

**Event:** Valentine day  
**Date & time:** 14 February 2017  
**Location:** Do Mar  
**Time** **Dinner**  
**Price:** **MOP 1888 (without beverage)**

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## 前菜

### Appetizer to share

煎黑鮪魚配玫瑰醬片及柚子汁

熊本生蠔配粉紅玫瑰香檳果凍

奧賽佳魚子醬配日本帶子韃靼及椰菜花慕絲

Sear'd Tuna Toro with Ginger Roses and Yuzu Dressing

Kumamoto Oyster with Rose Champagne Jelly

Osetra Caviar with Japanese Scallop Tartare and Cauliflower Mousse

## 沙律

### Salad

慢煮刁草三文魚, 紅菜頭及法式奶油

Confit Dill Salmon, Beet Root and Crème Fraiche Dressing

## 湯

### Soup

阿拉斯加蟹香茅濃湯配白蘭地

Alaska Crab Bisque with flambé with VSOP Cognac and touch of Lemon Grass Infuse

## 清新美點

### Refreshment

冰鎮果汁朗姆酒

Pink Pina Colada

CONRAD

MACAO, COTAI CENTRAL  
澳門金沙城中心康萊德酒店

**Event:** Valentine day

主菜

Main Course to choice from

海路情

烩法国鸕雞配黑松露及鴨肝

及

焗芝士小龙虾配海胆

**Surf N' Turf**

Braised "Chapon" Poultry with Black Truffle and duck Liver  
N'

Baked Baby Lobster with Sea Urchin Gratin

Or

或

煎日本 A4 和牛配玫瑰薯仔, 露荀, 釀大蘑菇及蕃茄蛋黃汁

Grilled A4 Japanese Wagyu Beef with Potato Roses, Asparagus, Stuffed Portobello  
Mushroom and Choron Sauce

甜点

Dessert

巧克力的热情

Chocolate Passion

精美甜點

Selection of Petit Fours

咖啡、無咖啡因咖啡和各式花草茶

Coffee, Decaffeinated Coffee and Selection of Herbal Teas

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