

巴黎人

— BRASSERIE —

法式餐厅

圣诞节午餐套餐 Christmas Lunch Set Menu

December 25th, 2018

Pol Roger "Brut Réserve", Champagne, France, NV (Pinot Noir, Chardonnay, Pinot Meunier)

前菜 (任选一款) Choice of Appetizer

香煎鸭肝苹果派伴钵酒汁 Foie Gras de Canard Poêle et Feuilleté de Pommes

Seared duck foie gras on apple tart and Port wine sauce

或 Or

烟熏腌渍三文鱼冻批伴清汤果冻及香草汁 Terrine de Saumon

Smoked and marinated salmon terrine in gelatine consommé and herbs dressing

或 Or

暖青芦笋,水波蛋伴忌廉荷兰汁 Asperges et Œuf Poché Sauce Mousseline

Warm green asparagus and poached egg with Hollandaise mousseline sauce

或 Or

青豆浓汤伴油焖鸭腿肉 Soupe de Petits Pois et Canard Confit

Green pea soup with duck leg confit

Domaine Cauhapé "Chants de vignes", Jurançon sec, France, 2015 (Gros Manseng, Caramalet)

主菜 (任选一款) Choice of Main

烤剑鱼菲力配烤蔬菜及番茄伴香草莎莎酱 Espadon Grillé Sauce Vierge

Grilled swordfish loin on roasted vegetables with a spicy tomato and herb salsa

或 Or

烤火鸡卷伴栗子汁配土豆饼 Balotine de Dinde aux Marrons

Roasted stuffed turkey ballotine in chestnut sauce on boulangère potato

或 Or

烤美国顶级西冷伴羊肚菌汁配炒土豆 Faux Filet Grillé, Sauce Morille

Grilled US prime beef sirloin steak with morel mushroom sauce and sautéed potato

或 Or

炒巴黎面粉丸子配榛子牛油及菠菜苗和烤杏仁片 Gnocchi Parisienne, Epinard et Beurre Noisette

Sautéed Parisian gnocchi in "hazelnut" butter with baby spinach and roasted almonds

Domaine Taupenot Merme, Saint-Romain, France, 2014 (Pinot Noir)

甜品 (任选一款) Choice of Dessert

传统法式圣诞布甸伴白兰地忌廉汁 Pudding de Noël

Traditional Christmas pudding in Brandy crème Anglaise

或 Or

櫻桃慕丝 « Le Temps des Cerises »

Fresh cherries, black cherries, chocolate soil and cherry mousse

每位澳门币 MOP 388 per person

配精选葡萄酒每位澳门币 MOP 588 per person with wine pairing

套餐仅供一位享用 Set Menu Price are Per Person Only

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