

# 法式秋季下午茶套餐

## French Autumn Afternoon Tea Set

Available from September 1<sup>st</sup> to December 10<sup>th</sup>

### 咸点 Savory

烟熏香肠伴蛋黄酱及奶油面包片

**Saucisse de Morteau en Brioche**

Smoked sausage baked in brioche bun

煎加拿大带子配酒浸苹果及西打汁

**Noix de Saint Jacques au Cidre**

Seared Canadian scallop on apple compote and cider sauce

烤酥皮鸭批伴南瓜浓汤

**Feuilleté de Canard et Velouté de Potiron**

Baked puff pastry duck pie with pumpkin veloute shooter

羊奶芝士奶冻配甜梨及甜椒汁

**Panna cotta au Fromage de Chèvre**

Goat cheese panna cotta with pear and bell pepper coulis

法式海鲜汤及海鲜果冻

**Gelée de Bouillabaisse**

Bouillabaisse and seafood salpicon jelly

迷你牛角包配烟熏三文鱼及芥末忌廉

**Mini croissant au Saumon Fumé**

Mini croissant with smoked salmon and mustard cream

### 甜点 Sweet

蓝莓果挞

**Tartelette aux Bluets**

Blueberry tartlets

香橙泡芙

**Profiterole à l'Orange**

Double Orange profiterole

法国三色马卡龙

**Macarons Tricolores**

Tricolor Macarons

柑曼怡朱古力心太软

**Moelleux au Grand-Marnier et Chocolat**

Grand-Marnier Chocolate Moelleux

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)**

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"**

### 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 228**

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 croustade, 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 158**

### 另加香煎法国鸭肝

Add Pan-seared French duck foie gras

**MOP 60**

### 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 108**



### 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 145**

### 法式火腿芝士煎饼 Galette Complète

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

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 348**

### 肉腿扒 Entrecôte

Prime US beef ribeye steak 350 grams

**MOP 378**



### 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 398**

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

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

**MOP 178**

## 甜品 Les Desserts – Desserts



### 流心巧克力蛋糕

### Moelleux au Chocolat et Cointreau

Baked lava chocolate cake with vanilla ice cream

**MOP 68**

### 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**

### 布雷斯特泡芙 Paris-Brest

Choux puff, hazelnuts cremeux, hazelnuts custard cream

**MOP 68**

### 经典法式拿破仑 "Classique" Mille-feuille à la vanille

Traditional crispy vanilla puff pastry layered with Tahitian vanilla  
diplomat custard and fresh berries

**MOP 68**