

晚餐套餐 Dinner Set menu

开胃菜 Appetizer

选择一款 choose one dish

白芦笋
油封番茄·藏红花芝士蛋黄酱
White Asparagus
Heirloom Tomato Confit, Saffron Cheese Aioli

金枪鱼塔塔
风干金枪鱼·金枪鱼卵干·杏仁泥
Tuna Tartar
Mojama, Tuna Bottarga, Tarator Purée

温斯顿丘吉尔的海鲜拼盘
龙虾半只·法国生蚝一只·大虾一只
(另附加澳门元128元)
Winston Churchill's Seafood Platter
Lobster (Half), One Fine de Claire Oyster, One Prawn
(Supplementary charge MOP 128)

汤 Soup

选择一款 choose one dish

奶油蘑菇汤
松露泡沫·切达干酪脆片
Cream of Mushroom Soup
Truffle Foam, Cheddar Cheese Cracker

奶油板栗汤
杏鲍菇·板栗脆·珍珠洋葱
Cream of Chestnut Soup
Trumpet Mushroom, Crispy Chestnut, Pearl Onion

主菜 Main Course

选择一款 choose one dish

大西洋鳕鱼
葡肠脆片·甜菜根泥·烤甜菜根·海芦笋·海鲜浓汁
Atlantic Cod Fish
Chorizo Crust, Golden Beet Root Purée,
Roasted Beet Root,
Sea Asparagus, Americane Sauce

澳洲和牛西冷牛排
烟熏南瓜泥·南瓜沙拉·波尔多酱
(另附加澳门元98元)
Australian Wagyu Striploin
Smoked Pumpkin Purée, Pumpkin Salad, Borderlai Sauce
(Supplementary charge MOP 98)

甜点 Dessert

椰林飘香爆米花
椰子·菠萝
Nitro piña colada
coconut, pineapple seasoning

茶点时间
英式奶油·香橙果酱
Tea Time
dotted cream,
orange marmalade

不一样的茶
伯爵茶巧克力心太软·杂莓果蓉·
榛子巧克力及格雷伯爵冰淇淋
Not your usual cup of tea
warm chocolate fondant, berry coulis,
hazelnut praline & earl grey ice cream

628 一人份量
per person