# **MO** Express

12PM TO 6PM

#### 頭盤 STARTERS

#### 鹹菜鴨湯

鹹菜|鴨肉|番茄|酸梅 ITEK TIM

> 季節田園沙律 [V] SEASONAL GARDEN GREENS



## 主菜 MAIN COURSES

## 小金杯 [N][S]

虎蝦 | 蕪菁 | 鵪鶉蛋 | 花生 | 芫荽 GOLDEN "PIE TEE" CUP

Tiger Prawns | Braised Sweet Turnip | Quail Egg | Peanuts | Cilantro

#### 燉豬肉

伊比利亞豬腩 | 馬鈴薯 | 香菇 | 發酵黃豆醬 BABI PONTEH

Iberico Pork Belly | Yukon Gold Potatoes Shiitake Mushrooms | Taucheo 或 or

### 酸辣海鱸魚 [S]

海鱸魚 | 秋葵 | 茄子 | 羅馬番茄

ASSAM PEDAS NANAS IKAN

Sea Perch | Okra | Eggplant | Roma Tomatoes

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 A CHOICE OF CAKE FROM THE MANDARIN CAKE SHOP

或 or **時令鮮果** 

**SEASONAL FRUITS** 

三道菜式澳門元 298 包括汽水一杯 3-Course M O P 298 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.