

午餐套餐 Lunch Set Menu

(June 16th to June 27th)

前菜（任选一款）Choice of Appetizer

什锦冻肉拼盘 **Assiette de Charcuterie**

Assorted artisanal cured meat and pate en croute

或 Or

炸布里芝士伴梨，核桃及牛油生菜配香槟芥末汁 **Beignets de Brie**

Butter lettuce, pear and walnut with deep-fried Brie cheese and mustard Champagne vinaigrette

或 Or

烟熏三文鱼牛油果慕斯巴伐露配番茄汁 **Bavarois de Saumon fumé et Avocat**

Smoked salmon and avocado mousse Bavarois with tomato dressing

或 Or

是日精选餐汤 **Soupe du Jour**

Daily market soup

主菜（任选一款）Choice of Main

烤巴巴里鸭胸肉伴无花果薄片及浸无花果配防风草茸及波特酒汁 **Canard de Barbarie et Figue Pochée**

Roasted Barbarie duck breast, fig carpaccio, poached fig, parsnip puree and Port wine jus

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

龙虾汁烤焗法式海鲜丸子及香煎加拿大带子伴香料米饭 **Quenelle de Poisson et Saint Jacques Sauce Nantua**

Baked seafood quenelle in lobster sauce, seared Canadian scallop and pilaf rice

或 Or

慢煮猪面颊肉伴芝士洋葱烤土豆配芥末汁 **Joue de Porc Confite et Tartiflette**

Slow-cooked pork cheek with Tartiflette potato and grain mustard sauce

或 Or

荞麦薄饼伴菠菜芝士忌廉汁，鸡蛋及青菜沙拉 **Galette aux Epinards**

Fresh grilled crêpe filled with spinach-cheese cream and egg with green salad

甜品（任选一款）Choice of Dessert

柠檬挞伴青柠罗勒味雪芭 **Tarte au Citron, Sorbet au Basilic et Citron Vert**

Lemon tart with basil and lime sorbet

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

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