



《福》临皇雀印度餐厅

The Golden Peacock Presents "Prosperity" on a Plate

天多尼烤法国蓝龙虾薄片伴大白鲟龙鱼子酱 | *Lobster Maheen Katli*

French Brittany blue lobster, beluga caviar, yoghurt, cloves, cinnamon, mint coriander chutney, tamarind drops

法国羊肚菌小扁豆汤伴白松露油 | *Shimla Guccchi Shorba with truffle*

French morel mushroom, duck, yellow lentil, white truffle oil, assorted naan

三味肉草配慢煮澳洲羊里脊肉,酥炸乳鸽及烧法国春鸡伴羊肚菌 | *Trimala Lazeez Gosht*

Australian lamb, pigeon, French chicken, baby carrots, morel mushroom, spices, honey comb, black stone flower, bay leaf, cashew nut, baby potato

或 OR

海鲜大杂烩配鲑鱼酿蟹肉,香煎苏格兰带子,黑鳕鱼及煎有机虾配椰香汁 | *Samundari Khazana*

Crab, squid, Scottish scallop, black cod, organic prawn, coconut paste, crushed chili, curry leaves, extra virgin coconut oil, green mango, toddy vinegar

福 - 皇雀蓝莓巧克力慕斯 | *Prosperity*

Blue berry, hazelnut chocolate mousse, yoghurt, cardamom, cherry, gold leaf

荣获米其林星级及黑珍珠二钻石的「皇雀印度餐厅」适逢「艺文荟澳 2019」, 高级主厨 Justin Paul 匠心打造「艺文荟澳」精选菜单, 为宾客呈献极致的餐飨体验。

著名艺术家郑祎女士以其蝴蝶汉服《福》作品享负盛名, 这一系列作品绣满了成千上万、全由人手制作的陶瓷蝴蝶。

Justin 主厨和他的团队以标志性的蓝色和白色陶瓷蝴蝶为灵感创作出两道艺术菜肴, 将《福》的神韵展现于餐碟之上。从菜单上的第一道菜「天多尼烤法国蓝龙虾薄片伴大白鲟龙鱼子酱」开始, 他以华丽的蝴蝶作装饰。最后一道菜式是精美不凡的「福 - 皇雀蓝莓巧克力慕斯」, 它包含了蓝莓、榛子巧克力慕斯、乳酪、豆蔻、樱桃和金箔。

In celebration of Art Macao 2019, Senior Chef Justin Paul of Michelin-starred and Black Pearl Diamond Award-winner of The Golden Peacock, has hand-crafted a very special Art Macao menu featuring exquisite works of culinary masterpieces. Renowned artist, Caroline Cheng, who is best known for her "Prosperity" series of robes featuring tens of thousands of tiny porcelain butterflies – made entirely by hand – is displaying her work at Sands Resorts Macao. Chef Justin and his team have recreated "Prosperity" on a plate with two exceptional dishes featuring the iconic blue and white ceramic butterflies. He begins with the very first dish on the menu – the "Lobster Maheen Katli" which is decorated with gorgeous butterflies and ends with an exceptionally beautiful "Prosperity" dessert featuring blueberries, hazelnut chocolate mousse, yoghurt, cardamom, cherries and gold leaf.

澳门币 MOP588* 每位 Per person

*须另加 10% 服务费 Price is subject to 10% service charge