

巴 黎 人

— BRASSERIE —

法 式 餐 厅

复活节晚餐套餐 Easter Dinner Set Menu

April 18th to April 20th, 2025

开胃菜 Amuse-Bouche

蟹肉鸡蛋伴奥思迦鱼子酱 Œuf Mimosa au Crabe et Caviar

Egg Mimosa with crab meat and Oscietra caviar

前菜（任选一款）Choice of Appetizer

煎北海道带子伴椰菜花奶油汁 Velouté de Chou-fleur et Noix de Saint Jacques

Seared Hokkaido scallop and cauliflower velouté

或 Or

猪肉鸭肝黑松露冻批 Terrine de Campagne au Foie Gras de Canard et Truffe Noire

Pork, duck foie gras and black truffle terrine

 Quinta de Soalheiro Espumante Bruto Rose Vinho Verde, Portugal NV

餐汤 Soup

荷兰黑青口藏红花韭葱浓汤 Mouclade

Holland black mussel and leek chowder with saffron

主菜（任选一款）Choice of Main

烤波士顿龙虾伴海鲜烩饭及龙虾汁 Homard Roti, Paella Risotto

Roasted Boston lobster on Paella risotto with Iberic Chorizo

 Alkoomi Grazing Collection Chardonnay Frankland River, Australia 2023

或 Or

焗羊肉菲力伴开心果碎及扒蔬菜 Carré d'agneau en Croute de Pistache

Baked lamb rack in pistachio crust grilled vegetable Tian

 Château Villa Bel Air Graves Rouge, France 2020

甜品（任选一款）Choice of Dessert

异国风味焦糖巧克力及水果雪芭 Chocolat et Caramel Exotique

Exotic caramel, chocolate and fruit sherbet

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

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