



欢庆节日 *Festive Celebration* 圣诞套餐 *Christmas Dinner Set Menu*

前菜 Appetizer

冻鹅肝烟熏鳗鱼批、香料葡萄酒啫喱、苹果橙肉酱、黄油面包
Foie gras and smoked eel terrine, mulled wine gel, apple and orange chutney, golden brioche

或or

圣诞老人海鲜拼盘 (另附加 180 澳门元)
半只波士顿龙虾、一只克莱尔生蚝、一只阿拉斯加蟹腿配自制酱汁

Santa's seafood platter (supplementary MOP180)
Half lobster, one Fine de Claire oyster, one Alaskan crab leg with condiments

汤 Soup

丝滑奶油南瓜汤伴北海道带子、柑橘雪芭及甜脆薯丝
Velvety pumpkin soup with Hokkaido scallop, mandarin sorbet, crispy sweet potatoes

主菜 Main Course

慢煮大西洋鳕鱼伴英式豌豆泥、白菜酿鲜虾配香槟柠檬黄油汁及三文鱼籽
Slow-roasted Atlantic cod fish, English pea puree, prawn farce stuffed "pak choi"
Champagne beurre blanc with salmon roe

或or

香煎美国极佳牛柳伴鸭肝、奶油蘑菇烩饭及松露乳沫
US prime beef tenderloin with pan-fried duck liver, creamy mushroom risotto and truffle emulsion

甜品 Dessert

圣诞黑森林圆木蛋糕配 70%黑巧克力奶油、腌渍樱桃、香草奶油、脆饼碎、樱桃
Christmas Black Forest Log with 70% dark chocolate cream
cherry compote, vanilla cream, crumble, cherries

甜点车提供精选餐后小点
Petite four selections from our trolley

每位澳门币 788
MOP788 per person

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

新年午餐套餐

New Year Lunch Set Menu

选择一款前菜 Choice of Appetizer

薄切北海道带子刺身伴柑橘沙拉
日式柚子油醋与烟熏三文鱼籽及藜麦粒
Scallop carpaccio with citrus salad
Ponzu vinaigrette with Ikura and roasted buckwheat

红菜头塔塔伴牛油果（素）
罗勒、麦草雪芭配英式芥末油醋汁
Beetroot tartar with avocado
Basil, wheat grass sorbet with English mustard vinaigrette
(Vegetarian option)

大虾奶油浓汤
虾仁及莳萝乳沫
Prawn bisque
Sautéed prawn and dill emulsion

女王的挚爱
香槟沙巴雍爱尔兰生蚝（三只）配培根与菠菜
The Queen's favorite
Baked Irish oysters (3pc) with Champagne sabayon
Bacon and spinach
(另附加 168 澳门元 Supplementary MOP168)

选择一款主菜 Choice of Main Course

香煎海鲈鱼
柠檬黄油汁、烤红椒与黄油慢煮土豆
Pan-fried seabass filet
Lemon-butter cream, roasted red peppers
and butter confit potatoes

南瓜黑松露长通粉
菠菜、烤榛子仁及车打芝士（素）
Pumpkin and black truffle rigatoni
Spinach, roasted hazelnut and Cheddar cheese
(Vegetarian option)

周日烤牛肉
欧罗薯蓉配牛肉浓汁、青豆及约克郡布丁
Sunday roasted beef
Parsnip-potato mash and gravy, green peas
Yorkshire pudding

皇室新年礼遇
烤波士顿龙虾配黑松露奶油、蔬菜根及紫菜土豆
New year's royalty treat
Baked whole lobster with black truffle cream
Root vegetables, seaweed potatoes
(另附加 208 澳门元 Supplementary MOP208)

新年甜品 New Year Dessert

新年甜一点 "Happy New Year"
香槟啫喱、柑橘冻、杏仁脆、酸奶奶油酱、鲜橙片、橘子雪芭
Champagne jelly, citrus gel, almond crumble, yoghurt cream, orange segment, mandarin sorbet

每位澳门币 388
Mop 388 per person

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欢庆节日 *Festive Celebration*

圣诞套餐 *Christmas Dinner Set Menu*

前菜 *Appetizer*

烤腌制南瓜配树莓醋汁伴核桃及香料葡萄酒啫喱
Grilled marinated pumpkin, raspberry vinaigrette with walnuts and mulled wine gel

汤 *Soup*

丝滑奶油蘑菇汤伴松露乳沫及车打芝士脆片
Velvety mushroom soup, truffle emulsion and crispy Cheddar chips

主菜 *Main Course*

烤节瓜伴英国豌豆泥、软白菜、香槟柠檬黄油汁
Roasted zucchini, English pea puree, wilted "pak choi", Champagne beurre blanc

或or

奶油南瓜烩饭伴腌渍南瓜及姜饼香料乳沫
Creamy pumpkin risotto with pickled pumpkin and ginger bread spice emulsion

甜品 *Dessert*

圣诞黑森林圆木蛋糕配 70%黑巧克力奶油、腌渍樱桃、香草奶油、脆饼碎、樱桃
Christmas Black Forest Log with 70% dark chocolate cream
cherry compote, vanilla cream, crumble, cherries

甜点车提供精选餐后小点

Petite four selections from our trolley

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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

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节日庆典 *Festive Celebration*

新年除夕晚餐套餐

New Year's Eve Dinner Set Menu

前菜 Appetizer

现开吉拉多生蚝配烟熏伊库拉三文鱼籽酱、日式柚子茼蒿雪芭及脆健力士面包
Freshly shucked Gillardeau oyster with Ikura, ponzu and dill sorbet
crispy Guinness bread

汤 Soup

英式野鸭清汤伴野菌鹅肝馄饨、蔬菜根及黑松露
English wild duck consommé, forest mushroom and foie gras ravioli,
root vegetables and black truffle

主菜一 Entrée I

爱尔兰黄油煮龙虾配海鲜烩饭伴新鲜芒果、甜豌豆配法式辣椒粉及海胆奶油
Irish butter poached lobster on shellfish risotto, fresh mango, sweet peas,
Espelette pepper, sea urchin cream

主菜二 Entrée II

慢烤美国极佳牛柳伴甜菜、欧萝、牛尾车打芝士丸子、红酒甜菜牛肉浓汁
Slow roasted U.S prime beef tenderloin, textures of beetroot, roasted parsnip,
oxtail and Cheddar croques, red wine and beets beef jus

甜品 Dessert

烟花 Fire cracker
柑橘冻、香槟啫喱、杏仁酥、酸奶奶油酱、橙肉、橘子雪芭
Citrus gel, Champagne jelly, almond crumble, yoghurt cream, orange segment, mandarin sorbet

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MOP888 per person

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节日庆典 *Festive Celebration*

新年除夕晚餐套餐

New Year's Eve Dinner Set Menu

前菜 Appetizer

红菜头塔塔伴新鲜柑橘莳萝雪芭
Beetroot tartar, fresh citrus and dill sorbet

汤 Soup

奶油野菌汤伴野菌意大利云吞及蔬菜根
Mushroom cream soup, wild mushroom ravioli, braised root vegetables

主菜一 Entrée I

意大利烤番茄烩饭伴新鲜芒果、甜豌豆配法式辣椒及青柠乳沫
Roasted tomato risotto, fresh mango, sweet peas, Espelette pepper, lime emulsion

主菜二 Entrée II

烤蜜汁欧萝卜塔配松露奶油及车打芝士与甜菜浓汁
Honey glazed roasted parsnip tart, truffle cream, melted Cheddar, beetroot jus

甜品 Dessert

烟花 Fire cracker
柑橘冻、香槟啫喱、杏仁酥、酸奶奶油酱、橙肉、橘子雪芭
Citrus gel, Champagne jelly, almond crumble, yoghurt cream, orange segment, mandarin sorbet

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