

BURNT  
ENDS  
BAR & GRILL

5°  
煙  
GRILL

# LUNCH MENU

煙燻鵪鶉蛋配魚子醬  
Smoked Quail Egg and Caviar

煙燻脆麵包配希臘紅魚子醬  
Grissini and Taramasalata

寶祿爵酒莊、天然乾型 | 每杯另加 \$220  
Extra Brut Pure, Pol Roger | Supplementary \$220 per glass

2015 香檳王、乾型 | 每杯另加 \$700  
Brut, Dom Pérignon | Supplementary \$700 for per glass

和牛他他配千層薯仔  
Steak Frites

煙燻雞翼  
Smoked Chicken Wing

烤牛肉配香脆米  
Roast Beef and Crispy Rice

2023 阿西爾提可、金百利酒莊、克萊爾谷 | 每杯另加 \$120  
Assyrtiko, Jim Barry, Clare Valley | Supplementary \$120 per glass

蠔子、牛骨髓佐魚子醬  
Razor Clam, Bone Marrow and Caviar

2021 普雷斯 MRV、約翰杜瓦爾酒莊、巴羅薩谷 | 每杯另加 \$100  
Plexus MRV, John Duval, Barossa Valley | Supplementary \$100 per glass

澳洲黑毛和牛西冷  
Blackmores' Striploin

2021 西拉 貝拉花園、雙掌酒莊、巴羅薩谷 | 每杯另加 \$180  
Shiraz, Bella's Garden, Two Hands, Barossa Valley | Supplementary \$180 per glass

雜莓撻  
Berry Tart

黑貴族、德保利酒莊、濱海沿岸 | 每杯另加 \$100  
Black Noble, De Bortoli, Riverina | Supplementary \$100 per glass

每位 \$888 per person

我們的侍酒師很樂意為您詳細介紹全套葡萄酒搭配的選擇  
Our sommelier is delighted to walk you through a full wine pairing option

\*所有價錢以澳門元計算及另加10%服務費 All prices are in MOP and subject to 10% service charge  
\*此頁載有之酒精飲料達1.2%以上酒精濃度 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

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# DINNER MENU

煙燻蛋撻

Smoked Egg Tart

煙燻脆麵包配希臘紅魚子醬

Grissini and Taramasalata

汝納特酒莊、白中白、乾型 Brut Blanc de Blancs, Ruinart  
+ \$100 升級至香檳王、乾型 + \$100 upgrade to Brut, Dom Pérignon

蟹肉海膽脆多士

Uni Slider

和牛他他配千層薯仔

Steak Frites

煙燻雞翼

Smoked Chicken Wing

2023 阿西爾提可、金百利酒莊、克萊爾谷 Assyrtiko, Jim Barry, Clare Valley

韭蔥、榛子、焦香牛油

Leek, Hazelnut and Brown Butter

烤牛肉配香脆米

Roast Beef and Crispy Rice

2017 黑皮諾、托爾帕德爾酒莊、塔斯馬尼亞 Pinot Noir, Tolpuddle, Tasmania

日本舞茸配醃蛋黃

Maitake and Egg

帝王蟹配香蒜焦化牛油

King Crab and Garlic Brown Butter

純米大吟釀、彼之地、釀し人九平次 Junmai Daijingo, Kanochi 40, Kamoshibito Kuheiji

澳洲黑毛和牛西冷

Blackmores' Striploin

2013 西拉 框式壓榨系列、洛克福酒莊、巴羅薩穀 Shiraz, Basket Press, Rockford, Barossa Valley

朱古力泡芙配香脆山核桃

Chocolate and Crispy Pecan Profiterole

黑貴族、德保利酒莊、濱海沿岸 Black Noble, De Bortoli, Riverina

每位 \$1,688 per person

美酒配搭 Wine Pairing \$850

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