

午餐套餐 Lunch Set Menu (July 16th to July 29th)

前菜（任选一款）Choice of Appetizer

蟹肉沙律伴罗马生菜配龙虾蛋黄酱 **Salade de Crabe**

Crab meat and romaine lettuce with lobster mayonnaise

或 Or

暖青芦笋配荷兰汁 **Asperges Vertes Sauce Mousseline**

Warm green asparagus with Hollandaise mousseline sauce

或 Or

马铃薯及咸鳕鱼沙律伴鸡蛋配干葱酱汁 **Salade de Pommes de Terre et Morue Salée**

Potato and salted cod fish salad with egg and shallot dressing

或 Or

是日餐汤 **Soupe du Jour**

Daily market soup

主菜（任选一款）Choice of Main

尼斯风味马铃薯丸子配牛肉酱 **Gnocchi Niçois au Ragout de Bœuf**

Niçoise style potato gnocchi in beef ragout

或 Or

顶级牛扒伴香草牛油配薯条 **Parisian Steak Frites**

Pan-fried prime beef hanging tender with maître d'hôtel butter, French fries

或 Or

烤剑鱼菲力伴烤蔬菜，番茄及香草沙拉 **Espadon Grillé Sauce Vierge**

Grilled swordfish loin on roasted vegetables with a spicy tomato and herb salsa

或 Or

烤鸭胸伴青豆茸，油闷鸭腿及炒马铃薯配干葱红酒汁 **Duo de Canard**

Roasted duck breast with green pea mousseline, duck leg confit, sautéed potatoes and Bordelaise sauce

或 Or

荞麦煎饼伴菠菜芝士忌廉汁和鸡蛋及青菜沙律 **Galette aux Epinards**

Freshly grilled crêpe filled with spinach-cheese cream and egg with a green salad

甜品（任选一款）Choice of Dessert

草莓果醬，新鲜草莓，香草布甸，薄荷忌廉 **Verrine Fraise et Menthe**

Layers of strawberry compote, crème brûlée, fresh strawberries and mint infused crémeux

或 Or

榛子芝士饼伴巧克力忌廉 **Mousse Praline au Fromage Blanc et Chocolat Crémeux**

Hazelnut flavored cheesecake with a chocolate crémeux

或 Or

时令水果 **Fruits de Saison**

Seasonal fresh fruit selection

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