

午餐套餐 Lunch Set Menu (January 2nd to January 13th)

前菜 (任选一款) Choice of Appetizer

法国布列塔尼风味鸭肝猪肉冻批 Paté Breton au Foie Gras de Canard
Brittany style pate with duck foie gras

或 Or

烟熏及腌渍三文鱼冻批伴清汤果冻配香草汁 Terrine de Saumon
Smoked and marinated salmon terrine in gelatin consommé and herbs dressing

或 Or

暖青芦笋及水波蛋配忌廉荷兰汁 Asperges et Œuf Poché Sauce Mousseline
Warm green asparagus and poached egg with hollandaise mousseline sauce

或 Or

是日餐汤 Soupe du Jour

Daily market soup

主菜 (任选一款) Choice of Main

炒牛肉条伴马铃薯泥配奶香芝士汁 Emincé de Boeuf à la Fourme d' Ambert
Sautéed beef strips in a light creamy fourme d'Ambert sauce with mash potato

或 Or

顶级牛扒伴薯条配香草牛油 Parisian Steak Frites
Pan-fried prime beef hanging tender with maitre d'hôtel butter, french fries and béarnaise

或 Or

烤鳕鱼菲力伴虾饼及蔬菜仔配龙虾汁
Pave de Cabillaud à l' Etuvée, Mousseline de Crevette Sauce Nantua
Baked cod fish fillet on prawn cake with lobster sauce and baby vegetables

或 Or

烤鸭胸伴青豆茸，油闷鸭腿及炒马铃薯配干葱红酒汁 Duo de Canard
Roasted duck breast with green pea mousseline, duck leg confit, sautéed potatoes and bordelaise sauce

或 Or

菠菜蘑菇奶油酥盒伴白饭配松露汁 Vol au Vent aux Epinards et Champignons
Vol au vent with spinach and mushroom in cream and truffle jus sauce, with pilaf rice

甜品 (任选一款) Choice of Dessert

经典法式咖啡焦糖布丁 Crème Caramel Café
Classic Parisian coffee caramel custard

或 Or

传统法式黑巧克力慕丝 Mousse au Chocolat
Traditional French style dark chocolate mousse

或 Or

时令水果 Fruits de Saison

Seasonal fresh fruit selection

二道菜 澳门币 168 或 三道菜 澳门币 198

MOP 168 for 2 Courses or MOP 198 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