

ANGLER®



燻 饗 盛 宴

GRILL58 x ANGLER CULINARY DUET

午 餐 套 餐

另加300即可解鎖主廚Joe親臨本地市場精選的神秘特別菜式

開胃小點

連葉粟米筍、蜆肉、意大利辣肉腸

香蕉小班戟、煙燻香蕉牛油、魚子醬

派克屋餐包、煙燻野豬脂海藻牛油

煙燻麵包、和牛肉醬

主 菜

紅菊苣沙律、素XO醬、甜菜濃汁

2016鹿躍酒窖、阿維塔、長相思、納帕谷、美國

蝗子、焦香檸檬、柚子素麵、煙燻魚子醬

香炸生蠔、米麴蒜香醬、北非風味辣油、醃菜

乾式熟成鴨肉四重奏

2020卡勒拉酒莊、黑皮諾、中央海岸、美國

牛奶軟雪糕、糖漬可可粒、炭燒焦糖、燒烤海鹽

餐後甜點

\$680/位 (美酒配搭另加\$288*)

如您有任何特殊的飲食要求、食物過敏或食物不耐症，請告知我們的員工

所有價錢以澳門元計算及另加10%服務費

此頁載有之酒精飲料達1.2%以上酒精濃度

ANGLER®



FIRE WITHOUT BORDERS
GRILL58 x ANGLER
CULINARY DUET
LUNCH SET MENU

+300 to unlock Chef Joe's special dish after his visit to the local market

CANAPES

Baby Corn in Husk, Clams, Nduja

Banana Pancake, Smoked Banana Butter, Caviar

Parker House Roll, Smoked Boar Fat Cultured Seaweed Butter

Smoked Brioche, Wagyu Beef Cretons

MAIN COURSES

Radicchio Salad, Allium XO, Beet Juice Reduction
2016 Stag's Leap Wine Cellars, Aveta Sauvignon Blanc.
Napa Valley, USA

Razor Clams, Burnt Lemon, Yuzu Somen, Smoked Caviar

Fried Oyster, Koji Aioli, Harissa Oil, Pickles

Dry-aged Duck, Breast, Legs, Gizzard, Consommé,
Black Truffle
2020 Calera, Pinot Noir, Central Coast, USA

Milk Soft Serve, Candied Coco Nibs, Ember Caramel,
BBQ Sea Salt

MIGNARDISES

\$680* (additional \$288* for wine pairing)

Please let us know if you have any special dietary requirements, food allergies or food intolerances

All prices are in MOP and subject to 10% service charge

Alcoholic beverages listed above contain higher than 1.2% alcohol by volume

過量飲酒危害健康

Consumir bebidas alcoólicas em excesso prejudica a saúde
Excessive drinking of alcoholic beverages is harmful to health

禁止向未滿十八歲人士銷售或提供酒精飲料

A venda ou disponibilização de bebidas alcoólicas a menores de 18 anos é proibida
The sale or supply of alcoholic beverages to anyone under the age of 18 is prohibited