



THE
MICHELIN
GUIDE

米芝蓮指南

2018

HONG KONG | MACAU | 香港 澳門

10th EDITION



IFT Educational Restaurant

旅遊學院教學餐廳



Being part of the Institute for Tourism Studies means that while the head chef is a professional, most of his brigade and front of house team are students – and the pride they have in their work is palpable. The menu is a mix of European and Macanese dishes – presented in a modern style using herbs from their own garden. There's even the occasional Scandinavian touch (they cure their own salmon). On Friday nights they offer a Macanese buffet.

這家旅遊學院教學餐廳的廚房由專業廚師主理，團隊則由學生組成，供應多款歐陸及澳葡美食。其特色是採用多種自家種植的有機香草和蔬菜作食材，並以廚餘作肥料。非洲雞和乾炒免治肉碎都是推介菜式，別忘了試試這兒的甜品。團隊友善而專業，是遠離賭場喧囂的用膳好去處。逢周五供應澳葡自助晚餐。

TEL. 8598 3077

Colina de Mong-Há
望廈山

www.ift.edu.mo/pousada

■ PRICE 價錢

Lunch 午膳

set 套餐 MOP 200-300

à la carte 點菜 MOP 260-960

Dinner 晚膳

set 套餐 MOP 350-500

à la carte 點菜 MOP 260-960

■ OPENING HOURS 營業時間

Lunch 午膳 12:30-14:30 (L.O.)

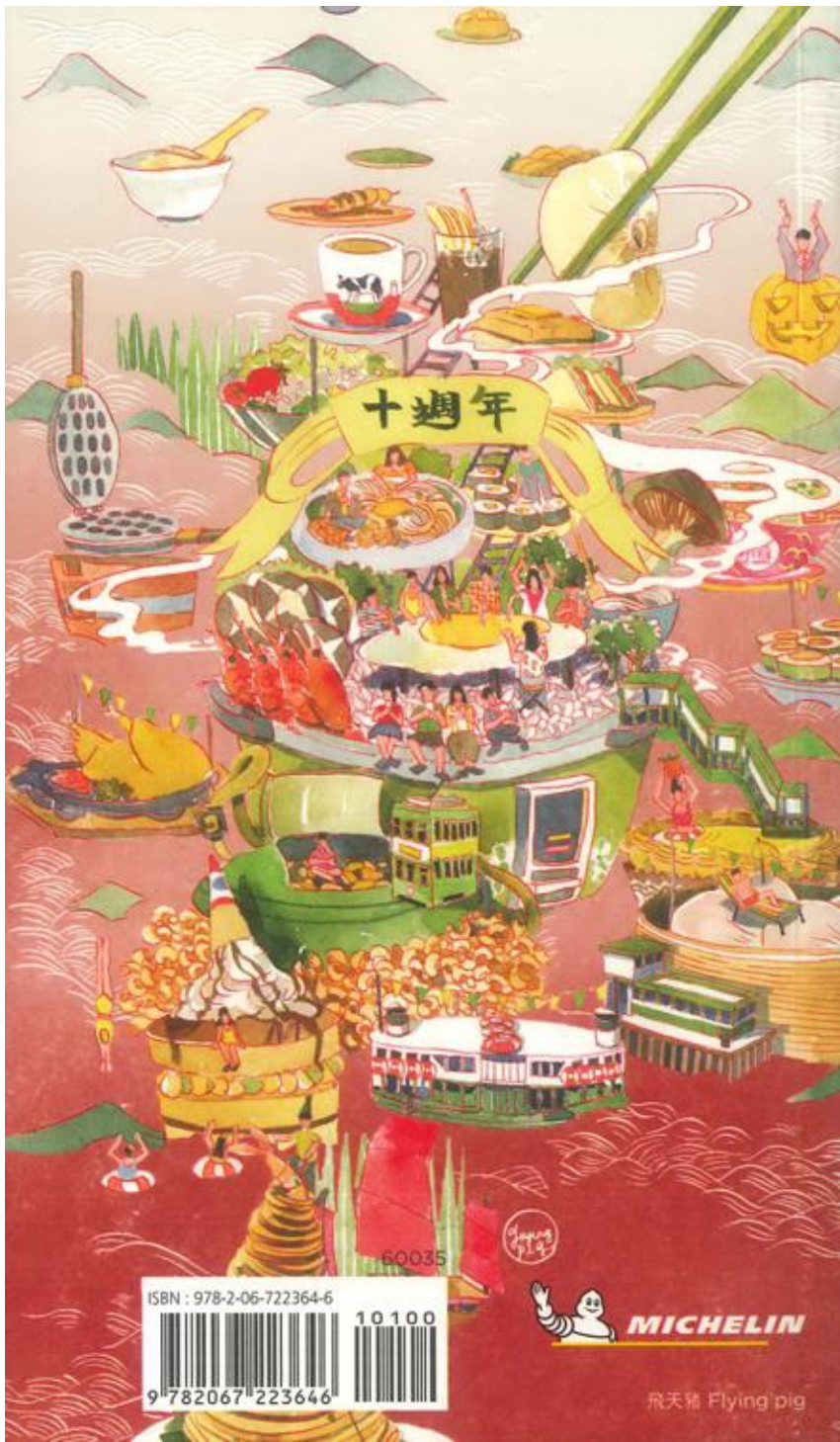
Dinner 晚膳 19:00-22:00 (L.O.)

■ ANNUAL AND WEEKLY CLOSING 休息日期

Closed weekends and Public Holidays

週末及公眾假期休息





十週年

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