






歐陸菜系  
*Inter Continental Cuisine*

# 前菜 *Appetizer*

- 豪華海鮮拼盤 760  
原隻波士頓龍蝦、生蠔 4 隻、大蝦 6 隻、青口 8 隻、  
翡翠螺 6 隻、扇貝 6 隻及鮑魚 1 隻  
Deluxe seafood platter  
1 Boston lobster, 4 shucked oyster, 6 prawn, 8 mussel,  
6 whelk, 6 scallop and 1 abalone
- 豪華海鮮拼盤(細份) 530  
原隻波士頓龍蝦、生蠔 2 隻、大蝦 3 隻、青口 4 隻、  
翡翠螺 3 隻、扇貝 3 隻及鮑魚 1 隻  
Deluxe seafood platter (small portion)  
1 Boston lobster, 2 shucked oyster, 3 prawn, 4 mussel,  
3 whelk, 3 scallop and 1 abalone
- 西班牙火腿拼盤 258  
36個月黑毛豬火腿、30個月巴馬火腿、蜜瓜、  
火箭菜及巴馬臣芝士片  
Spanish ham platter  
36 months aged Iberico ham, 30 months aged parma ham,  
honey dew, arugula and parmesan cheese flake
-  石鍋煮蜆/青口 188  
(醬汁選擇：白酒汁、牛油黑椒汁、香辣椰奶)  
Stone pot clam/mussel  
(Choice of sauce: white wine, black pepper with butter,  
spicy coconut milk)
- SKY 21 墨西哥粟米片 168  
(配芝士醬、番茄莎莎、橄欖、墨西哥辣椒、牛肉醬及大阪燒汁)  
SKY 21 nacho  
(With cheese sauce, tomato salsa, olive, jalapeño, beef chili con carne  
and okonomi sauce)
- 英式炸魚配薯條 138  
British style beer battered fish and chip
-  椒鹽魷魚圈 128  
Calamari with chili and salt

 SKY 21 香辣雞鎚 SKY 21 spicy chicken boxing	128
馬介休球配他他醬 Bacalhau fritter with tartar sauce	98
 炸洋蔥圈 Deep fried onion ring	78
 炸薯條 French fries	78
蒜蓉包 Garlic bread	68


## 沙律 *Salad*

卡布里沙律配巴馬火腿伴意式油醋汁 Caprese salad with parma ham and balsamic vinaigrette	158
 SKY21 香脆照燒雞扒沙律伴蜂蜜芥末醬 SKY 21 crispy Teriyaki chicken salad with honey mustard sauce	148
 鮮蝦牛油果冰菜沙律伴芝麻醬 Avocado, shrimp and ice lettuce salad with sesame dressing	138
煙三文魚牛油果羽衣甘藍沙律伴芒果乳酪醬 Smoked salmon, avocado and kale salad with mango yoghurt dressing	138
凱撒沙律配煙肉粒及麵包粒 Caesar salad with bacon bit and crouton	108
燒雞肉 +38 Grilled chicken	
燒大蝦 +38 Grilled prawn	
煙三文魚 +38 Smoked salmon	




## 湯 *Soup*

海鮮濃湯配香蒜麵包 Seafood bisque with garlic bread	98
澳洲帶子南瓜忌廉湯配香蒜麵包 Australian scallop in cream of pumpkin soup with garlic bread	88
香濃黑松露野菌忌廉湯配香蒜麵包 Wild truffle in cream of mushroom soup with garlic bread	88

## 海鮮 *Seafood*

 法式芝士焗龍蝦 Lobster thermidor	388
意式焗海鱸魚柳及海鮮 Italian style baked sea bass fillet and seafood	238
石鍋黑胡椒燒大蝦 Black pepper prawn in hot stone pot	208

## 印度特色咖喱 *Indian curry*

-  印度瑪莎拉牛肉配印度脆餅和抓餅 168  
Indian style masala beef with pappadum and paratha
-  印度瑪莎拉牛油雞配印度脆餅和抓餅 168  
Indian style masala butter chicken with pappadum and paratha
-  印度菠菜咖喱雞肉配印度脆餅和抓餅 168  
Indian style spinach curry chicken with pappadum and paratha

## 肉類 *Meat*

-  慢煮紅酒牛肋骨 368  
Braised beef short rib in red wine
- 法式紅酒燴牛肉 198  
Beef Bourguignon
-  匈牙利燉牛肉 188  
"Goulash" beef stew
- 秘制非洲雞 168  
African chicken in secret recipe
- 香濃意式燉雞柳 168  
Chicken Tuscan

# 燒烤 Grilled

 M5戰斧和牛扒 (700克) M5 wagyu tomahawk steak (700g)	880
慢烤頂級牛肋骨 (300克) Slow roasted boneless beef short rib (300g)	438
安格斯肉眼 (300克) Angus beef rib eye (300g)	398
澳洲香草燒羊架 Australian lamb rack with herbed bread crumb	388
穀飼安格斯西冷牛扒 (300克) Grain fed Angus beef sirloin (300g)	388
西班牙戰斧黑毛豬扒 Spanish Iberico pork tomahawk	298
挪威三文魚柳 Norwegian salmon fillet	278

## 自選醬汁一款 Your choice of sauce

香草蛋黃醬  
Béarnaise sauce

黑椒汁  
Black pepper sauce

焦糖洋蔥醬  
Caramelized onion gravy

荷蘭醬  
Hollandaise

蘑菇汁  
Mushroom sauce

## 追加配菜 Additional side dish

松露薯泥 +20  
Mashed potato with truffle oil

蒜香炒雜菜 +20  
Sautéed mixed vegetable with garlic

蒜香炒雜菌 +20  
Sautéed mixed mushroom with garlic

# 薄餅 *Pizza*

自選薄餅 (3款餡料) 198

Make your own pizza (3 topping)

- 自選1款醬料 (燒烤醬、千島醬、番茄醬)  
Make your own 1 sauce (BBQ sauce, thousand island sauce, tomato sauce)
- 煙肉  
Bacon
- 3種芝士 (藍芝士、車打芝士、巴馬臣芝士)  
3 cheese (blue cheese, cheddar, parmesan)
- 雞肉  
Chicken
- 火腿  
Cooked ham
- 粟米  
Corn
- 蘑菇  
Mushroom
- 30個月巴馬火腿  
30 months aged parma ham
- 意大利辣肉腸  
Pepperoni
- 菠蘿  
Pineapple
- 海鮮 (蝦、魷魚、青口)  
Seafood (shrimp, squid, mussel)

 至尊千島海鮮 188  
Supreme thousand island seafood

 手撕豬肉 178  
BBQ pulled pork


 芝士四重奏薄餅 168  
(車打芝士、大孔芝士、藍芝士、水牛芝士)  
4 Cheese pizza  
(Cheddar, Emmental, blue cheese, mozzarella)

墨西哥牛肉醬薄餅 168  
(墨西哥牛肉醬、彩椒、水牛芝士、番茄醬)  
Chili con carne  
(Beef chili, bell pepper, mozzarella cheese, tomato paste)

夏威夷風味薄餅 158  
(菠蘿、煙火腿、水牛芝士)  
Hawaii style pizza  
(Pineapple, smoked ham, mozzarella)

 番茄水牛芝士薄餅 158  
(番茄、水牛芝士、羅勒葉)  
Margherita  
(Tomato, buffalo mozzarella, basil)

## 蔬菜 *Vegetable*


葡式欖油炒時蔬 Portuguese style sauteed seasonal vegetable	98
青蘆筍伴荷蘭醬 Asparagus with hollandaise sauce	88
 炒雜菌 Sautéed mushroom	78
松露油薯蓉 Mashed potato with truffle oil	68

## 漢堡 *Burger*

 牛油果蘑菇素肉漢堡配炸薯條 Avocado mushroom vegan meat burger with French fries	168
手撕豬肉漢堡配炸薯條 BBQ pulled pork burger with French fries	168
瑞士芝士蘑菇漢堡配炸薯條 Swiss cheese mushroom beef burger with French fries	168
三式迷你漢堡包配炸薯條 芝士漢堡配焦糖洋蔥, 手撕豬肉漢堡, 炸蝦餅漢堡 Trio mini burger with French fries Cheeseburger with caramelized onion, BBQ pulled pork burger and deep fried shrimp cake burger	168





# 飯 *Rice*

 西班牙海鮮燴飯配波士頓龍蝦 (2-3人) "Seafood paella" with Boston Lobster (2-3 persons)	468
 冬陰大蝦意大利飯 Tom yum tiger prawn risotto	168
牛肝菌松露油意大利飯 Porcini risotto with truffle oil	148
 菠菜意大利飯配時蔬 Spinach risotto with seasonal vegetable	138

# 意大利粉麵 *Pasta*

(自選長通粉, 意大利麵或寬條麵)  
(Choice of penne, spaghetti or fettuccine)

 血腥瑪麗大蝦 Bloody Mary prawn	168
卡邦尼忌廉煙肉 Carbonara	148
意大利青醬配燒雞扒 Roasted chicken thigh with pesto	148
 番茄醬 Pomodoro with herbed ricotta cheese	128

# 芝士及甜品 *Cheese and Dessert*

芝士拼盤 188

山羊芝士、金文筆芝士、藍芝士、大孔芝士、  
紅波芝士、餅乾、乾果、鮮果、果醬

Cheese platter

Goat cheese, camembert cheese, blue cheese, emmental cheese,  
Edam cheese, cracker, dried fruit, fresh fruit, jam

 鮮果拼盤 98

Fresh fruit platter

杯酒蘋果撻配雲呢拿雪糕 78

Apple rum tart with vanilla ice cream

香蕉船 (朱古力、芒果、雲呢拿) 78

Banana split (chocolate, mango, vanilla)

紐約芝士蛋糕配士多啤梨醬 78

New York cheese cake with strawberry compote

提拉米蘇 78

Tiramisu pot

朱古力心太軟配雲呢拿雪糕 68

Baked chocolate lava cake with vanilla ice cream

抹茶心太軟配雲呢拿雪糕 68

Baked matcha lava cake with vanilla ice cream

木糠布甸 68

Serradura



主廚推介 Chef's Recommendation



辛辣 Spicy



素菜 Vegetarian

所有價錢以澳門幣計算，另加收10%服務費及5%政府稅。

All prices are in MOP, subject to 10% service charge & 5% government tax.