

午餐套餐 Lunch Set Menu

May 18th to May 30th

前菜 (任选一款) *Choice of Appetizer*

炸布里芝士伴梨, 核桃及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

火腿及水波蛋清汤啫哩伴九芽生菜沙拉 **Oeuf en Gelée Parisienne**
Parisian ham and poached egg in consommé gelatine, frisée salad
或 Or

火焰虾配茴香酒及蕃茄藏红花甜椒汁 **Crevette Sautée au Pernod et Sauce Piperade**
Sautéed prawns flambé with pernod on tomato, saffron and bell pepper sauce
或 Or

每日精选餐汤 **Soupe du Jour**
Daily market soup

主菜 (任选一款) *Choice of Main*

烩蘑菇小牛肉酿珍珠鸡伴椰菜 **Pintade Farcie au Choux**
Braised guinea fowl with veal and mushroom stuffing on cabbage stew
或 Or

顶级牛扒配香草牛油伴薯条或薯蓉 **Parisian Steak Frites**
Pan-fried prime beef hanging tender with maître d'hôtel butter and Béarnaise sauce
choice of French fries or mashed potatoes
或 Or

香草海鲈鱼卷伴奶油防风草配柠檬牛油汁 **Ballotine de Bar Au Beurre Acidulé**
Sea bass ballotine with herbs filling on citric butter and parsnip fricassee
或 Or

焗白豆伴烤羊膝, 法国图鲁兹香肠, 烟熏猪腩肉及番茄 **Cassoulet de Souris d'Agneau**
Baked white beans with lamb shank, Toulouse sausage, smoked pork belly and tomato
或 Or

菠菜荞麦薄饼伴芝士忌廉汁及鸡蛋配青菜沙拉 **Galette aux Epinards**
Fresh grilled crêpe filled with spinach-cheese cream and egg with green salad

甜品 (任选一款) *Choice of Dessert*

热情果柚子味牛奶朱古力泡芙 **Eclairs Chocolat au Lait au Parfum Exotique**
Milk chocolate éclair with yuzu and passion fruit flavors
或 Or

焦糖布丁 **Crème Caramel**
Traditional crème caramel
或 Or

时令水果 **Fruits de Saison**
Seasonal fresh fruits 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 228 或 三道菜 澳门币 248
MOP 228 for 2 Courses or MOP 248 for 3 Courses
套餐包含一杯咖啡或茶 Set menu includes a cup of coffee or tea

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