

## 冰镇海鲜 Fruits De Mer - Seafood On Ice

吉拉多生蚝2号 Gillardeau oyster No.2 MOP 68 per piece 每只	生蚝 Les Huîtres 精选季节生蚝 Huîtres de saison Market price per piece 每只	白珍珠生蚝 2号 White pearl oyster No.2 MOP 65 per piece 每只
贝隆生蚝 Belon oyster 00 MOP 68 per piece 每只		纷迪加生蚝 2号 Fine de Claire oyster No.2 MOP 45 per piece 每只

## 海鲜拼盘 - Les Plateaux de Fruits de Mer - Seafood on Ice Platters

### 艾菲尔铁塔海鲜拼盘 The Eiffel Seafood Tower

2只波士顿龙虾，250克阿拉斯加蟹脚，6只2号纷迪加生蚝，6只2号白珍珠生蚝  
 2 whole Boston lobsters, 250 grams Alaskan king crab leg,  
 6 Fine de claire No2, 6 White pearl No2  
 MOP 1188

### 巴黎人海鲜拼盘 The Parisian Seafood Tower

波士顿龙虾1只，阿拉斯加蟹脚3只，苏格兰蛭子2只，  
 纷迪加生蚝8只，海虾8只，黑青口8只  
 1 whole Boston lobster, 3 Alaskan king crab legs,  
 2 Scottish razor clams, 8 Fine de Claire oysters,  
 8 sea prawns and 8 black mussels  
 MOP 978

### 厨师精选海鲜拼盘 Chefs Seafood Selection

波士顿龙虾1只，纷迪加生蚝6只，海虾6只，  
 黑青口6只，北美洲大蚬  
 1 whole Boston lobster,  
 6 Fine de Claire oysters, 6 sea prawns,  
 6 black mussels and little neck clams  
 MOP 628

所有冰镇海鲜均配上秘制配料及酱汁 All seafood on ice is served with our signature condiments selection

## 冻头盘 Hors d' Oeuvre Froid - Cold Appetizers

### 牛肉鞑靼 Steak Tartare

#### 顶级生牛肉鞑靼

Prime beef tartare with traditional condiments  
 MOP 168

#### 顶级生牛肉鞑靼伴薯条(主菜份量)

Prime beef tartare with traditional condiments and  
 French fries (Main course portion)  
 MOP 298

### 青芦笋水波蛋配烟熏三文鱼 Asperges Vertes, Oeuf Poché Hollandaise et Saumon Fumé

暖青芦笋，水波蛋，烟熏三文鱼及荷兰汁  
 Warm green asparagus, soft poached egg, smoked salmon  
 and hollandaise sauce  
 MOP 148

### 鲜虾沙拉

#### Salade de Crevettes et Avocado Sauce Cocktail

鲜虾沙拉伴牛油果配干邑鸡尾酒汁  
 Shrimp cocktail salad  
 with avocado and cognac cocktail sauce  
 MOP 148

### 郎德沙拉

#### Salade Landaise

烟熏法国鸭胸，鸭肝批，腌肉，油浸蒜肉及  
 面包伴青菜沙拉  
 Smoked French duck breast, duck foie gras terrine,  
 lardons, garlic confit and croutons on assorted green salad  
 MOP 128

### 蟹肉鞑靼

#### Crabe et Celeri Rémoulade

蟹肉及西芹根鞑靼配大藏芥末蛋黄酱  
 Crabmeat and celeriac rémoulade,  
 Dijon mustard mayonnaise  
 MOP 138

### 尼歌斯沙拉

#### Salade Niçoise

香煎黄鳍金枪鱼，生菜，黑橄榄，法国边豆，  
 红洋葱，番茄和鸡蛋  
 Niçoise salad with seared yellowfin tuna, lettuce,  
 black olives, French beans, red onion, tomatoes and egg  
 MOP 118

### 法式炸芝士

#### Beignet de Brie

炸布里芝士伴梨和核桃，牛油生菜配香槟芥末汁  
 Butter lettuce, pear and walnut with deep-fried Brie cheese  
 and mustard champagne vinaigrette  
 MOP 98

Vegetarian and gluten-free options available – Please ask your server for more recommendations  
 另有多款素食、零谷物及蛋白菜式以供选择，欢迎与我们的服务员查询

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 所有价目需另加10%服务费。尊享奖赏！请向我们的餐饮服务人员查询金沙会餐饮优惠

Signature Dish  
 厨师推介

## 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 2 to 4)

精选鸭肝冻派，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

MOP 228

### 小食 - 伴秘制酸黄瓜 Picorer - Snacks Served with Signature Pickled Baby Vegetables

法国风干腊肠  
Saucisson Sec  
Cured sausage  
MOP 88

法国风干火腿  
Jambon de Pays  
Cured ham  
MOP 98

猪肉鸭肝冻派  
Pork and Foie Gras Pâté en Croûte  
Pork and foie gras terrine  
MOP 98

## 热头盘 Hors d' Oeuvre Chaud - Hot Appetizers

### 半壳扇贝伴格勒诺布尔汁 Noix de Saint-Jacques Grenobloise

香煎北海道带子伴水瓜柳，面包粒及焦糖珍珠洋葱配法式牛油汁  
Seared Hokkaido scallops with meunière butter, capers and croutons on caramelized pearl onions  
MOP 198

### 香煎法国鸭肝 Foie Gras de Canard Sauce Perigieux

香煎法国鸭肝伴奶油包配青苹果黑松露汁  
Pan-seared French foie gras on warm toasted brioche, poached apple and black truffle sauce  
MOP 178



### 白酒煮青口 Moules à la crème

干葱忌廉白酒煮青口  
Steamed mussels "à la crème" in white wine, shallot and cream sauce  
MOP 168

干葱忌廉白酒煮青口伴薯条(主菜份量)  
Steamed mussels "à la crème" in white wine, shallot and cream sauce with French fries (main course portion)  
MOP 228

### 芝士焗生蚝 Huitres Gratinées

法式忌廉芝士焗生蚝 (6只)  
French oysters baked with leek and Gruyère cheese cream (6 pieces)  
MOP 168

法式焗金文毕芝士  
Camembert Rôti  
焗原个金文毕芝士伴火腿，马铃薯及法式面包  
Baked whole Camembert cheese with rosemary served with cured ham, ratte potatoes and toasted baguette  
MOP 158

### 烧牛筒骨 Os à Moelle Grillé Forestière

烧牛筒骨酿牛骨髓，野菌及烩牛肉  
Bone marrow, forest mushrooms and braised beef baked in the bone with caramelized onions  
MOP 148

### 法式焗蜗牛 Escargots de Bourgogne

蒜香牛油焗蜗牛 (6只)  
Baked escargots with Parisian butter and garlic (6 pieces)  
MOP 98

## 汤 Les Soupes - Soups

### 🇫🇷 龙虾浓汤 Bisque de Homard

干邑忌廉龙虾汤  
Lobster bisque with cognac cream  
MOP 98

### 洋葱汤 Gratinée à L'oignon

传统法式洋葱汤  
Traditional French onion soup with  
Comté cheese crouton  
MOP 88

### 忌廉蘑菇汤 Velouté de Champignon, Tartine au Jambon de Bayonne

忌廉蘑菇汤伴巴约讷火腿  
Creamy mushroom soup with Bayonne ham tartine  
MOP 88

## 三文治 Sur le pouce-Sandwiches & Light Meals

### 🇫🇷 法式汉堡 Le Burger Frites

顶级和牛肉，孔泰芝士，洋葱酱，芥末蛋黄酱，生菜，番茄，薯条  
Wagyu beef patty, Comté cheese, onion marmalade, mustard mayonnaise,  
lettuce and tomato with French fries  
MOP 158

另加香煎法国鸭肝 Add pan-seared French duck foie gras  
MOP 60

### 🇫🇷 法式蘑菇蟹肉煎饼 Galette au Crabe et aux Champignons de Paris

荞麦煎饼伴蟹肉，法式炒蘑菇及大孔芝士酱  
Buckwheat crêpe with crabmeat, Parisian mushrooms and  
Emmental cheese  
MOP 148

### 法式火腿芝士煎饼 Galette Complète

荞麦煎饼伴艾门塔尔芝士，法式火腿和鸡蛋及青菜沙拉  
Buckwheat crêpe filled with Emmental cheese, Paris ham and egg  
with green salad  
MOP 108

### 法式菠菜芝士煎饼 Galette aux Epinards

荞麦煎饼伴菠菜芝士忌廉汁和鸡蛋及青菜沙拉  
Freshly grilled crêpe filled with spinach-cheese cream and egg with green salad  
MOP 98

另加烟熏三文鱼 Additional smoked salmon  
MOP 38

### 法式烤火腿芝士三文治 Croque Madame

烤火腿芝士，煎蛋，法式面包，沙拉  
Paris ham in grilled farmhouse bread baked with creamy mornay sauce,  
melted cheese and fried egg with green salad  
MOP 98

## 主菜 Plats Principaux – Main Courses



### 香煎多佛龙脷鱼

#### Sole Meunière 600 grams

法式香煎多佛龙脷鱼配迷你马铃薯和菠菜  
Pan-fried Dover sole 600 grams à la meunière with  
ratte potatoes and sautéed spinach  
MOP 388

### 罗西尼牛排 Tournedos Rossini

香煎菲力牛排伴鸭肝配黑松露汁  
Pan-fried US prime fillet mignon topped with  
French duck foie gras and black truffle sauce  
MOP 348

### 芝士焗龙虾 Homard Thermidor

干邑忌廉芝士焗龙虾  
Baked Maine lobster filled with a creamy cognac,  
mustard and cheese sauce  
MOP 328

### 榛子烤羊架 Carré d'Agneau aux Noisettes

榛子烤羊架伴迷你蔬菜及芥末汁  
Hazelnut crusted Australian lamb rack with  
baby vegetables and mustard jus  
MOP308

### 黑椒牛柳 Steak au Poivre

香煎菲力牛排伴薯条配胡椒忌廉汁  
Pan-fried US prime fillet mignon with  
cognac creamy pepper sauce and French fries  
MOP 298

### 巴斯克风味鳕鱼 Cabillaud Basquaise

烤鳕鱼菲力，配藏红花番茄甜椒汁伴米饭  
Baked Cod fish fillet in a saffron, tomato and  
pepper sauce with pilaf rice  
MOP 268

### 西冷牛扒薯条 Entrecôte Frites

香煎美国顶级西冷牛柳伴香草牛油配薯条  
Pan-seared US Prime beef sirloin steak with  
maitre d'hôtel butter and French fries  
MOP 238

### 西班牙黑毛猪柳 "Pluma" Ibérique Grillé, et Piperade

烤西班牙黑毛猪柳配藏红花，番茄甜椒酱及奶香薯饼  
Grilled iberico pork "Pluma" on a saffron, tomato and  
pepper sauce with potato gratin  
MOP 238

### 香橙烤鸭胸 Magret de Canard à L'orange

法式香橙汁烤鸭胸伴薯饼  
Roasted French duck breast with  
orange sauce and potato gratin  
MOP 198

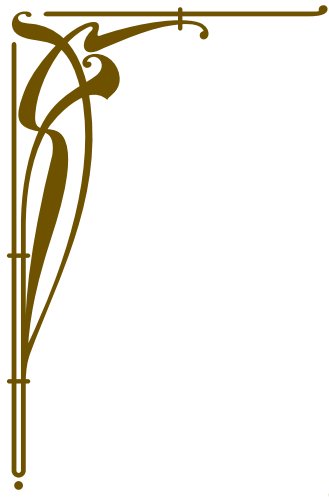
### 油浸鸭腿 Confit de Canard, Pommes Sarladaise

油浸鸭腿伴蒜茸炒马铃薯和欧芹  
Homemade French duck leg confit with  
sautéed potatoes in garlic and parsley  
MOP 178

### 法国 "蓝带" 鸡胸 Suprême de Poulet "Cordon Bleu"

法国“蓝带”鸡胸伴孔泰芝士，火腿及青菜沙拉  
French chicken breast "Cordon Bleu" with  
Comté cheese, Paris ham and green salad  
MOP 158





"法式鸭腿，肉肠焖锅"

**Cassoulet**

焗白豆伴油焖鸭腿，自制法式图鲁兹香肠和烟熏猪腩肉  
Baked white bean stew with duck confit,  
homemade Toulouse sausage and smoked pork belly  
MOP 188

沙锅慢煮

**Les Braisés**

沙锅慢煮，可选配薯蓉，白饭或自制意大利面  
Slow Cooked Cocottes served with your choice of Mashed Potatoes,  
Rice Pilaf or Fresh Egg Pasta

"牛肉布吉尼翁"

**Boeuf Bourguignon**

烩牛肉配小洋葱，腌肉及蘑菇  
Braised prime beef with baby onions, lardons and mushrooms  
MOP 198

"红酒烩鸡"

**Coq au Vin**

红酒烩鸡配小洋葱，腌肉和蘑菇  
French chicken braised in red wine with baby onions,  
lardons and mushrooms  
MOP 178



阿尔萨斯酸菜

**Choucroutes Alsaciennes**

阿尔萨斯传统法式熏肉及海鲜伴酸椰菜  
Traditional Alsace Style Cured Meats and Seafood with Pickled Cabbage

法式烟熏什锦烩酸菜

**Choucroute Royale**

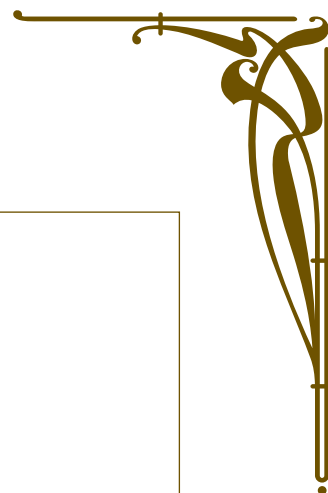
烟熏猪肩肉及猪腩，香肠，马铃薯，酸椰菜  
Smoked pork shoulder and belly, smoked Strasbourg sausage and  
steamed ratte potatoes on sauerkraut  
MOP 248

法式海鲜什锦酸菜

**Choucroute de la Mer**

烟熏黑线鳕鱼，三文鱼，带子，青口伴酸椰菜  
Homemade seafood and smoked haddock sausage, slow-cooked salmon fillet,  
Hokkaido scallop and black mussels with steamed ratte potatoes on sauerkraut  
MOP 258





## 烧烤类

### Les Grillades - The Grill Corner

#### 海陆双拼 Duo Terre et Mer

烤美国顶级牛柳及半只波士顿龙虾伴烤蔬菜配宾尼士番茄酱  
Grilled US prime beef medallion and half Boston lobster with vegetable tian and choron sauce  
MOP 398

#### 大骨牛肉 (供2-4位) Côte de Boeuf (Serves 2 to 4)

400天谷饲美国带骨牛眼肉伴烤时蔬配自选三款汁酱  
400 days "Brandt" grain fed US prime beef bone in ribeye, no antibiotics, no hormones, served with grilled vegetables and a selection of sauces  
0.9Kg - MOP 1288                      1Kg - MOP 1388  
1.1Kg - MOP 1488                      1.2Kg - MOP 1628

#### 肉腿扒 Entrecôte

顶级肉眼牛扒350克  
Prime US beef ribeye steak 350 grams  
MOP 388

#### 菲力牛扒 Filet de Boeuf

菲力牛扒 200克  
Filet mignon of prime US beef 200 grams  
MOP 298

#### 三文鱼扒 Filet de Saumon

挪威三文鱼扒200克  
Norwegian salmon fillet 200 grams  
MOP 208

Servis avec Beurre Maître D'hôtel et Votre choix de Pomme Purée ou Pomme Frites

配香草牛油及沙拉，自选薯蓉或炸薯条  
Served with maître d'hôtel butter, your choice of mashed potatoes or French fries and complimentary sauce

#### 酱汁 Les Sauces – Sauces

胡椒汁  
Sauce au Poivre - pepper sauce

干葱红酒汁  
Bordelaise - shallot and red wine sauce

荷兰汁 (推荐仅限三文鱼)  
Hollandaise - butter and lemon sabayon (recommended for salmon only)

法式宾尼士酱  
Béarnaise – tarragon and butter sabayon

羊肚菌蘑菇忌廉汁  
Sauce aux Morilles - creamy morel mushroom sauce



#### 配菜 Les Accompagnements – Side Dishes

MOP 58

#### Jeunes Epinards Sautés à l'Ail

香蒜炒菠菜伴杏仁  
Sautéed baby spinach with garlic and almonds

#### Gratin Dauphinois

焗奶香薯饼伴孔泰芝士酱  
Baked potato gratin  
in creamy Comté cheese sauce

#### Fricassée de Champignons

大蒜炒野生蘑菇  
Sautéed wild mushrooms with garlic and parsley

#### Haricots verts aux Lardons

牛油炒法国边豆伴腌肉  
Buttered French beans with lardons



Signature Dish  
厨师推介

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## 甜品 Les Desserts - Desserts

### 芝士拼盘 Assiette de Fromage

巴黎人精选芝士  
Selected cheeses from our Parisian affineurs

3 selections 款 MOP 140  
6 selections 款 MOP 208

### 🇫🇷 橙酒流心巧克力蛋糕 (供2位) Moelleux au Chocolat et Cointreau (Serves for 2)

焗巧克力流心蛋糕配橙酒馅饼  
Baked chocolate fondant with  
cointreau flavored savoy biscuit  
MOP 108

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

时令水果选择搭配芒果雪芭  
Seasonal fruit selection served with  
mango sorbet  
MOP 80

### 🇫🇷 红桑子芒果梳乎厘 Soufflé Framboise et Mangue

现做红桑子及芒果梳乎厘伴香草雪糕  
Baked to order raspberry and mango soufflé with  
vanilla ice cream  
MOP 78

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

新鲜草莓，开心果慕斯，香草蛋糕，  
意大利蛋白饼，红桑子雪芭  
Fresh strawberries, pistachio mousse, vanilla sponge,  
Italian meringue and raspberry sorbet  
MOP 78

### 巧克力拿破仑 Mille-feuille au Chocolat

松脆巧克力酥皮配巧克力吉士酱伴新鲜杂莓  
Crispy chocolate puff pastry layered with  
chocolate custard and fresh seasonal berries  
MOP 68

### 法式香蕉薄饼 Crêpes à la Banane et Nutella

现做法式薄饼伴香草雪糕  
Freshly grilled crêpes with banana and Nutella  
served with vanilla ice cream  
MOP 68

### 蛋白雪山 Ile Flottante

白雪山配橙酒忌廉和杏仁  
Floating Island, poached meringue with  
Grand Marnier crème Anglaise and toasted almonds  
MOP 60

### 经典焦糖布丁 Crème Brûlée

经典焦糖布丁伴新鲜杂莓  
Classic crème brûlée with fresh berries  
MOP 60