

Let's Do Lunch

THREE-COURSE SET LUNCH

318 per person

418 per person including beef choice*

To Begin

SEASONAL VEGETABLES 🍽️
Campania buffalo mozzarella, garden leaves,
citrus dressing
or
NEW ZEALAND SMOKED
SEA BREAM CARPACCIO
pickle onion, cress salad, avocado
or
AUSTRALIAN BLACK ANGUS
BEEF TARTAR
yellow beetroot, anchovy, truffle toast
or
SWEET GREEN PEA SOUP 🍽️
dill and Verrigni peperone pasta

Main

VERRIGNI SPAGHETTI CHITARRA
crab, white wine, parsley
or
ACQUERELLO RISOTTO 🍽️
porcini mushrooms, parmesan cheese
or
JAPANESE SEA BASS
Greek saganaki broth with shrimp
or
AUSTRALIAN BLACK ANGUS BEEF SIRLOIN*
baby carrot, porcini mushrooms, beef sauce

Sommelier Suggestions

To Finish

CHEESE SELECTION
brioche, fresh fruit
or
OPALYS CHOCOLATE MOUSSE
AND GREEN TEA
berry compote, Amarena Fabbri sour cherry,
fior di latte ice cream
or
SICILIAN CHEESECAKE
Sicilian pistachio ice cream, ricotta cheese and
Agrimontana fruit candid
or
SPANISH MILHOJAS
chantilly cream and mango

COFFEE or TEA

Sparkling Wine	Gls
Ferrari Brut Trentodoc, Trentino-Alto Adige, Italy, N.V.	148
White Wine	
Craggy Range Sauvignon Blanc, Marlborough, New Zealand, 2022	108
Dr. Loosen Blue Slate Riesling Kabinett, Mosel Valley, Germany, 2020	128
Red Wine	
Ata Rangi Crimson Pinot Noir, Martinborough, New Zealand, 2020	158
Marqués de Riscal Reserva, Rioja, Spain, 2016	128

🍽️ Vegetarian

All alcoholic beverages listed exceed 1.2% ABV.

"Let's Do Lunch" menu is to be served to every guest at the same table.

If you have any dietary restrictions or food allergies, please let your server know. Prices are in MOP and subject to 10% service charge.

雅舍时令午餐

三道菜午膳套餐

每位 318

每位 418, 可选配精选牛扒*

头盘

时令蔬菜沙拉 
意大利水牛芝士、田园蔬菜、柑橘汁

或

新西兰烟熏海鲷鱼薄片
腌洋葱、水芹沙拉、牛油果

或

澳洲安格斯牛肉他他
黄菜头、鲷鱼、松露多士

或

青豆浓汤 
刁草、Verrigni Peperone意粉

主盘

VERRIGNI扁细意粉
蟹肉、白葡萄酒、番茜

或

意大利ACQUERELLO烩饭 
牛肝菌、巴马臣芝士

或

日本海鲈鱼
希腊式烩虾清汤

或

澳洲安格斯牛西冷*
迷你胡萝卜、牛肝菌、牛肉汁

甜点

精选芝士
法式面包、新鲜水果

或

OPALYS巧克力慕斯及绿茶
蓝莓果酱、Amarena Fabbri 酸樱桃、
牛奶芝士雪糕

或

西西里芝士蛋糕
西西里开心果雪糕、香草芝士、
Agrimontana糖煮水果

或

西班牙千层酥
香草奶油和芒果

咖啡或茶

侍酒师推介

有汽葡萄酒 杯
Ferrari Brut Trentodoc, Trentino-Alto Adige,
Italy, N.V. 148

白葡萄酒
Craggy Range Sauvignon Blanc, Marlborough,
New Zealand, 2022 108
Dr. Loosen Blue Slate Riesling Kabinett,
Mosel Valley, Germany, 2020 128

红葡萄酒
Ata Rangi Crimson Pinot Noir, Martinborough,
New Zealand, 2020 158
Marqués de Riscal Reserva, Rioja,
Spain, 2016 128

 素菜

以上饮料酒精含量高於1.2%。

同桌每位客人需同时享用「雅舍时令午餐」。

如阁下对任何食物有敏感或要求, 请于点单时告知您的服务员。所有价格均为澳门币, 另加收 10%服务费。