

## 巴黎人 5 周年套餐 – Parisian 5<sup>th</sup> Anniversary Set Menu

### 前菜 Appetizer

芬迪加生蚝配覆盆子汁

**Huitres Fine de Claire à la Framboise**  
Fine de claire oysters with raspberry condiment

### 第二道菜 Second Course

香草莪萝腌三文鱼伴蟹肉鞑鞑配柠檬橄榄油汁

**Tartare de Saumon Mariné et Chair de Crabe**  
Dill marinated salmon and crab meat tartar in lemon olive oil dressing

### 主菜 (任选一款) Choice of Main

烤鳕鱼柳伴藏红花番茄甜椒汁及香料米饭

**Cabillaud Basquaise**  
Baked cod fish fillet in saffron, tomato and pepper sauce with pilaf rice  
或 Or

香煎慢煮黑豚肉配蒜香刺山柑香草莎莎

**Longe de Porc Kurobuta Cuite Sous Vide, Salsa aux Herbes de Provence**  
Seared slow-cooked Kurobuta pork loin with capers, garlic and olive oil herbs salsa

### 甜品 (任选一款) Choice of Dessert

现做红桑子及芒果梳乎厘伴香草雪糕

**Soufflé Framboise et mangue**  
Baked to order raspberry and mango soufflé with vanilla ice cream  
或 Or

巴黎人精选芝士拼盘

**Assiette de Fromages**  
Selected cheeses from our Parisian affineur

### 葡萄酒 (任选一款) Choice of Wine

天安保家族长相思白葡萄酒，法国 *François Thienpont, Sauvignon Blanc, Bordeaux, France*  
或 Or

梦香黑皮诺红葡萄酒，澳大利亚 *In Dreams, Pinot Noir, Yarra Valley, Australia*

每位澳门币 MOP 555 per person

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