

冬季下午茶套餐 Winter Afternoon Tea Set

Available from 6th January to 31st March, 2020

咸点 Savory

迷你法式芝士火腿三文治伴单面鹌鹑蛋
Mini Croque Madame
Mini Croque Madame with sunny side up quail egg

香煎三文鱼配黑橄榄银鱼柳酱
Bouchée de Saumon Mariné et Anchoyade
Seared salmon bite, black olive and anchovy paste

法式青芦笋咸挞 **Quiche aux Asperges**
Green asparagus quiche

慢煮鸭胸伴西梅慕斯
Brochette de Canard aux Pruneaux
Slow-cooked duck breast with prune mousse

酥炸蟹肉球 **Accras de Crabe**
Deep-fried crab cake

布里芝士及无花果酱配香脆法国面包
Baguette Toastée de Brie et Chutney à la Figue

甜点 Sweet

红莓蛋白杏仁蛋糕
Financier Framboise
Raspberry financier

蛋白霜柠檬挞
Tarte Citron
Lemon Meringue tart

芝麻歌剧院蛋糕
Opera à la Sesame
Sesame Opera cake

苹果金宝配香草雪糕
Crumble aux Pommes et Glace Vanille
Hot apple crumble with vanilla ice cream

澳门币 268 (包两位用套餐及每人一杯茶或咖啡)
MOP 268 for 2 Persons

(Included 1 tea or coffee for 2 persons)

澳门币 348 (包两位用套餐, 含两杯茶或咖啡及两杯特调饮品)

MOP 348 for 2 Persons
(Included 1 tea or coffee for 2 persons)

+

(Included 2 cocktails or mocktails)

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

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 to 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 to enjoy a glass of French Sparkling "Saumur Brut Bouvet Ladubay"

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 croute, 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



香煎多佛龙俐鱼 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

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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