

Brunch à la Mode

漫饗法式早午餐

Appetizers, Soup, Organic Egg, Main Course and Cheese or Dessert

頭盤、湯、有機蛋類、主菜、芝士拼盤或甜品

每位 **458** per person

APPETIZERS 頭盤

Appetizers to share 分享頭盤

Prawn Salad, Baby Lettuce, Avocado

大蝦沙律、生菜、牛油果

Wagyu Beef Tartare, Toasted Brioche

和牛他他、牛油多士

Baked Escargot, Garlic, Butter, Pernod

勃艮第香草牛油焗蝸牛、大蒜、牛油、茴香酒

Seared Japanese Scallop, Ventrèche, Cauliflower

香煎日本帶子、法國煙肉、椰菜花醬

SOUP 湯

French Onion Soup, Gruyère Cheese

法式洋蔥湯、格魯耶爾芝士

ORGANIC EGGS & TOASTS 有機蛋類及多士

Your choice of one egg dish 選擇一道雞蛋

Poached Egg, Hollandaise, Pancetta

水波蛋、檸檬蛋黃醬、意式煙肉

Scrambled Egg, Sautéed Mushrooms, Smoked Salmon

法式炒蛋、野菌菇、煙三文魚

Sunny Side Up, French Crêpe, Cured Ham

單面煎蛋、法式可麗餅、腌火腿

Omelet, Gruyère, Fine Herbs

奄列、格魯耶爾芝士、法式香草

Egg Cocotte, Lardon, Cream, French Baguette

法式焗蛋、自製煙肉、忌廉、法棍

MAIN COURSES 主菜

Your choice of one main course 選擇一道主菜

Creamy Risotto, Emmental, Maitake Mushroom

意式燉飯、愛蒙塔爾芝士、舞茸

Grilled King Salmon, Fennel, Orange

烤皇帝三文魚、茴香、香橙

Chicken Breast, Heirloom Carrots, Sweet Peas

香煎法國雞胸、迷你胡蘿蔔、甜豌豆

Beef Bourguignon, Pearl Onions, Lardon

紅酒燉牛肉、迷你洋蔥、自製煙肉

ABA Beef Burger, Caramelized Onion, Smoked Bacon with French Fries

寶雅座牛肉漢堡、焦糖洋蔥、煙肉配薯條

CHEESES & DESSERTS 芝士及甜品

Your choice of one cheese platter or dessert 選擇一道芝士拼盤或甜點

Cheese Platter

芝士拼盤

Vanilla Crème Brûlée with Berries

雲呢拿焦糖燉蛋配野莓

French Toast

法式西多士

Lemon Meringue Pie

檸檬蛋白餡餅

Crêpes Suzette

橙酒煮班戟

Ice Cream Selection-2 scoops

自製雪糕-雙球

COFFEE or TEA

咖啡 或 茶

Discount not applicable for this set menu. All prices are in MOP and subject to 10% service charge.
折扣不適用於此套餐。所有價錢以澳門幣計算及另加10%服務費。

ADD ON OPTIONS

追加菜式

ABA Seafood Platter 招牌精選 - 冰鎮海鮮 6 Freshly Shucked Seasonal Oysters, 2 Half Lobsters, 2 Alaskan King Crab Legs, 4 Prawns, 6 Mussels 6隻新鮮即開生蠔、2隻半邊波士頓龍蝦、2隻亞拉斯加帝皇蟹腳、 4隻大蝦、6隻青口	988
30 Grams of Caviar Homemade Blinis, Garnishes 30克魚子醬 手工小圓餅、傳統配料	888
Freshly Shucked Seasonal Oyster (per piece) Sherry Vinegar Mignonette 新鮮即開生蠔 (每隻) 雪莉醋汁	60
“Côte De Bœuf” Bone-in Ribeye (1kg) with Beef Jus Comes with 1 side dish of your choice 連骨肉眼牛扒 (1公斤) 配牛肉汁 一款自選伴菜	1,688
Boston Lobster (650g) “Thermidor” or “Grilled with Garlic Butter” 波士頓龍蝦 (650克) 法式忌廉芝士焗 或 蒜香牛油烤	888
“Vol-Au-Vent” Seasonal Vegetables, Lobster, Foie Gras 香酥盒 時令蔬菜、龍蝦、鴨肝	798
Chicken Roti Potatoes, Shallots, Bell Pepper Provençal 法式香烤雞 馬鈴薯、紅蔥、燈籠椒	388
Mussels Marinières - White Wine or Cream Toasted Campagne Bread 法式煮青口 - 白酒或忌廉 鄉村麵包片	258

GRILLS 香烤

M5 Australian Ribeye (300g) 澳洲M5和牛肉眼 (300克)	598
Wagyu Tenderloin (180g) 和牛牛柳 (180克)	598
Parisian “Steak Frites” Striploin, Homemade French Fries, Maitre d'Hotel Butter 巴黎 “牛扒薯條” 西冷牛扒、自製薯條、香草銀魚柳牛油	418
Lamb Chops (250g) 羊扒(250克)	368

Every “Grill” comes with a sauce and a side dish of your choice
每款“香烤”均配自選醬汁和自選伴菜各1款

ACCOMPANIMENTS 伴菜

Ratatouille, Cauliflower Gratin, Sautéed Mushrooms, Mashed Potato, French Fries 普羅旺斯燉菜、芝士忌廉焗椰菜花、炒雜菌、 香滑薯蓉、炸薯條	88
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BRUNCH IN STYLE WITH LAURENT-PERRIER
羅蘭百悅香檳

	Glass	Bottle
Laurent-Perrier, La Cuvée Brut 羅蘭百悅香檳、特釀乾型	160	780
Laurent-Perrier, Cuvée Rosé 羅蘭百悅香檳、桃紅	390	1,950

Enjoy special price MOP120 for one glass of Laurent-Perrier La Cuvée Brut for every Brunch set
每份早午餐套餐可用特惠價 澳門幣120元 享用羅蘭百悅香檳特釀乾型一杯

SIGNATURE COCKTAILS
寶雅座雞尾酒特色

ABAtini 寶雅座馬天尼	95
The Spice is Right 香料滿屋	95
Monsieur Henri 亨利先生	95

MOCKTAILS
無酒精雞尾酒

La Poire 法式香梨	65
La Fraise 香甜草莓	65
La Passion 激情百香	65

FROM OUR JUICE BAR
新鮮果汁

Unlimited Fresh Juices 無限量新鮮果汁	98
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