

<u>巴黎轩精致三拼</u> La Chine's Signature Combination

黑金韩参酿水晶猪蹄

Chilled Korean sea cucumber stuffed with pork knuckle and squid ink superior broth jelly

烧椒拌低温慢煮鲜鲍鱼

Slow-cooked abalone with Yunnan spicy sauce

云南树蕃茄配雪燕

Marinated Yunnan tamarillo stuffed with snow swallow

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黑蒜元贝海螺炖花胶

Double-boiled chicken soup with fish maw, conpoy and black garlic

星洲玉簪虎虾球伴自家菠菜豆腐

Stir-fried king prawn with homemade spinach bean curd and chili sauce

红烧澳洲和牛面颊肉伴黑松露

Braised Australian wagyu beef cheek in Chinese gravy with black truffle

龙虾汤脆米海鲜泡饭

Poached assorted seafood in superior lobster bisque served with crispy rice

巴黎轩精美甜品 La Chine Dessert

十五年红豆沙配香滑燕窝奶露挞

Red bean sweetened soup with 15 years aged tangerine peel Fresh milk and egg white tart with bird's nest

> 每位澳门元 1138 MOP 1138 per person

所有价格以澳门元计算,并须另加 10%服务费 All prices are in MOP and subject to 10% service charge