# 逸享風味 MIDDAY TASTING MENU

12PM TO 6PM

#### 開胃菜 STARTERS

#### 法式火腿玉米餅伴香草芥末醬

French Ham Corn Fritters | Herbal Mustard

#### 主菜 TIFFIN BOX

#### 蝦仁蜆肉酸梅湯 [S]

Prawn and Clam Sour Plum Soup

# 香煎三文魚 | 椰香咖哩、意式櫛瓜、椰香米飯、烤腰果 [S][N]

Seared Salmon

Coconut Curry | Zucchini Fragrant Coconut Rice | Roasted Cashew Nuts

或 or

## 香茅煙肉烤肉串 | 青瓜、蘿蔔、椰香米飯、炸蒜

Lemongrass 'Pigs in Blankets'
Cucumber | Radish | Fragrant Coconut Rice | Fried Garlic

或 or

# 五香豆腐和羅望子醬炒河粉 | 烤花生 [V][N]

5-Spice Tofu and Tamarind Stir-Fried Rice Noodles
Toasted Peanuts

另加澳門元118可選以下招牌菜:

新加坡龍蝦叻沙、海南雞飯或和牛蓋飯

Add MOP 118 to upgrade to Lobby Lounge's Signature Main Dishes: Singapore Lobster Laksa, Hainanese Chicken Rice or Wagyu Beef Rice

### 甜品 DESSERTS

# 自選是日蛋糕 CHOICE OF CAKE FROM MANDARIN ORIENTAL CAKE SHOP

或 or

#### 時令鮮果

SEASONAL SLICED FRUITS

另加澳門元40可選餅房行政總廚JEAN VICTOR精選蛋糕 Upgrade to Executive Pastry Chef Jean Victor's Signature Cake Selection for an additional MOP 40

三道菜式澳門元 **298** 包括汽水一杯 3-Course M O P

另加澳門元30配咖啡或茶 Additional MOP 30 for coffee or tea

[S] 海鮮 Seafood [V] 素食 Vegetarian [N] 果仁 Nuts

價格需另加10%服務費及5%政府旅遊稅 Price is subject to a 10% service charge and a 5% government tourism tax

若您有任何飲食禁忌或特殊需要,如麩質、乳製品、堅果、雞蛋、豬肉或海鮮, 務請事先告知我們,主廚非常樂意為您調整菜單。

Please be advised that our food may contain or contact with common allergens such as gluten, dairy, nuts, eggs, pork or seafood.

Should you have any special dietary restrictions, please inform our colleagues.