



Seafood Night

THURSDAY & FRIDAY



SEAFOOD SALAD

Seafood Salad with Prawn, Scallop and Squid

OR

SEAFOOD CHOWDER

Mixed Seafood, Potatoes and Bacon

OR

OYSTER ROCKEFELLER

3 Pcs of Warm Fine De Claire #3, Sautéed Spinach and Hollandaise Sauce

OR

FRESH OYSTER

3 Pcs of Fresh French Fine De Claire Oyster #3, Mignonette, Spicy Sauce, Lemon



SEAFOOD LINGUINI

Linguini Pasta with Prawns, Squid and Scallop, Garlic, Chili Flakes, White Wine Sauce

MOP 268

OR

FISH OF YOUR CHOICE

SALMON MOP 388/150 gr

SEA BASS MOP 398/150 gr

BLACK COD MOP 498/150 gr

SEAFOOD OF YOUR CHOICE

LIVE CLAMS 5 pieces

ALASKAN KING CRAB LEG 160 g (Extra Charge MOP 88)

BOSTON LOBSTER (HALF) (Extra Charge MOP 50)

Served with a Green Salad or French Fries and Sauces (Beurre Blanc, Spicy Sauce, Olive Oil Herbs Sauce)

EXTRAS

CAVIAR MOP 270 per 10gr

FOIE GRAS MOP 120 per piece

SIDE DISHES MOP 58 each

Mashed Potato, Macaroni Cheese, Baked Pilaf Rice, Green Asparagus, Sautéed Spinach, Sautéed Mushrooms, Seasonal Vegetables



STRAWBERRY

Fresh Strawberry, Warm Chocolate Sauce, Vanilla Ice Cream and Chantilly

OR

MERINGUE AU CITRON

Lemon Meringue

1 Glass of Perrier-Jouët Champagne Included

Additional 40 MOP to Try Our Sommelier's Selection of Red or White Wine