



巴黎軒三周年特別套餐
La Chine 3rd Anniversary Special Set Menu

餐前小吃
Amuse bouche

巴黎軒精緻三拼
La Chine's signature assorted appetizers

葵花 X.O. 醬蜜豆蘇格蘭帶子皇
Smoked Scottish scallop in X.O. sauce with Iberico ham and green pea
冰鎮冰菜沙拉配烟熏巴力三文魚
Smoked "balik" salmon, ice lettuce, wood ear mushrooms, rambutan salad
with pickled cherry tomatoes and black vinegar dressing
鮭龍魚籽雀巢法式鵝肝蝸牛
Wok-fried escargot with foie gras and caviar

西班牙 48 個月風干火腿菠菜黃焗法國藍龍蝦湯
Poached French blue lobster with 48 months pata negra
organic baby spinach in golden broth

巴黎人燴三宝
Parisian three treasures
秘制紅燒鮑魚，宮庭黃焗花膠，蔥燒蝦子海參
Braised South African abalone 6 heads, fish maw with chicken jus, crispy sea
cucumber with shrimp roe

南非冰菜金蒜香煎 A5 和牛伴羊肚菌汁
Seared A5 wagyu beef with morel sauce, garlic and ice lettuce

黑松露西紅柿魚湯雞米黎麥焗時蔬
Poached tomato with quinoa, black truffle and seasonal vegetable in fish broth

巴黎軒精美甜品
La Chine signature dessert

黑芝麻心太軟蛋糕伴南瓜冰淇淋
Chocolate fondant with melted back sesame cake, pumpkin ice cream

每位澳門幣 1,288 元
MOP 1,288 per person

All prices are subject to 10 % service charge
所有價目須另加 10 % 服務費