



THE RITZ-CARLTON

MARCHE DU DIMANCHE FESTIVE BRUNCH

节庆早午餐

11:00-14:30

十一点至下午两点半

MOP788/Person 位

INCLUDING FREE FLOW OF JUICE, COFFEE/TEA AND SELECTED SOFT DRINKS

包含无限畅饮果汁, 咖啡/茶, 精选汽水

MOP988/Person 位

INCLUDING FREE FLOW OF VEUVE CLICQUOT CHAMPAGNE
OR PERRIER-JOUËT GRAND BRUT CHAMPAGNE, SELECTED HOUSE WINE,
JUICE, COFFEE/TEA AND SELECTED SOFT DRINKS

包含无限畅饮法国凯歌香槟或巴黎之花特级干型香槟, 特选葡萄酒,

果汁, 咖啡/茶, 精选汽水

MOP1988/Person 位

INCLUDING FREE FLOW OF VEUVE CLICQUOT ROSE CHAMPAGNE OR DOM PERIGNON CHAMPAGNE,
SELECTED HOUSE WINE, JUICE, COFFEE/TEA AND SELECTED SOFT DRINKS

包含无限畅饮法国凯歌香槟特酿玫瑰香槟或唐·佩里侬香槟,

特选葡萄酒, 果汁, 咖啡/茶, 精选汽水

MOP2988/Person 位

INCLUDING FREE FLOW OF LOUIS ROEDERER CRISTAL BRUT CHAMPAGNE, SELECTED HOUSE WINE,
JUICE, COFFEE/TEA AND SELECTED SOFT DRINKS

包含无限畅饮路易王妃水晶香槟, 特选葡萄酒

果汁, 咖啡/茶, 精选汽水

MOP358/Child (6-11 years old) 儿童

If you have any dietary requirements, please inform your server before ordering

如有任何特别膳食要求, 敬请通知服务员

**All prices are in Macau Patacas and subject to 10% service charge*

以上价格为澳门元, 需另加 10% 服务费

CAFE BRUNCH MENU

ASSORTED ANTIPASTO AND SALAD

开胃小吃及沙律

Persimmon and Chorizo Salad, Duck Confit with Cranberries, White Beans and Mushrooms

柿子配香肠沙拉, 油封鸭肉配蔓越橘, 白豆沙律配蘑菇

Artichokes, Sun Dried Tomatoes, Jalapenos, Pickled Vegetables

洋蓟, 风干番茄, 墨西哥辣椒, 腌蔬菜

Red Oak, Baby Romaine

红橡生菜叶, 罗马生菜

Mustard Vinaigrette, Ranch Dressing, Balsamic

芥末醋汁, 牧场酱, 意大利黑醋

Assorted Toppings, Condiments

什锦酱料, 小料

Artisanal Bread Basket and Butter

手作面包及黄油

Cheese and Charcuterie

芝士及冷切肉

Mimolette, Brie, Tete de Moine, Frome Dombert, Chevre

米莫雷特干酪, 布里芝士, 泰德莫尼芝士, 蓝纹芝士, 山羊乳酪

Grapes, Dried Fruit, Honey

提子, 果脯, 蜜糖

Assorted Compotes

精选果酱

Chorizo, Salami, Mortadella

西班牙香肠, 萨拉米, 意大利烟熏肠

Saucisson, Coppa, Smoked Salmon

法式香肠, 意式干脖肉, 烟熏三文鱼

Pickles, Assorted Mustards, Lemon, Capers

腌菜, 什锦芥末, 柠檬, 酸豆

Carving

现切肉类

Australian Lamb Rack

澳洲羊架

Root Baby Vegetables, Baby Corn Gratin, Rosemary Jus

根茎蔬菜, 焗玉米, 迷迭香汁

Prime Rib Roast

特级肉眼扒

Truffle Mashed Potato, Wild Mushrooms, Red Wine Jus

松露土豆泥, 蘑菇, 红酒汁

Chilled Seafood

冰镇海鲜

King Crab Legs, Jumbo Prawns, Oysters(2 types), Mussels, Clam

帝王蟹腿, 大虾, 龙虾钳, 法国生蚝两款, 青口, 蛤蜊

Traditional Condiments

传统调味料



Hot Seafood

熟食海鲜

Seafood Cioppino and Soup of the Day
Grilled Baguette

海鲜浓汤及每日例汤配烤法棍面包

Grilled Lobster

Herb, Garlic Butter

烤龙虾配香草，蒜香黄油

Whole Roasted Seabass

Lemon Beurre Blanc, Herb Drawn Butter

烤鲈鱼配柠檬白奶油酱，香草黄油酱

Festival Specialty Station

丽思节庆特色

Barbeque Pork Spare Ribs

Grilled Pineapple, Onion Marmalade

烧烤猪肋排配烤菠萝，红酒洋葱酱

Roasted Turkey

Cranberry Sauce, Sourdough Stuffing, Giblet Gravy

烤火鸡配蔓越橘酱，酵母面包，肉汁

Honey Glazed Ham

蜜汁烤火腿

Country Apple Sauce, Honey Mustard Jus

乡村苹果酱，蜜糖芥末汁

Green Bean and Mushroom Cassoulet, Candied Sweet Potatoes, Asparagus

青豆蘑菇砂锅，糖渍红薯，芦笋

Chinese Specialty

中式特色

Sweet and Sour Chicken

糖醋鸡

Typhoon Spicy Prawns

避风塘香辣虾

Fried Pineapple Rice

菠萝炒饭

Steamed Vegetables

碧绿时蔬

Pork Bone Soup, Goji Berry, Walnut

核桃枸杞猪骨汤

Live Station

现场烹制区

Pata Negra (Iberico Ham)

伊比利亚黑蹄火腿

Marinated Tomato Pulp, Baguette Crouton

腌番茄，法棍面包块

Seared Foie Gras

香煎鸭肝

Brioche Toast, Glazed Apple, Truffle Foam

布里欧吐司，糖衣苹果，松露泡沫





SWEET ITEM

甜品

Special Creation by the Chef

厨师特制甜品

Festive Traditional Chocolate Yule Log

传统巧克力树根蛋糕

Festive Traditional White Forest Yule Log

传统白森林树根蛋糕

Christmas Fruit Cake

圣诞水果蛋糕

Christmas Panettone

圣诞托尼甜面包

Christmas Stollen Bread

圣诞果干面包

Christmas Pudding

圣诞布丁

Christmas Cookies

圣诞曲奇饼

Assorted Christmas Chocolate Praline

什锦圣诞果仁巧克力

Assorted Häagen Daz Ice Cream

什锦哈根达斯冰淇淋

LIVE STATION

现制区

Cinnamon Churros

西班牙肉桂油条

Chocolate Ganache

朱古力酱



*Menu items may vary according to season

