

巴黎人

— BRASSERIE —

法式餐厅

冬季晚餐套餐 Winter Dinner Set Menu

另加冬季黑松露每克澳门币 38 Additional winter black truffle MOP 38 per gram

December 20th 2021 to February 28th 2022

(Not available during 24th - 26th, 31st December and 1st - 3rd January)

前菜 (任选一款) Choice of Appetizer

烤北海道扇贝伴烩椰菜配黑松露牛油汁

Noix de Saint Jacques au Beurre Blanc Truffé


Seared Hokkaido scallop, braised savoy cabbage and black truffle beurre blanc

或 Or

香煎鸭肝伴博若莱红酒煮水果

Foie Gras Poêlé, Compote de Fruits au Beaujolais

Seared duck foie gras on poached fruits in Beaujolais

 *Chateau La Rame, Sauvignon Blanc, Bordeaux AOC, France, 2019*

餐汤 Soup

水煮蛋椰菜花浓汤伴腌肉

Crème de Choux Fleur, Oeuf Poché et Lardons

Cauliflower velouté with poached egg and lardons

主菜 (任选一款) Choice of Main

香煎龙虾及鳕鱼青口伴海鲜丸子配香槟白酒汁

Farandole de Fruit de Mer


Lobster, cod fish and Canadian black mussels on seafood quenelle with Champagne sauce

或 Or

香煎牛柳伴蘑菇及防风草茸配红酒汁

Filet de Bœuf, Jus au Vin Rouge

Seared beef tenderloin on red wine butter glaze with sautéed mushrooms and parsnip puree

 *In Dreams, Pinot Noir, Yarra Valley, Australia, 2019*

甜品 (任选一款) Choice of Dessert

香浓黑巧克力焦糖蛋糕

Crèmeux au Chocolat Noir, Caramel Exotique et Chantilly Chocolat au Lait


Dark chocolate cremeux, exotic caramel and milk chocolate Chantilly

或 Or

巴黎人精选芝士拼盘

Assiette de Fromages

Selected cheeses from our Parisian affineur

 *Quinta do Montalto, Cepa Pura Late Harvest, Lisboa, Portugal, 2019*

每位澳门币 MOP 548 per person

葡萄酒精选 三款澳门币 248 Wine pairing for 3 glasses MOP 248

所有价目需另加 10% 服务费 All prices are subject to 10% service charge.