

巴 黎 人

— BRASSERIE —

法 式 餐 厅

世界海洋日可持续海鲜套餐

World Oceans Day Sustainable Seafood Set Menu

June 1<sup>st</sup> to June 29<sup>th</sup>, 2025

(Not available on 15<sup>th</sup> June)

开胃菜 Amuse-Bouche

阿布罗霍斯八爪鱼薄片伴柑橘油醋汁 **Marbré de Poulpe aux Agrumes**

Abrolhos octopus carpaccio with citrus vinaigrette

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前菜 Appetizer

牛油茴香酒火焰大虾配藏红花番茄甜椒汁 **Crevettes Flambées au Pernod**

Butter sauteed prawns flambeed with Pernod on tomato, bell pepper and saffron sauce



*Quinta de Soalheiro Espumante Bruto Rose Vinho Verde, Portugal NV*

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餐汤 Soup

芹菜根浓汤伴烟熏鲱鱼面包脆片 **Velouté de Cèleri-rave, Tartine de Hareng Fumé**

Celeriac veloute, smoked herring tartine

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主菜 Main

香槟汁蒸焗鳕鱼柳伴海鲜丸子及烩斯佩耳特小麦饭

**Dos de Cabillaud Etuvé au Champagne, Risotto à l'Epeautre**

Cod fish fillet steamed in Champagne sauce, seafood quenelle and Epeautre wheat risotto



*Alkoomi Grazing Collection Chardonnay Frankland River, Australia 2023*

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甜品（任选一款）Choice of Dessert

蛋白霜夹心蛋糕伴香草奶油及新鲜杂莓配覆盆子雪芭 **Vacherin**

Fresh berries and vanilla cream with raspberry sorbet

或 Or

巴黎人精选芝士拼盘 **Assiette de Fromages**

Selected cheeses from our Parisian affineur



*Niepoort Ruby Port*

三道式 澳门元 498 或 四道式 澳门元 678 + 饮品\*

**MOP 498 for 3 Courses or MOP 678 for 4 Courses + Beverage\***

\*(1 杯无酒精鸡尾酒 或 1 杯鸡尾酒 或 1 杯法国 1664 生啤 1 Mocktail or 1 Cocktail or 1 Kronenbourg 1664 Blanc Draught)



另加葡萄酒精选 两款澳门元 148 或 三款澳门元 198 Add on wine pairing MOP 148 for 2 glasses or MOP 198 for 3 glasses

如您对食物过敏，请在下单前提醒服务员 If you are concerned about food allergies, please alert your server prior ordering

所有价格以澳门元计算并须另加 10% 服务费 All prices are in MOP and subject to 10% service charge