

# 午餐套餐 Lunch Set Menu (May 20<sup>th</sup> to Jun 2<sup>nd</sup>)

## 前菜 (任选一款) Choice of Appetizer

香梨核桃炸布里芝士伴牛油生菜配香槟芥末汁 **Beignets de Brie**  
Butter lettuce, pear and walnut with deep-fried Brie cheese and mustard Champagne vinaigrette

或 Or

水波蛋伴甜椒及番茄配法式辣椒粉藏红花汁 **Œuf Poché Piperade**  
Poached egg on bell pepper, tomato and saffron sauce, with espelette pepper

或 Or

烟熏鲱鱼伴马铃薯沙拉 **Hareng Fumé et Pomme à l'Huile**  
Smoked herring fillet on warm potato salad

或 Or

是日餐汤 **Soupe du Jour**  
Daily market soup

## 主菜 (任选一款) Choice of Main

牛肝菌汁炒牛肉条伴自制手工面 **Emincé de Bœuf aux Cèpes**  
Sautéed beef strips in porcini sauce with fresh pasta

或 Or

顶级牛扒伴薯条配香草牛油 **Parisian Steak Frites**  
Pan-fried prime beef hanging tender with maître d'hôtel butter, french fries and béarnaise

或 Or

烤盐腌鳕鱼伴马铃薯泥及田园沙拉 **Brandade de Morue**  
Baked salted cod fish in mashed potato, garlic, parsley and olive oil with a green salad

或 Or

白酒慢煮春鸡伴包心菜 **Ballotine de Volaille aux Choux**  
Slow braised stuffed guinea chicken in white wine and cabbage

或 Or

奶油菠菜蘑菇卷配松露汁 **Vol au Vent aux Epinards et Champignons**  
Vol au vent with spinach and mushroom in cream and truffle jus sauce

## 甜品 (任选一款) Choice of Dessert

经典焦糖香草布丁 **Crème Caramel Vanille**  
Classic vanilla crème caramel with whipped cream chantilly

或 Or

朱古力慕斯杯 **Mousse au Chocolat**  
Traditional chocolate mousse

或 Or

时令水果 **Fruits de Saison**  
Seasonal fresh fruit selection

或 Or

巴黎人精选芝士拼盘 **Assiette de Fromages**  
Selected cheeses from our Parisian affineur

二道菜 澳门币 168 或 三道菜 澳门币 198  
MOP 168 for 2 Courses or MOP 198 for 3 Courses

套餐仅供一位享用 Set Menu Price are Per Person Only  
所有价目需另加 10%服务费 All prices are subject to 10% service charge