



R O S S I O

Regional Cuisine Menu

APPETIZER

Braised Boston Lobster

Tomato Fondue, Sweet Onion, Aged Brandy, Port Wine

or

Mussels in Escabeche

Onion, Carrot, Vinegar, Parsley, Toasted Sourdough

MAIN

Codfish à Brás

Shredded Cod, Creamy Egg, Crispy Shredded Potatoes, Parsley

or

Pan-Seared Angus Beef Tenderloin

Organic Sunny Side Up Egg, French Fries, Creamy Black Pepper Sauce

DESSERT

Pastel de Nata

Warm Custard, Crispy Tart, Coffee Syrup and Caramel Ice Cream

388 per person

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





R O S S I O

地區風味套餐

前菜

燴波士頓龍蝦

蕃茄濃汁、甜洋蔥、陳年白蘭地、波特酒

或

香醋漬青口

洋蔥，胡蘿蔔，醋，歐芹配烤酸種麵包

主菜

薯絲馬介休

手撕鱈魚、滑蛋、脆薯絲及歐芹

或

香煎安格斯牛柳

有機太陽蛋、薯條、忌廉黑胡椒汁

甜品

葡式蛋撻

吉士醬、酥脆撻皮、咖啡糖漿及焦糖雪糕

每位 388

所有價錢以澳門元計算及另加 10% 服務費