

圣诞节套餐
Christmas Dinner Menu
24th & 25th December, 2025

餐前小食

Amuse bouche

烤大西洋章鱼、土豆泡沫、烟熏红椒粉、柠檬泥

Grilled Atlantic octopus, potato foam, smoked paprika, lemon purée

Polvo Grelhado do Atlântico, espuma de batata, paprica fumada, puré de limão

腌红虾、大葱、夏威夷果汁、三文鱼籽

Cured Red prawn, leek, macadamia nuts sauce, salmon roe

Carabineiro curado, alho francês, molho de nozes de macadamia, ovas de salmão



蘑菇汤、鸭肝云吞、腌平菇

Mushroom broth, foie gras ravioli, oyster mushroom pickles

Caldo do cogumelos, ravioli de foie gras, pickles de cogumelo ostra



油封鳕鱼、蛤蜊炖豆、羽衣甘蓝

Confit cod, bean stew with clams, kale

Bacalhau confitado, estufado de feijão com amêijoa, couve kale



慢煮黑毛猪、栗子泥、抱子甘蓝、马德拉酒汁

Black pork, chestnut purée, Brussels sprouts, Madeira wine sauce

Presa de porco preto, puré de Castanha, couve de broxelas, molho de vinho da Madeira

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和牛西冷、西芹根泥、蘑菇酸甜酱、红酒汁

Wagyu striploin, celeriac, mushroom chutney, red wine jus

Vazia Wagyu, aipo bolbo, chutney de cogumelos, molho vinho tinto

另加澳門元 298 MOP 298

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奶香米饭卡仕达、花椰菜、柠檬、焦糖酱

Rice custard, cauliflower, lemon caramel

Arroz doce, couve-flor, caramelo de limão

每位澳门元 988+
MOP 988+ 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