

节礼日午餐套餐

Boxing Day Lunch Set Menu

选择一款前菜 Choice of Appetizer

烟熏苏格兰三文鱼
奥西特拉鲑鱼籽酱、红菜头、鲜辣根及脆苏打面包
Smoked Scottish salmon
Oscietra caviar, beetroot and fresh horseradish
with crispy soda bread

鲜虾奶油浓汤
虾仁与莳萝乳沫
Prawn bisque
Sautéed prawn and dill emulsion

红菜头薄片
开心果脆屑与石榴果配青瓜油醋汁（素）
Beetroot carpaccio
Pistachio crumble, pomegranate and cucumber vinaigrette
(Vegetarian option)

伊丽莎白女王节日海鲜拼盘
半只波斯顿龙虾配鸡尾酒汁拌龙虾、一只爱尔兰生蚝
一只海胆
Queen Elizabeth festive seafood platter
Half Boston lobster with lobster cocktail, one Irish oyster
One sea urchin
(另附加 188 澳门元 supplementary \$188)

选择一款主菜 Choice of Main Course

火鸡派配煎鹅肝
薯蓉与蔓越莓果酱及炒青豆配火鸡浓汁
Turkey pie with pan-seared foie gras
Mashed potato, cranberries, braised peas
and turkey jus

周日烤牛肉
孢子甘蓝菜与薯蓉配肉汁及约克郡布丁
Sunday roasted beef
Brussels sprout, mashed potato with gravy
Yorkshire pudding

煎带子南瓜烩饭
烤南瓜籽配姜饼香料乳沫
(此菜可做素食)
Pumpkin risotto with seared scallop
Roasted pumpkin seeds, ginger bread spice emulsion
(This dish can be made vegetarian on request)

王室圣诞礼遇
烤波士顿龙虾配松露奶油
菜根、车打芝士及紫菜薯仔
Christmas royalty treat
Baked whole lobster with truffle cream
Root vegetables, melted Cheddar cheese
Seaweed potatoes
(另附加 208 澳门元 Supplementary MOP208)

圣诞甜品 Christmas Dessert

勃朗峰姜饼脆屑、腌渍黑加仑、奶油酱、蛋白酥、杂莓果、栗子蓉
Mont blanc with ginger bread crumble, black current compote, whipped cream, meringue, mixed berries, chestnut spread

每位澳门币 388
Mop 388 per person

All price are in MOP and subject to 10% service charge
所有价格以澳门币计算，并须另加 10%服务费