

# 情人节套餐 Valentine's Menu

## 开胃菜 AMUSE-BOUCHE

### 扇贝塔

#### Scallop Tartelette

腌制北海道扇贝、辣根奶油、芹菜根青苹果酱、柑橘、皇家水晶鱼子酱  
Marinated Hokkaido scallops, horseradish cream, celeriac Granny Smith apple rémoulade, citrus, Royal Cristal caviar

### 爱尔兰银石牡蛎 (2只另加澳门元116)

#### Irish Rock Oysters (2 pieces supplementary MOP 116)

## 前菜 STARTERS

选择一道菜 Choose one dish

### 缅因龙虾泡芙

#### Maine Lobster Vol au Vent

嫩蔬菜、龙虾汤配椰奶  
Young vegetables, lobster bisque with coconut milk

### 鸭肝酱

#### Duck Liver Terrine

杏桃西番莲果酱、苏玳葡萄酒凝胶、烤棍面包、接骨木花  
Apricot passionfruit jam, sauternes wine gel, toasted baguette, elder flower

## 汤 SOUP

### 罗斯科夫洋葱汤

#### Roscoff Onion Soup

皇家鹅肝酱、焦糖洋葱  
Foie gras royale, caramelized onion

## 鱼 FISH

### 水煮小鳞犬牙南极鱼

#### Poached Glacier 51 Toothfish

海苔粉、卡博茶南瓜、橘子、柑橘白汁  
Nori powder, butternut squash, mandarin, citrus beurre blanc

## 主菜 MAINS

选择一道菜 Choose one dish

### 鲁米娜威灵顿羊肉

#### Lumina Lamb Wellington

烤干葱、腌核桃、马德拉汁、佩里戈尔松露  
Roasted shallot, pickled walnut, Madeira jus, Périgord truffle

### 红烧和牛牛脸肉

#### Braised Wagyu Beef Cheek

马铃薯泥、羊肚菌、红酒汁、佩里戈尔松露  
Mashed potatoes, morel mushrooms, Romanesco, red wine sauce, Périgord truffle

## 甜品 DESSERT

### 玫瑰煮梨

#### Rose Poached Pear

覆盆子、焦糖酥皮、塔希提香草奶油  
Raspberries, caramelized puff pastry, Tahitian vanilla cream

两位澳门元 1,788

MOP 1,788 two person

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