

圣诞节午餐套餐 Christmas Set Lunch Menu 25th December 2017

Aperitif - Moët & Chandon Brut, Épernay, France

前菜 Choice of Appetizer

香煎鸭肝伴烤南瓜配黑松露汁 **Foie Gras de Canard Poêle, Potiron roti Sauce Perigourdine**

Seared duck foie gras on roasted pumpkin and black truffle sauce

或 Or

三文鱼冻批伴法式芥末配香草汁 **Hure de Saumon**

Smoked and marinated salmon terrine with Pommery mustard and herbs dressing

或 Or

青芦笋及牛油果鞑靼伴水波蛋配第戎蛋黄酱

Tartare d'Asperges et Avocat, Oeuf Poché et Sauce Mouseline

Green asparagus and avocado tartare topped with poached egg and Dijon mousseline sauce

或 Or

地中海风味海鲜汤伴蒜香蛋黄酱面包粒 **Soupe du Pêcheur**

Mediterranean style seafood soup with aioli croutons

Château de Mont-Redon Lirac Blanc, Rhône, France 2014

主菜 Choice of Main Course

忌廉烩海鲜伴炒迷你菠菜配法式米饭 **Thermidor de Fruit de Mer**

Thermidor of mixed seafood on sautéed baby spinach with pilaf rice

或 Or

烤酥皮火鸡和鸭肝及野生蘑菇馅饼，板栗及马铃薯丸子

Dodine de Dinde aux Marrons et Foie Gras en Croute

Baked turkey and foie gras with wild mushrooms in puff pastry, chestnuts and pommes dauphines

或 Or

美国西冷牛扒伴干葱汁配法式洋葱烩马铃薯 **Faux Filet Grillé à l'échalotte**

Grilled US prime beef sirloin steak with shallot sauce and boulangère potatoes

或 Or

羊奶芝士及菠菜饺子伴忌廉松露汁 **Raviole d'épinard au Fromage de Chèvre**

Spinach and goat cheese ravioli in truffle cream

Château Villa Bel-Air, Graves, Bordeaux, France 2012

甜品 Dessert

草莓法式布丁 **Traditional Christmas pudding**

Christmas pudding, Armagnac sauce

或 Or

草莓法式蛋白饼 **Strawberry Vacherin**

每位澳门币 **MOP 388 per person**

配葡萄酒精选每位澳门币 **MOP 588 per person with wine pairing**

所有价目需另加 10%服务费 All prices are subject to 10% service charge