

巴黎人

— BRASSERIE —

法式餐厅

节日晚餐套餐 Festive Dinner Set Menu

开胃菜 Amuse-Bouche

焗法国里昂梭子鱼丸伴小龙虾酱汁 **Quenelle de Poisson, Sauce Nantua**
Baked pike quenelle in crayfish and bechamel sauce

第一道前菜 First Appetizer

蟹肉牛油果及番茄鞑配雪利酒油醋汁 **Tartare de Crabe d'Avocat**
Crab meat and avocado tartare with heirloom tomato in Jerez dressing

第二道前菜 Second Appetizer

法式白酒煮青口 **Moules Marinières**

Steamed black mussels in white wine, shallot and butter
🍷 *Josmeyer Le Kottabe Riesling, Alsace, France 2021*

餐汤 Soup

法式龙虾汤伴香槟酒泡沫 **Bisque de Homard, Espuma à la Fine de Champagne**
Lobster bisque with fine de Champagne foam

主菜 Main

烤牛柳伴香草蒜蓉牛油海虎虾及安娜马铃薯配青胡椒汁 **Surf and Turf**
Grilled beef tenderloin and baked tiger prawn with garlic parsley butter, Anna potato
green pepper corn sauce

🍷 *Philippe Charlopin-Parizot Rouge, Bourgogne, France 2020*

甜品 (任选一款) Choice of Dessert

苹果柚子慕斯 "Pomme" au Yuzu

Apple yuzu mousse

或 Or

白桃茉莉慕斯伴白桃雪酪 **Mousse au Jasmine et Pêche**

White peach jasmine mousse with white peach sherbet

🍷 *Château Bastor-Lamontagne "SO" Sauternes, France 2020*

或 Or

巴黎人精选芝士拼盘 **Assiette de Fromages**

Selected cheeses from our Parisian affineur

🍷 *Taylor Fladgate Fine Tawny, Douro, Portugal*

每位澳门元 728 + 饮品*

MOP 728 Per Person + Beverage*

* (1 杯无酒精鸡尾酒 或 1 杯鸡尾酒 或 1 杯法国 1664 生啤 1 Mocktail or 1 Cocktail or 1 Kronenbourg 1664 Blanc Draught)

🍷 另加葡萄酒精选 两款澳门元 278 或 三款澳门元 398 Add on wine pairing MOP 278 for 2 glasses or MOP 398 for 3 glasses

如您对食物过敏, 请在下单前提醒服务员 If you are concerned about food allergies, please alert your server prior ordering

所有价格以澳门元计算并须另加 10% 服务费 All prices are in MOP and subject to 10% service charge