

节日下午茶套餐 FESTIVE AFTERNOON TEA SET

Available from 5th December 2018

咸点 Savory

鸭肝蛋羹配黑松露汁

Royale de Foie Gras Perigourdine

Duck foie gras flan with black truffle sauce

大虾及蔬菜条配鸡尾酒汁

Cocktail de Crevette

Prawn and vegetable stick cocktail

蛋黄酱蟹肉卷配甜椒酱

Crêpes au Crabe Remoulade

Crepe rolled with crab in remoulade sauce, red pepper coulis

酸椰菜, 香肠及烟熏猪肉蛋挞

Bouchée Choucroute Royale

Choucroute, Strasbourg sausage and smoked lardons cake

酥皮包栗子火鸡配黑松露汁

Feuilleté Gourmand aux Marrons

Chestnut and turkey feuilleté, with truffle sauce

甜点 Sweet

巧克力栗子蛋糕

Financier aux Marrons et au Chocolat

Chocolate chestnut financier

自家制杂果挞

Tourte aux Fruits

Homemade fruit mince pies

榛子焦糖歌剧蛋糕

Opera Noisette et Caramel

Hazelnut and caramel opera

法式車厘子布甸

Clafoutis aux Cerises

Cherry clafoutis

绿茶红桑子蛋糕

Gâteau aux Framboises et Thé Vert

Green tea and raspberry cake

圣诞布甸配干邑白兰地忌廉汁 (热)

Pudding de Noël, Crème Anglaise au Cognac

Hot dish Christmas pudding with Cognac crème Anglaise

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"

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)

*Except 24th, 25th, 31st December 2018 and 1st January 2019

澳门币 368 (含两位用套餐, 两杯特调饮品及每人一杯茶或咖啡)

MOP 368 for 2 Person

(Included one 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 Geen, 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 croûte, 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 98

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 148

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 368

香煎多佛龙腩鱼 Sole Meunière 600 grams

Pan-fried Dover sole 600 grams à la meunière with ratte potatoes and sautéed spinach
MOP 388

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

橙酒流心巧克力蛋糕 (供 2 人享用)

Moelleux au Chocolat et Cointreau (Serves for 2)
Baked chocolate fondant, with Cointreau flavored savoy biscuit
MOP 108

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

草莓蛋糕伴红桑子雪芭 Fraisier et Sorbet Framboises

Fresh strawberries, pistachio mousse, vanilla sponge, Italian meringue and raspberry sorbet
MOP 78

巧克力拿破仑 Mille-feuille au Chocolat

Crispy chocolate puff pastry layered with chocolate custard and fresh seasonal berries
MOP 68

经典焦糖布丁 Crème Brûlée

Classic crème brûlée with fresh berries
MOP 60

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