



巴黎軒黑珍珠套餐
La Chine Black Pearl Menu

餐前小吃 Amuse bouche

巴黎軒精緻拼盤 La Chine's signature assorted appetizers

酥炸法国吉拉多生蚝伴柚子沙律
Deep-fried gillardeau oyster with pomelo salad
碳烤黑毛猪叉烧
Wood-oven roasted honey glazed Iberian pork
法国山楂鹅肝配脆姜饼
Chilled foie gras and hawthorn terrine with crispy ginger biscuit
香葱爽口素三丝伴鲟龙鱼子酱
Tossed julienne of vegetable and spring onion oil with beluga caviar

汤 Soup

云雾西藏虫草天仙珠炖鲍鱼
Double-boiled chicken soup with cordyceps, abalone and Chinese herb

热菜 Hot dishes

云南野菌松露油焗波士顿龙虾伴西施
Stir-fried Boston lobster, wild mushroom and white truffle oil with scrambled egg white

香橙黑椒脆皮牛肋肉伴南非有机冰菜
Deep-fried slow braised beef rib with orange pepper sauce and organic ice lettuce

蚝皇关东辽参鹅掌伴菠菜面
Braised sea cucumber and goose web in oyster sauce with spinach noodles

巴黎軒精美甜品 La Chine dessert

天山雪莲燕窝蛋白杏仁茶配黑芝麻球
Home-made almond and egg white sweetened soup with bird's nest and snow lotus seed
Deep-fried charcoal sesame ball stuffed with custard

每位澳门币 1888
MOP 1888 per person

All prices are subject to 10% service charge
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