

巴黎人

— BRASSERIE —

法式餐厅

晚餐套餐 Dinner Set Menu

From April 2nd to April 30th

开胃菜 Amuse-Bouche

香煎扇贝伴青豆蓉及香草牛油汁

Noix de Saint Jacques, Mousseline de Petit Pois, Beurre Blanc Vanillé

Seared scallop on green pea mousseline, vanilla beurre blanc

前菜 (任选一款) Choice of Appetizer

火焰波士顿龙虾及大虾伴干番茄及法式朝鲜蓟配龙虾浓汁

Homard et Crevette Flambés, tomate mi- sèche et Artichaud Barigoule, Emulsion Homardine

Boston lobster and sea prawn flambee, semi dried tomato, artichoke Barigoule and lobster emulsion

或 Or

小牛鞍薄片伴法式吞拿鱼鸡蛋沙拉配鳀鱼橄榄酱

Carpaccio de Roti de Veau, Œuf Mimosa au Thon et Tapenade Niçoise

Roasted veal rack carpaccio, egg and tuna mimosa, olive and anchovy sauce

餐汤 Soup

南瓜浓汤伴鲜芝士脆面包 **Velouté de Butternut et Toast de Fromage Frais**

Butternut squash veloute and fresh cheese tartine

主菜 (任选一款) Choice of Main

白葡萄酒蒸鳕鱼柳伴青芦笋配雪莉油醋汁 **Dos de Cabillaud a l'Étuvée, Asperges Croquantes en Salade**

Cod fish fillet steamed in white wine on green asparagus in Xeres vinegar dressing

或 Or

慢煮法国巴巴里鸭胸伴烤梨及鸭肝配波特酒汁

Filet de Canette de Barbarie, Poire Rôtie et Foie Gras Poêlé

Slow-cooked French Barbarie duck supreme, roasted pear, seared duck foie gras and Port wine sauce

甜品 (任选一款) Choice of Dessert

覆盆子夏洛特伴香草奶油及草莓雪芭 **Charlotte aux Framboises et Sorbet Fraises**

Raspberry charlotte with vanilla cream and strawberry sorbet

或 Or

巴黎人精选芝士拼盘 **Assiette de Fromages**

Selected cheeses from our Parisian affineur

五道菜澳门元 678 + 饮品* MOP 678 for 5 Courses + Beverage*

*(1 杯无酒精鸡尾酒 或 1 杯鸡尾酒 或 1 杯葡萄酒 1 Mocktail or 1 Cocktail or 1 Glass of House Wine)

套餐包含一杯热咖啡或热茶 Set menu includes a cup of hot coffee or hot tea

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