

复活节套餐

Easter Dinner Set Menu

前菜（任选一款）Choice of Appetizer

芬迪加生蚝伴鸡尾大虾及牛油果 **Assiette de fruits de mer**

Fine de claire oysters and prawn cocktail with avocado

或 Or

香煎鸭肝伴烩蘑菇配羊肚菌汁 **Foie Gras de Canard poêle aux Champignons**

Seared duck foie gras on mushroom fricassee and morel sauce

或 Or

青芦笋，牛油果及番茄塔塔，红甜椒酱及生菜 **Tartare d'Asperge, Tomate et Avocat**

Green asparagus, avocado and tomato tartare, red bell pepper coulis and crispy greens

餐汤 Soup

南瓜浓汤伴羊奶芝士面包粒 **Soupe de Potiron et Crouton de Chèvre**

Pumpkin soup and goat cheese crouton

主菜（任选一款）Choice of Main Course

白葡萄酒七小时慢煮羊肩肉伴白豆 **Epaule d'Agneau de 7 Heures**

7 hours braised lamb shoulder with white wine, on white coco beans

或 Or

烤波士顿龙虾伴海鲜烩饭 **Homard roti, Risotto de Fruit de Mer**

Roasted boston lobster on seafood risotto and lobster sauce

或 Or

玉米粉饺子伴藏红花烩杂菜，卡拉玛塔橄榄及香草沙拉 **Raviole de Polenta au Ragout Jardinier**

Open polenta ravioli with saffron vegetable ragout, Kalamata olives coulis, tuile and herbs salad

甜品 Dessert

复活节甜品拼盘 **Assiette Pasquale**

Carmel cremeux, hazelnut praline, chocolate, hazelnut ice cream

每位澳门币 **MOP 480 per person**

所有价目需另加 10% 服务 All prices are subject to 10% service charge