

Café 
ESPLANADA
咖啡苑

晚市套餐
DINNER SET MENU

二道菜式

湯 / 頭盤 + 主菜

2-Course

Soup / Appetizer + Main

MOP 298

三道菜式

湯 / 頭盤 + 主菜 + 甜品

3-Course

Soup / Appetizer + Main + Dessert

MOP 338

四道菜式

湯 + 頭盤 + 主菜 + 甜品

4-Course

Soup + Appetizer + Main + Dessert

MOP 398

湯 SOUP

是日餐湯

Soup of the Day

頭盤 APPETIZER

地中海沙律

牛油果、番茄乾、榛子、脆麵包粒、橄欖、巴馬臣芝士及法國芥末汁

Mediterranean salad

Avocado, oven-dried tomato, toasted hazelnuts, croutons,
olives, Parmesan cheese and citrus Dijon dressing

主菜 MAIN

燒三文魚柳

配燒蘆筍、菠菜及水瓜柳檸檬油醋汁

Pan-roasted salmon fillet

Grilled asparagus, spinach and capers lemon dressing

或 *or*

燒春雞

配薯蓉、蘆筍、燒藤番茄及雞汁

Lemon and rosemary spring chicken

Mashed potato, asparagus, roasted vine tomato and chicken jus

或 *or*

燒烤特級澳洲安格斯西冷扒

配薯條、燒車厘茄、燒蘆筍及燒蘑菇

可選黑胡椒汁、砵酒汁、芥末汁 或 法式牛油蛋黃汁

Premium Australian Black Angus sirloin

French fries, roasted vine tomato, roasted asparagus and mushroom
served with your choice of black pepper sauce, port wine jus,
mustard sauce or Béarnaise sauce

甜品 DESSERT

暖黑朱古力心太軟

配花生雪糕及可可醬

Warm 'Pur Caraibe' chocolate cake
with peanut ice cream and cocoa sauce