

教學餐廳

Educational Restaurant

自選頭盤、主菜及甜品各一份 (咖啡或茶)
每位澳門幣 \$220.00

Escolha de uma entrada, prato principal e sobremesa (inclui café ou chá)
\$220 por pessoa

頭盤 ENTRADAS

有機沙律菜葉配醃蓮藕、香草及番茄乾
Salada de legumes de folha verde e vermelha, com pickles de raiz de lotus, ervas aromáticas e tomate seco

蘑菇凍配辣根蛋黃醬、苦苣沙拉、香草及黑松露
Terrina de cogumelos, com maionese de rábano, salada de endívias, ervas aromáticas e trufa preta

學院自製煙燻三文魚他他配馬鈴薯醬、窩夫、檸檬果醬配鹹蛋
Tártaro de salmão fumado no IFT, molho Vichyssoise, waffle, doce de limão e gema de ovo curada

豬批配黑蒜芥末醬、黑麥麵包、西芹及蘋果
Terrina de porco, servida com mostarda de alho preto, pão de centeio, maçã e aipo

煎帶子配青豆湯跟柑橘奶油刁草魚子醬
Creme de ervilhas e citrinos, vieiras e caviar de endro

主菜 PRATOS PRINCIPAIS

青蘆筍配水煮嫩蛋、松露脆片、香蔥及煙燻白奶油醬
Espargos com ovo escalfado, frituras de trufa, cebolinho e molho de manteiga fumada

意大利雲吞配意大利芝士、橄欖、菠菜及水瓜柳醬
Tortellini de queijo Taleggio, azeitonas, espinafres e molho de alcarrasas

煎海鱸配蝦肉腸、白汁玉米、煙肉及番茄
Filete de perca com salsicha de camarão e fricassée de milho, toucinho e tomate

蘋果酒燉豬腩肉配水煮煙肉、醃椰菜和芥末醬
Entremada de porco "Duroc" estufada em cidra, com toucinho, pickles de couve e mostarda em grão

烤沙朗牛配鹽焗乾蔥、煙燻芝士炸餅及番荳忌廉醬
Bife do lombo de vaca com chalotas salteadas, croquete de queijo fumado e molho de salsa

甜品 SOBREMESAS

忌廉芝士蛋糕配檸檬和薄荷
Bolo cremoso de queijo com limão e hortelã

開心果芝麻朱古力蛋糕配榛子雪糕
Bolo de chocolate, pistácio e sementes de sésamo, servido com gelado de avelãs

澳葡傳統甜品
Seleção de sobremesas Macaenses

鮮果拼盤
Prato com frutas da estação

澳門土生及葡國菜 (單點菜餚) ESPECIALIDADES MACAENSES & PORTUGUESAS (A LA CARTE)

葡式薯蓉青菜西洋腸湯、羽衣甘藍、橄欖油
Caldo verde com chouriço Português, couve e azeite \$80.00

澳門土生黃薑蟹餅、醃苦瓜、青瓜及蟹肉濃湯
Bolinho de caranguejo com curcuma, servido com pickles de melão amargo, pepino e molho de caranguejo \$100.00

葡式海鮮飯(兩位食用)
Arroz de marisco ao estilo do IFT (para 2 pessoas) \$300.00

澳門土生黃薑有機春雞配新薯、吉列蒜粒、珍珠洋蔥及黃薑汁(兩位食用) \$170.00

Frango do campo Báfássá servido com batata nova, alho panado, cebolinha e molho de curcuma (para 2 pessoas)

The Impossible®素肉炒免治肉碎配煎蛋及木耳
"Minchi" The Impossible®, servido com batatinhas fritas, cogumelos orelha de rato e ovo estrelado (prato vegetariano) \$130.00

澳門土生炒免治肉碎(牛肉及豬肉)配煎蛋及木耳
Minchi tradicional (carne de vaca e porco), servido com batatatinha frita, cogumelos orelha de rato e ovo estrelado \$120.00

飲品 BEBIDAS

杯裝葡萄酒 VINHO A COPO

白酒 Branco
Casa Cadaval Vinha Padre Pedro 2017, Tejo \$50.00/copo
Casa Santos Lima Chardonnay 2017, Lisboa \$50.00/copo

紅酒 Tinto
Casa Cadaval Vinha Padre Pedro 2015, Tejo \$50.00/copo
Quinta de Cabriz Colheita Seleccionada 2015, Dão \$50.00/copo

其他 OUTROS

啤酒 Cerveja
Carlsberg/ Heineken/ Macau Amber Ale \$40.00/garr.

礦泉水 Água
Evian - água lisa (750ml) \$40.00/garr.
Pedras Salgadas - água com gás (750ml) \$40.00/garr.

學院特色鮮榨果汁 SUMOS DO IFT (200ml)

健康特飲 Saúde
甘筍、紅蘋果、薑
Cenoura, maçã vermelha e gengibre \$40.00/garr.

田園風味 Verde
青瓜、青蘋果、青檸、薄荷
Pepino, maçã verde, lima e hortelã \$40.00/garr.

鮮榨果汁 Sumos feitos na hora
橙汁
Laranja \$40.00/copo

西瓜汁
Melancia \$40.00/copo

*不需另加政府稅及服務費

Não são cobrados o imposto de Governo e a taxa de serviço

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自選頭盤、主菜及甜品各一份(咖啡或茶)
每位澳門幣 \$220.00

Choice of one appetizer, main course and dessert (coffee or tea included)
\$220 per person

頭盤 APPETIZERS

有機沙律菜葉配醃蓮藕、香草及番茄乾
Organic green and red leaves with pickled lotus root, herbs and semi-dried tomatoes

蘑菇凍配辣根蛋黃醬、苦苣沙拉、香草及黑松露
Mushroom brawn, horseradish mayonnaise, herbs, endive salad and black truffle

學院自製煙燻三文魚他他配馬鈴薯醬、窩夫、檸檬果醬配鹹蛋
IFT smoked salmon tartar with Vichyssoise sauce, waffle, lemon marmalade and cured egg yolk

豬批配黑蒜芥末醬、黑麥麵包、西芹及蘋果
Pork terrine with black garlic mustard, ryebread, celery and apple

煎帶子配青豆湯跟柑橘奶油刁草魚子醬
Green pea soup with citrus cream, seared scallops and dill caviar

主菜 MAIN COURSE

青蘆筍配水煮嫩蛋、松露脆片、香蔥及煙燻白奶油醬
Asparagus with poached egg, truffle crisps, chives and smoked beurre blanc

意大利雲吞配意大利芝士、橄欖、菠菜及水瓜柳醬
Tortellini with Taleggio cheese, olives, spinach and capers sauce

煎海鱸配蝦肉腸、白汁玉米、煙肉及番茄
Fried seabass with prawn sausage, fricassee of corn, bacon and tomato

蘋果酒燉豬腩肉配水煮煙肉、醃椰菜和芥末醬
Cider braised "Duroc" pork belly, bacon, pickled cabbage and grain mustard sauce

烤沙朗牛配鹽焗乾蔥、煙燻芝士炸餅及番荳忌廉醬
Grilled beef sirloin with salt baked shallots, smoked cheese croquette and parsley cream sauce

甜品 DESSERTS

忌廉芝士蛋糕配檸檬和薄荷
Cream cheesecake with lemon and peppermint

開心果芝麻朱古力蛋糕配榛子雪糕
Pistachio and sesame chocolate cake with hazelnut ice cream

澳葡傳統甜品
Macanese sweets selection

鮮果拼盤
Seasonal fresh fruit platter

澳門土生及葡國菜 (單點菜餚) MACANESE & PORTUGUESE CUISINE (A LA CARTE)

葡式薯蓉青菜西洋腸湯、羽衣甘藍、橄欖油
Portuguese caldo verde with chorizo, kale and olive oil

\$80.00

澳門土生黃薑蟹餅、醃苦瓜、青瓜及蟹肉濃湯
Macanese crab cake with turmeric, pickled bitter melon, cucumber and crab bisque

\$100.00

葡式海鮮飯(兩位食用)
Portuguese seafood rice (for 2 persons)

\$300.00

澳門土生黃薑有機春雞配新薯、吉列蒜粒、珍珠洋蔥及黃薑汁(兩位食用)
Macanese Bafassá free range spring chicken with new potatoes, breaded garlic, pearl onion and turmeric sauce (for 2 persons)

\$170.00

The Impossible® 素肉炒免治肉碎配煎蛋及木耳
The Impossible® "Minchi" with cloud ear mushrooms, potatoes and fried egg

\$130.00

澳門土生炒免治肉碎(牛肉及豬肉)配煎蛋及木耳
Traditional Macanese Minchi (beef and pork) with cloud ear mushrooms, potatoes and fried egg

\$120.00

飲品 BEVERAGES

杯裝葡萄酒 WINE BY THE GLASS

白酒 White

Casa Cadaval Vinha Padre Pedro 2017, Tejo
Casa Santos Lima Chardonnay 2017, Lisboa

\$50.00/glass
\$50.00/glass

紅酒 Red

Casa Cadaval Vinha Padre Pedro 2015, Tejo
Quinta de Cabriz Colheita Seleccionada 2015, Dão

\$50.00/glass
\$50.00/glass

其他 Others

啤酒 Beer

Carlsberg/ Heineken/ Macau Amber Ale

\$40.00/btl.

礦泉水 Mineral water

Evian - still water (750ml)
Pedras Salgadas - sparkling water (750ml)

\$40.00/btl.
\$40.00/btl.

學院特色鮮榨果汁 IFT SIGNATURE JUICE (200ml)

健康特飲 Healthy

甘筍、紅蘋果、薑
Carrot, red apple and ginger

\$40.00/btl.

田園風味 Green

青瓜、青蘋果、青檸、薄荷
Cucumber, green apple, lime and mint

\$40.00/btl.

鮮榨果汁 Freshly squeezed juice

橙汁
Orange

\$40.00/glass

西瓜汁

Watermelon

\$40.00/glass

*不需另加政府稅及服務費

No government tax and service charge are required