



## 午餐 LUNCH

自選頭盤、主菜及甜品各一份 (咖啡或茶)


每位澳門元 220.00

**Choice of one appetizer, main course and dessert  
(coffee or tea included)**

MOP220.00 per person

### 頭盤

### APPETIZERS

有機沙律菜配西柚、藜麥脆片及芥末油醋汁 

Organic green and red leaves with grapefruit, quinoa chips and mustard vinaigrette

學院自製柑橘及湯力醃三文魚配青瓜凍、辣根及法式奶油包  
IFTM citrus and tonic cured salmon with cucumber jelly, horseradish and brioche

蝦及蟹肉開放式三文治配刁草蛋黃醬、萵筍和輕煮蛋  
Shrimp and crab meat 'open faced sandwich' with dill mayonnaise, celtuce and soft-boiled egg

蘑菇花椒餡撻配菠菜及忌廉汁 

Tartlet with Sichuan pepper, mushrooms, spinach and cream sauce

青口忌廉湯配檸檬汁醃帶子、茴香及薑味珍珠  
Mussel cream soup with ceviche of scallop, fennel and ginger pearls





## 主菜 MAIN COURSE

焗羊膝批配自製煙肉、葡萄、栗子脆片、根莖蓉及雪梨酒羊汁  
Braised lamb shank 'pie' with ventreche, grapes, chestnut chips, root fruit purée  
and sherry sauce

香煎鮫鰵魚配自製意式煙肉、羅勒、蒜心、椰菜花及牛油汁  
Seared monkfish with homemade pancetta, basil, garlic sprouts, cauliflower  
and beurre blanc

扒牛柳配苦白菜、焦糖煮紅洋蔥、雞油菌及甜酒汁  
Grilled beef tenderloin with endive meunière, red onion compote, chanterelles  
and Madeira sauce

青豆意大利飯配山羊芝士、松子仁及酸青瓜   
Risotto with green peas, goat cheese, pine nuts and pickled cucumber

The 'Impossible' 煎素肉他他伴脆多士配水煮蛋、炸粗薯條及洋葱汁   
The 'Impossible' Parisian patty on toasted bread with poached egg, pommes  
Pont Neuf and onion Hollandaise



## 甜品 DESSERTS

熱情果忌廉布甸  
Passion fruit crème brûlée

拿破崙千層酥配蘋果吉士醬、雲呢拿及肉桂汁  
Napoleon pastry with apple custard, vanilla and cinnamon sauce

卡芒貝爾芝士配金巴利及黑麥包  
Camembert frit with lingonberries marmelade and ryebread

澳門式薯仔蛋糕配椰子雪糕  
Macanese potato cake with coconut ice cream

精選果盤  
Selection of fruit

## 澳門土生及葡國菜（單點菜餚）

### MACANESE & PORTUGUESE CUISINE (A LA CARTE)

澳門特色小食(炸黃薑角、豬肉碌結、薯仔咖哩角、炸蝦角) \$60.00  
Selection of Macanese specialities (Chilicotes, pork croquette, potato samosa, shrimp rissoles)

鹹蝦米粉湯、大蝦及自製蝦醬 \$80.00  
'Lacassá' vermicelli soup with prawns and balichão

葡式海鮮飯配自製辣醬（供兩位食用） \$300.00  
Portuguese seafood rice with our own chilli sauce (serves 2 persons)

葡式焗鴨飯 \$120.00  
Portuguese duck rice

燒非洲雞配焗薯、醃酸辣椒、椰絲及花生牛油 \$260.00  
（供兩位食用，約 25-30 分鐘）  
African chicken with roasted potatoes, pickled chilli, coconut and peanut butter (serves 2 persons, 25-30 minutes)

澳門式焗肉圍配燒茄子、薯蓉、酸果及紅加倫子醬 \$120.00  
'Capela' Macanese meatloaf with baked eggplant, potatoes, pickles and gravy

澳門土生炒免治肉碎(牛肉及豬肉)配木耳、馬鈴薯及煎蛋 \$130.00  
Traditional Macanese 'Minchi' (beef and pork) with cloud ear mushrooms, potatoes and fried egg



# 飲品 BEVERAGES

## 杯裝葡萄酒

## WINE BY THE GLASS

### 氣泡酒 Sparkling

\$50.00/glass

Terras do demo brut 2018, Távora-Varosa

*A light and refreshing sparkling wine with a soft and elegant texture on the palate. grape variety: malvasia fina*

### 白酒 White

Casa cadaval vinha padre pedro 2018, Tejo

\$50.00/glass

*Fruity, with a refreshing aroma of tropical notes, some citrus and white flowers, the wine is fresh, with a creamy and lingering after taste. grape varieties: arinto, verdelho, fernão pires and viognier*

Casa santos lima chardonnay 2017, Lisboa

\$50.00/glass

*Green fruit aromas and a light sensation of wood toast. high acidity giving a lively freshness to the wine, and long smooth finish. grape variety: chardonnay*

Portal do fidalgo 2018, Vinho Verde

\$55.00/glass

*An aromatic white wine with a refreshing feeling tropical fruit characters. grape variety: alvarinho*

Quinta de la rosa 2016, Douro

\$60.00/glass

*A food-friendly white wine, with structured yet elegant stone fruits and floral characters. grape varieties: viosinho, rabigato, códega do larinho, gouveio*

## 紅酒 Red

Casa cadaval vinha padre pedro 2018, Tejo \$50.00/glass

*Aromatic, with notes of red fruits, round and easy to drink. it shows a balanced acidity and medium body with a medium finish. grape varieties: touriga nacional, trincadeira, alfrocheiro*

Encosta do Sobral Reserva 2014, Tejo \$55.00/glass

*Complex and well mature red wine with structured red fruits and spices aromas. grape varieties: touriga nacional, trincadeira, touriga franca*

Quinta de cabriz colheita selecionada 2016, Dão \$50.00/glass

*Vegetable notes and very ripe fruit dominate the aroma. on the palate, balanced tannins and medium body give way to a silky, savoury and spicy finish with lots of dark cherry and plum fruit. grape varieties: alfrocheiro, tinta roriz and touriga nacional*

Quinta de cidró 2008, Douro \$85.00/glass

*Refreshing and soft red wine with lovely red fruit and elegant texture. grape variety: pinot noir*

Quinta do vallado reserva 2016, Douro \$105.00/glass

*A fruity and well-structured red wine with a lot of black fruits and floral aromas. grape varieties: tinta roriz, tinta amarela, touriga franca, tinta barroca*

## 學院特色鮮榨果汁

### IFTM SIGNATURE JUICE (200ml)

健康特飲 Healthy \$40.00/glass

甘筍、紅蘋果、薑

Carrot, red apple and ginger

田園風味 Green \$40.00/glass

青瓜、青蘋果、青檸、薄荷

Cucumber, green apple, lime and mint

鮮榨果汁 Freshly squeezed juice \$40.00/glass

橙汁/甘筍汁/蘋果汁/西瓜汁

Orange / carrot / apple / watermelon

## 其他 OTHERS

啤酒 Beer	\$40.00/btl
Carlsberg / Super Bock / Macau Golden Ale	
礦泉水 Mineral water	\$40.00/btl
Carvalhelhos - still water (1000ml)	
Pedras Salgadas – sparkling water (750ml)	\$40.00/btl
檸檬或香橙雜飲	\$30.00/glass
Lemon or Orange Squash	
凍檸茶	\$25.00/glass
Iced lemon tea	