

輕怡套餐

MO Express

12PM TO 6PM

頭盤 STARTERS

番茄胡椒拉薩姆 TOMATO & PEPPER RASAM [S]

番茄咖喱葉黑胡椒湯 | 奇斯姆蝦 | 米餅

Tomato, Curry Leaves and Black Pepper Broth

Served with Prawn Kasmur and Rice Crackers

或 or

季節田園沙律 [V]

SEASONAL GARDEN GREENS



主菜 TIFFIN BOX

豬肉索爾波特 PORK SORPOTEL [N]

腰果酒香辣豬肉燉餅 | 香腸醬

Spicy Pork Stew infused with Feni, served with Rechado Chorizo Sauce



三文魚莫伊利 SALMON MOILEE [S]

椰香燉挪威三文魚 | 咖喱葉 | 芥菜籽

Norwegian Salmon simmered in Coconut, Curry Leaves and Mustard Seeds

或 or

奧瓦迪香料燉鴨腿 DUCK LEG – AWADHI BATAKH KORMA [N]

乳酪 | 薄荷 | 芫荽 | 腰果 | 咖喱

Stewed in Yogurt, Mint, Coriander, Cashew Nuts, served with Curry



烤普勞米 BAKED PULAO RICE

巴斯馬蒂米 | 蘑菇 | 藏紅花

Basmati Rice, Mushroom, Saffron

另加澳門元118可選以下招牌菜：

新加坡龍蝦叻沙、海南雞飯或雞肉沙嗲串

Add MOP 118 to upgrade to Lobby Lounge's Signature Main Dishes:

Singapore Lobster Laksa, Hainanese Chicken Rice or Chicken Satay

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 includes one soft drink

另加澳門元20配咖啡或茶

Additional MOP 20 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.