

# 法国美食节套餐 French GourMay 2021

(From May 1<sup>st</sup> to May 31<sup>st</sup>)

## 前菜 Appetizer

腌渍吞拿鱼伴分子西瓜及红菜头蓉配鲜番茄清汤 **Nuance Rouge**


Marinated yellow fin tuna, compressed watermelon and tomato water with beetroot coulis

 *Bouvet-Ladubay, Saumur Bouvet Brut, Loire Valley, France NV*

## 第二道菜 Second Course

顶级鲜牛肉鞑鞑伴炸土豆丝鹌鹑蛋及小麦嫩苗 **Le Bœuf sur la Paille**

Prime beef tartare, pomme paille, quail egg and wheat grass

 *Maison Saint AIX Rose, Coteaux d'Aix-en-Provence, France 2019*

## 主菜 (任选一款) Choice of Main

法国酸椰菜烩大虾烟熏北极红点鲑鱼及北海道扇贝配墨鱼柠檬牛油汁 **Choucroute de la Mer**  
Gambas, smoked arctic char, Hokkaido scallop and salmon on sauerkraut with squid ink beurre blanc

 *Hugel & Fils, Riesling, Riquewihr, Alsace, France 2018*

或 Or

烤巴巴里鸭胸肉伴无花果薄片及浸无花果配防风草茸及波特酒汁 **Canard de Barbarie et Figs**


Roasted Barbarie duck breast, fig carpaccio, poached fig, parsnip puree and Port wine jus

 *Benjamin Leroux, Bourgogne Rouge, Beaune, Burgundy, France 2017*

## 甜品 Dessert

乳酪慕斯伴柑橘果冻及桃味雪葩 **Saveur du Soleil**

Yogurt mousse, apricot jelly and peach sorbet

 *Chateau Coutet, Premier Cru, Barsac, Sauternes, France, 2006*

每位澳门币 **MOP 528 per person**

葡萄酒精选 每位澳门币 **MOP 288 per person for wine pairing**

所有价目需另加 10% 服务费, 配选葡萄酒为促销项目将不参与任何折扣活动。

All prices are subject to 10% service charge, wine pairing as promotional price cannot be used in conjunction with other discounts.