

# 午餐套餐 Lunch Set Menu

(October 11<sup>th</sup> to October 25<sup>th</sup>)

## 前菜 (任选一款) *Choice of Appetizer*

美国顶级生牛肉薄片伴核桃仁蔬菜沙拉及芥末籽酱 *Carpaccio de Bœuf Roti et Mariné*  
Marinated roasted prime US beef carpaccio with shaved vegetables, walnut and grain mustard dressing

或 Or

炒鸡蛋伴烟熏三文鱼及柠檬牛油汁 *Oeufs Brouillés au Saumon Fumé*  
Scrambled egg with smoked salmon and lemon butter sauce

或 Or

瑞卡列芝士伴法国手指土豆, 烟熏火腿及腌菜 *Fondu à la Raclette et Jambon Fumé*  
Raclette cheese fondue on new potato with smoked ham and pickles

或 Or

是日精选餐汤 *Soupe du Jour*  
Daily market soup

## 主菜 (任选一款) *Choice of Main*

勃艮第白酒烩法式猪肉蘑菇酿小牛胸肉配防风草茸 *Poitrine de Veau Farcie*  
Braised stuffed veal breast with pork and mushroom filling in white wine, parsnip puree

或 Or

顶级牛扒伴薯条配香草牛油 *Parisian Steak Frites*  
Pan-fried prime beef hanging tender with maître d'hôtel butter, French fries and Béarnaise sauce

或 Or

香煎红鲷鱼柳伴茼蒿籽白酒煮椰菜花配番茄浓汁 *Filet de Rouget, Choux Fleur à la Grecque*  
Pan seared red mullet filet on cauliflower etuvée in white wine and coriander seeds tomato coulis

或 Or

烤羊鞍伴法国鞭毛豆配迷迭香汁 *Cotelettes d'Agneau Grillées aux Flageolets*  
Grilled lamb cutlets on flageolets beans and rosemary sauce

或 Or

荞麦薄饼伴西班牙香肠及甜杂椒 *Galette aux Poivrons Confit et Chorizo*  
Freshly grilled crêpe filled with confit bell pepper and chorizo

## 甜品 (任选一款) *Choice of Dessert*

草莓西柚挞 *Tarte à la Fraise et Pamplemousse*  
Strawberry and grapefruit tart with strawberry coulis and chantilly cream

或 Or

焦糖布丁 *Crème Caramel*  
Traditional crème caramel

或 Or

时令水果 *Fruits de Saison*  
Seasonal fresh fruits selection

或 Or

巴黎人精选芝士拼盘 *Assiette de Fromages*  
Selected cheeses from our Parisian affineur

二道菜 澳门币 228 或 三道菜 澳门币 248

MOP 228 for 2 Courses or MOP 248 for 3 Courses

每人另加澳门币 30 可享用一杯咖啡或茶 Add MOP 30 per person and enjoy a cup of coffee or tea

套餐仅供一位享用 Set menu price are per person only

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