

节日下午茶套餐 FESTIVE AFTERNOON TEA SET

Available from January 6th, 2019

咸点 Savory

烟熏三文鱼伴奶油面包片配蛋黄酱

Biscotte de Saumon Remoulade

Smoked salmon and gravlax remoulade on brioche chip

迷你法式芝士火腿三文治伴单面鹌鹑蛋

Mini Croque Madame et Œuf de Caille Frit

Mini croque madame with sunny side up quail egg

香煎鸭肝伴蘑菇蛋饼

Profiterole au Foie Gras

Duck foie gras and mushroom profiterole

酥炸蟹肉球

Accras de Crabe

Deep fried crab cake

青豆挞配甘笋酱

Tartelette aux Petits Pois, Mousse de Choux Fleur et

Chutney de Carotte

Green pea tartlet, cauliflower mousse and carrot chutney

甜点 Sweet

法国马卡龙

Macarons Tricolores

Tricolor macarons

红豆泡芙

Profiteroles aux Haricots Rouges Sucrés

Red bean profiteroles

黑莓杏仁蛋白蛋糕

Financiers aux Mures et Amandes

Blackberry almond financiers

法式姜汁焦糖炖蛋

Crème Brulée au Gingembre

Ginger crème brulée

车厘子朱古力心太软

Moelleux au Chocolat et Cerises

Cherry and chocolate moelleux

每人另加澳门币 40 可享用一杯法国苹果酒 (干型或甜型)

Add MOP 40 per person and enjoy a cup of French "Cidre bouché" (dry or sweet)

每人另加澳门币 75 可享用一杯法国帝亚吉欧汽泡酒

Add MOP 75 per person and enjoy a glass of French Sparkling "Saumur Brut Bouvet Ladubay"

澳门币 268+ (包两位用套餐及每人一杯茶或咖啡)

MOP 268 for 2 Person

(Included one tea or coffee for 2 persons)

澳门币 348 另包两杯法国苹果酒(干型或甜型)

MOP 348

(Included one tea or coffee for 2 persons)

+

Your choice of

2 cups of "Cidre bouché" (dry or sweet)

咖啡 Coffee

意大利特浓咖啡, 即磨咖啡拿铁咖啡, 意大利泡沫咖啡, 意大利双份特浓咖啡
Espresso, Freshly Brewed Coffee, Cafe Latté, Cappuccino, Double Espresso

&

精选茶 Tea Selections

茉莉香绿茶, 伯爵茶, 甘菊茶, 英式早茶

Jasmine Green, Earl Grey, Chamomile, English Breakfast

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

主餐牌 À la carte

法式手工冻肉 Le Plateau de Charcuterie

法式冻肉拼盘 (供 2-4 位) Artisanal French Cured Meat Platter (Serves for 2 to 4) **MOP 208**

精选鸭肝派, 猪肉鸭肝冻派, 鸭肉酱, 法国风干腊肠, 法国风干火腿, 里昂香肠, 烟熏火腿, 秘制腌迷你蔬菜, 酸黄瓜, 芥末, 无花果酱和脆面包
Selection of foie gras terrine, pork and foie gras pâté en croûte, duck rillettes, saucisson sec (cured sausage), jambon de pays (cured ham), rosette de Lyon (cured sausage from Lyon), jambon fumé (smoked ham), signature pickled baby vegetables, cornichons, mustard, fig jam and artisanal bread

三文治 Sur le Pouce Sandwiches & Light Meals

法式汉堡 Le Burger Frites

Wagyu beef patty, Comté cheese, onion marmalade, mustard mayonnaise, lettuce and tomato with French fries

MOP 148

另加香煎法国鸭肝

Add Pan-seared French duck foie gras

MOP 50

法式烤火腿芝士三文治 Croque Madame

Paris Ham in grilled farmhouse bread baked with creamy mornay sauce, melted cheese and fried egg with green salad

MOP 98

法式蘑菇蟹肉煎饼

Galette au Crabe et aux Champignons de Paris

Buckwheat crêpe with crabmeat, Parisian mushrooms and Emmental cheese sauce

MOP 138

法式火腿芝士煎饼 Galette Complète

Buckwheat crêpe filled with Emmental cheese, Paris ham and egg with green salad

MOP 98

法式菠菜芝士煎饼 Galette aux Epinards

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

MOP 98

主菜 Plats Principaux – Main Course

罗西尼牛排 Tournedos Rossini

Pan-fried US prime fillet mignon topped with French duck foie gras and black truffle sauce

MOP 338

肉腿扒 Entrecôte

Prime US beef ribeye steak 350 grams

MOP 368

香煎多佛龙脷鱼 Sole Meunière 600 grams

Pan-fried Dover sole 600 grams à la meunière with ratte potatoes and sautéed spinach

MOP 378

油浸鸭腿 Confit de Canard, Pommes Sarladaise

Homemade French duck leg confit with sautéed potatoes in garlic and parsley

MOP 168

甜品 Les Desserts – Desserts

橙酒流心巧克力蛋糕 (供 2 人享用)

Moelleux au Chocolat et Cointreau (Serves for 2)

Baked chocolate fondant, with Cointreau flavored savoy biscuit

MOP 98

时令水果雪芭 Fruits de Saison, Sorbet à la Mangue

Seasonal fruit selection served with mango sorbet

MOP 80

红桑子芒果梳乎厘 Soufflé Framboise et Mangue

Baked to order raspberry and mango soufflé with vanilla ice cream

MOP 78

法式香蕉薄饼 Crêpes à la Banane et Nutella

Freshly grilled crêpes with banana and nutella served with vanilla ice cream

MOP 68

草莓蛋糕伴红桑子雪芭 Fraisier et Sorbet Framboises

Fresh strawberries, pistachio mousse, vanilla sponge, Italian meringue and raspberry sorbet

MOP 68

巧克力拿破仑 Mille-feuille au Chocolat

Crispy chocolate puff pastry layered with chocolate custard and fresh seasonal berries

MOP 68

经典焦糖布丁 Crème Brûlée

Classic crème brûlée with fresh berries

MOP 60

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