



巴黎轩黑珍珠套餐
La Chine Black Pearl Menu

巴黎轩精致拼盘

La Chine's signature assorted appetizers

云南烧椒拌低温慢煮鲜鲍鱼

Marinated slow-cooked abalone with Yunnan spicy sauce

乳猪蜜饯云腿三叠

Crispy suckling pig with honey glazed preserved ham, cucumber and pastry puff

日本柚子醋刺身带子

Tossed scallop sashimi and julienne of vegetable with yuzu vinegar dressing

嫣红雪梨配意大利黑醋丸子

Marinated Chinese pear with hawthorn and balsamic vinegar pearl

汤 Soup

姬松茸葛仙米竹笙炖花胶

Double-boiled chicken soup with matsutake mushroom, bamboo pith and fish maw

热菜 Hot dishes

黑松露波士顿龙虾伴芙蓉

Stir-fried Boston lobster with black truffle and prawn bisque egg white

麻香牛柳伴脆炸甜椒

Wok-fried beef tenderloin in cane pepper flavor with crispy shishito pepper

葱烧虾子北海道辽参伴意大利米形面

Braised Hokkaido sea cucumber and dried shrimp roe in spring onion sauce with orzo pasta

巴黎轩精美甜品 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

所有价目需另加 10%服务费