 需另加10%服务费