

# 法式下午茶套餐 FRENCH GOURMAY TEA SET "Picnic in Loire"

Available from May 1<sup>st</sup> to May 6<sup>th</sup> 2019

## 咸点 Savory

迷你法式火腿包伴牛油及酸青瓜

### Mini Jambon Beurre

Mini Parisian ham baguette with butter and cornichon

卢瓦尔密瓜伴风干火腿

### Melon Nantais et Jambon de Vendée

Loire melon with cured soft ham

慢煮沙朗鸭胸配胡椒汁

### Brochette de Canard de Challans

Slow cooked Challans duck breast with pepper sauce

蒜头香草酱烤扇贝

### Saint-Jacques à la Nantaise

Baked scallop with garlic and herb paste

沙丁鱼慕丝伴奶油面包及腌红菜头

### Mousse de Sardines

Light sardines mousse on brioche toast and beet root pickle

## 甜点 Sweet

法式苹果挞

### Tarte aux Pommes

Apple Tatin

紅桑子茅屋芝士马卡龙

### Macaron Framboise et Fromage blanc

Raspberry cottage cheese macaroon

姜味菠萝忌廉杯

### Verrine Ananas et Gingembre

Shooter glass pineapple and ginger

开心果朱古力曲奇

### Cookies Chocolat et Pistaches

Cookies chocolate and pistachio

西洋梨杏仁挞

### Tarte Amandes et Poires

Tart almond and pear

澳门币 368 (含两位用套餐, 两杯特调饮品及每人一杯茶或咖啡)

### MOP 368 for 2 Person

(Included one tea or coffee for 2 persons)

+

(Included 2 Cocktails or Mocktails)

每位另加澳门币 75 可享用法国帝亚吉欧气泡酒 一杯

Add MOP 75 per person and enjoy a glass of French sparkling "Saumur Brut Bouvet Ladubay"

## 咖啡 Coffee

意大利特浓咖啡, 即磨咖啡拿铁咖啡, 意大利泡沫咖啡, 意大利双份特浓咖啡  
Espresso, Freshly Brewed Coffee, Cafe Latté, Cappuccino, Double Espresso

&

## 精选茶 Tea Selections

茉莉香绿茶, 伯爵茶, 甘菊茶, 英式早茶  
Jasmine Green, Earl Grey, Chamomile, English Breakfast

# 主餐牌 À la carte

## 法式手工冻肉 Le Plateau de Charcuterie

法式冻肉拼盘 (供 2-4 位) Artisanal French Cured Meat Platter (Serves for 2 to 4) **MOP 228**

精选鸭肝派, 猪肉鸭肝冻派, 鸭肉酱, 法国风干腊肠, 法国风干火腿, 里昂香肠, 烟熏火腿, 秘制腌迷你蔬菜, 酸黄瓜, 芥末, 无花果酱和脆面包  
Selection of foie gras terrine, pork and foie gras pâté en croute, duck rillettes, saucisson sec (cured sausage), jambon de pays (cured ham), rosette de Lyon (cured sausage from Lyon), jambon fumé (smoked ham), signature pickled baby vegetables, cornichons, mustard, fig jam and artisanal bread

## 三文治 Sur le Pouce Sandwiches & Light Meals



### 法式汉堡 Le Burger Frites

Wagyu beef patty, Comté cheese, onion marmalade, mustard mayonnaise, lettuce and tomato with French Fries

**MOP 158**

另加香煎法国鸭肝

Add Pan-seared French duck foie gras

**MOP 60**

### 法式烤火腿芝士三文治 Croque Madame

Paris Ham in grilled farmhouse bread baked with creamy mornay sauce, melted cheese and fried egg with green salad

**MOP 98**



### 法式蘑菇蟹肉煎饼

### Galette au Crabe et aux Champignons de Paris

Buckwheat crêpe with crabmeat, Parisian mushrooms and Emmental cheese sauce

**MOP 148**

### 法式火腿芝士煎饼 Galette Complète

Buckwheat crêpe filled with Emmental cheese, Paris ham and egg with green salad

**MOP 108**

### 法式菠菜芝士煎饼 Galette aux Epinards

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

**MOP 98**

## 主菜 Plats Principaux – Main Course



### 罗西尼牛排 Tournedos Rossini

Pan-fried US prime fillet mignon topped with French duck foie gras and black truffle sauce

**MOP 348**

### 肉腿扒 Entrecôte

Prime US beef ribeye steak 350 grams

**MOP 388**



### 香煎多佛龙俐鱼 Sole Meunière 600 grams

Pan-fried Dover sole 600 grams à la meunière with ratte potatoes and sautéed spinach

**MOP 388**

### 油浸鸭腿 Confit de Canard, Pommes Sarladaise

Homemade French duck leg confit with sautéed potatoes in garlic and parsley

**MOP 178**

## 甜品 Les Desserts - Desserts



### 橙酒流心巧克力蛋糕 (供 2 人享用)

### Moelleux au Chocolat et Cointreau (Serves for 2)

Baked chocolate fondant, with Cointreau flavored savoy biscuit

**MOP 108**

### 时令水果雪芭 Fruits de Saison, Sorbet à la Mangue

Seasonal fruit selection served with mango sorbet

**MOP 80**



### 红桑子芒果梳乎厘 Soufflé Framboise et Mangue

Baked to order raspberry and mango soufflé with vanilla ice cream

**MOP 78**

### 法式香蕉薄饼 Crêpes à la Banane et Nutella

Freshly grilled crêpes with banana and nutella served with vanilla ice cream

**MOP 68**

### 草莓蛋糕伴红桑子雪芭 Fraisier et Sorbet Framboises

Fresh strawberries, pistachio mousse, vanilla sponge, Italian meringue and raspberry sorbet

**MOP 68**

### 巧克力拿破仑 Mille-feuille au Chocolat

Crispy chocolate puff pastry layered with chocolate custard and fresh seasonal berries

**MOP 68**

### 经典焦糖布丁 Crème Brûlée

Classic crème brûlée with fresh berries

**MOP 60**

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