

THE RITZ-CARLTON CAFÉ

CHILLED SEAFOOD 冰镇海鲜

CAVIAR 厨师长精选鱼子酱

Royal Oscietra, Italy 10g ... MOP588

Royal Oscietra, Italy 30g ... MOP1088

* Served with Potato Blinis and Traditional Condiments*

配土豆饼及传统配料

SEAFOOD PLATTER (S)/(L) ... MOP 688/1368

丽思时令海鲜拼盘 (小份) / (大份)

Boston Lobster, Sweet Prawns, White Clams, Black Mussels,

Oyster Fine de Claire No.4, Traditional Condiments

波士顿龙虾, 甜虾, 白贝, 黑青口, 精选法国生蚝,

传统配料

FRESH OYSTER 精选法国生蚝

Gillardeau No.1 ... MOP 98

Royale No.2 ... MOP78

Irish No.3 ... MOP 68

Boudeuse No.4 ... MOP 48

APPETIZERS 前菜

BEEF TARTARE 牛肉塔塔 ... MOP 228

Selected Caviar, Mustard Cream, Pickles

鱼子酱, 芥末奶油, 腌菜

* Served with French Fries 配有薯条*

SEAFOOD SALAD 海鲜沙律 ... MOP 228

Prawn, Squid, Octopus, French Vinaigrette

大虾, 鱿鱼, 八爪鱼, 法式油醋汁

HEIRLOOM TOMATO & BURRATA SALAD ... MOP 208

番茄布拉塔奶酪沙律

Arugula, Calamansi Vinaigrette

芝麻菜, 青柠油醋汁

FOIE GRAS 法式鸭肝 ... MOP 198

Caramelized Apple, Hazelnut Foam, Cassis Jus

焦糖苹果, 榛果泡沫, 黑醋栗汁

ESCARGOT BOURGUIGNON 法式焗蜗牛 ... MOP 178

Herb Butter, Brioche

香草黄油, 布里欧吐司

GARDEN SALAD 田园沙律 ... MOP 148

Asparagus, Avocado, French Vinaigrette

芦笋, 牛油果, 法式油醋汁

* Vegan options are available 提供纯素食选择

SOUP 汤

BLACK TRUFFLE SOUP "V.G.E" ... MOP 158

酥皮黑松露牛肉清汤

Puff Pastry, Veal Consommé

* Please allow 25 minutes for preparation 制作需时25分钟*

LOBSTER BISQUE 龙虾浓汤 ... MOP 158

Maine Lobster, Pernod Foam

龙虾肉, 茴香泡沫

FRENCH ONION SOUP 法式洋葱汤 ... MOP 138

Gruyère Cheese Toast

格鲁耶尔芝士吐司

SOUP OF THE DAY 厨师长精选例汤 ... MOP 88

SANDWICHES 三文治

THE RITZ-CARLTON CAFÉ CLUB SANDWICH... MOP 198

丽思咖啡厅特色三明治

Chicken, Bacon, Tomato, Avocado Puree, Fried Egg

鸡胸肉, 培根, 番茄, 牛油果泥, 煎蛋

* Vegetarian options are available 提供素食选择

THE RITZ-CARLTON CAFÉ BURGER ... MOP 188/288

丽思咖啡厅牛肉汉堡

Lettuce, Tomato, Onion Jam, Cheddar, Bacon

生菜, 番茄, 洋葱酱, 切达芝士, 培根

Additional Foie Gras 额外加鸭肝一份

CROQUE MONSIEUR OR MADAME (WITH EGG)

法式火腿芝士三明治 (配鸡蛋) ... MOP 158

Gruyère Cheese, Dijon, Béchamel, Brioche

格鲁耶尔芝士, 迪真芥末, 白奶油汁, 布里欧吐司

* Sandwiches Served with Choice of Side Salad or Fries

三文治配有蔬菜沙律或薯条 *

PROVENÇAL TARTINE 普罗旺斯蔬菜挞 ... MOP 158

Zucchini, Feta, Onion Marmalade, Arugula, Puff Crust

节瓜, 菲达芝士, 洋葱酱, 芝麻菜, 法式酥皮

* Vegan options are available 提供纯素食选择

THE RITZ-CARLTON CAFÉ GUÉRIDON SERVICE

餐桌服务

PRIME BRANDT TOMAHAWK 1.3KG

战斧牛扒 ... MOP 1588

300+ Days Corn Fed, Hormone & Antibiotic Free,

USDA Prime, California USA

Roasted Potatoes, Tomatoes, Confit Garlic,

Mustard, Red Wine Jus

烤土豆, 番茄, 油封蒜头, 芥末酱, 红酒汁

* Please allow 40 minutes for Medium Well

七成熟制作需时40分钟*

SPRING LAMB RACK 烤羊架 ... MOP 608

Piment D'espelette, Pickled Raisin, Couscous, Apricot Emulsion

法国辛味香料, 腌提子, 中东小米, 杏果酱

* Please allow 40 minutes for Medium Well

七成熟制作需时40分钟*

LEMON SOLE MEUNIÈRE 香煎龙利鱼 ... MOP 480

Capers, Parsley, Lemon, Brown Butter

炸酸豆, 香菜, 柠檬, 焦香黄油

YELLOW SPRING CHICKEN 经典法式烤鸡

...MOP 428

Spring Vegetable, Morel Jus

时令蔬菜, 羊肚菌酱汁

DUCK ROSSINI 香烤鸭胸及鸭肝 ... MOP 588

Slow Cooked Radish, Duck Ragu

慢煮萝卜, 鸭肉酱

MEATS 肉類

BEEF BOURGUIGNON...MOP 288

法式勃艮第红酒炖牛肉

Wild Mushrooms, Pearl Onion, Lardon, Potato Puree

蘑菇, 珍珠洋葱, 腌肉丁, 马铃薯泥

NORMANDY PORK CHOP 诺曼底烤猪扒 ... MOP 208

Apple Tartin, Mashed Potato, Pommery Mustard Sauce

带骨猪扒, 肉桂苹果千层, 薯泥, 芥籽酱

CONFIT DUCK LEG 经典法式油封鸭腿 ... MOP 238

Moullard Duck Leg, Bean Cassoulet, Griotte Sauce

穆拉德鸭腿, 肉汁白豆, 樱桃汁

FISH & SEAFOOD 鱼及海鲜

GRILLED BOSTON LOBSTER 500 GMS ... MOP 488

烤蒜香波士顿龙虾

Parisian Butter, Lobster Jus

法式黄油, 龙虾汤汁

PACIFIC PRAWN 香草黄油大虾 ... MOP 308

Tiger Prawn, Brown Butter, Pernod Foam, Fennel Salad

老虎虾, 焦化黄油, 绿茴香泡沫, 茴香沙律

HOKKAIDO SCALLOP 香煎扇贝... MOP 288

Asparagus, Sugar Pea, Fennel, Tomato Nage

芦笋, 甜豆, 茴香根, 番茄酱汁

PAN SEARED SEABASS 香煎鲈鱼 ... MOP 248

Grilled Tiger Prawn, Octopus, Scallop, Saffron Riso

烤老虎虾, 八爪鱼, 扇贝, 藏红花汁米状意粉

SEARED NORWEGIAN SALMON ... MOP 228

香煎挪威三文鱼

Sautéed Vegetables, Pilaf Rice

炒时蔬, 法式炒饭

SPICY SEAFOOD PASTA 辣味海鲜意粉 ... MOP 198

Mixed Seafood, Spicy Oriental Sauce

什锦海鲜, 亚洲风味辣汁

* Vegetarian options are available 提供素食选择

STEAKS 牛扒

M8 ROBBINS ISLAND FULL BLOOD

WAGYU TENDERLOIN 200GMS ... MOP 998

澳洲罗宾斯岛M8级纯血和牛里脊

36 months old, Grass Fed and 200 Days Grain Finish,

Hormone & Antibiotic Free, Tasmania, Australia

M6 WESTHOLME WAGYU STRIPLOIN 300GMS ... MOP 698

澳洲韦斯特霍尔姆M6级和牛西冷

270 Days Grain Fed, Northern Australia

PRIME BRANDT RIB EYE 300GMS ... MOP 638

美国USDA特级肉眼

300+ Days Corn Fed, Hormone & Antibiotic Free,

USDA Prime, California USA

OCEAN BEEF TENDERLOIN 200GMS ... MOP 568

纽西兰海景牛里脊

Grain Finishing, Free Range,

Rakaia Gorge, New Zealand

* Choose Your Sauce of Béarnaise, Red Wine Jus,

Truffle Jus, Horseradish Cream

任选酱汁: 蛋黄酱汁, 红酒汁, 松露汁, 辣根奶油*

SIDES 配菜

PER SIDE ... MOP 68

Ratatouille Niçoise 普罗旺斯杂烩, French Fries 薯条

Lemon Asparagus 柠汁芦笋, Pilaf Rice 法式炒饭

Wild Mushroom 炒野生蘑菇, Potato Puree 马铃薯泥

Green Salad 田园沙律, Cream Spinach 奶油菠菜

Macaroni & Cheese 奶酪通心粉

* Vegan options are available 提供纯素食选择

Pork Vegetarian Gluten Free Vegan Nuts Sustainably Sourced Signature

All our eggs are sourced from cage-free chicken farm 餐厅所选用鸡蛋皆产自于非笼养鸡

If you have any food allergy or dietary requirements, please inform your server before ordering - All prices are in Macau Patacas and are Subject to 10% Service Charge

如您有任何食物过敏或特别膳食要求, 敬请通知服务员。以上价格为澳门币, 需另加10%服务费

The Ritz-Carlton Café

Dessert Selection

CRÊPES SUZETTE 橙酒火焰可丽饼 MOP 98

Grand Marnier Flambéed Crêpes 香橙干邑可丽饼

BASQUE BURNT CHEESECAKE 巴斯克焦香芝士蛋糕 MOP 98

Mango Coulis 芒果酱

CHOCOLATE FONDANT 流心巧克力 MOP 88

Vanilla Ice Cream 香草冰淇淋

* Please allow 25 minutes for preparation 制作需时25分钟*

THIN APPLE TART 薄苹果挞 MOP 88

Vanilla Ice Cream 香草冰淇淋

* Please allow 25 minutes for preparation 制作需时25分钟*

ICE NOUGAT 冰霜法式牛轧糖 MOP 88

Glace Passion Fruit Coulis 糖渍百香果酱

PROFITEROLES 冰淇淋泡芙 MOP 88

Choux Pastry, Hazelnut Ice Cream, Warm Chocolate Sauce

传统泡芙, 榛果冰淇淋, 热巧克酱

VANILLA CRÈME BRÛLÉE 香草焦糖布丁 MOP 88

Assorted Berries 杂莓

FRUITS SALAD 新鲜时令水果  MOP 88

Mixed Seasonal Fruits and Berries 什锦时令水果配杂莓

 *Vegan*