

巴 黎 人

— BRASSERIE —

法 式 餐 厅

圣诞节晚餐套餐 Christmas Set Dinner Menu

December 24th and December 25th, 2018

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

前菜 (任选一款) Choice of Appetizer

芬迪加生蚝香槟味果冻配鱼子酱 *Huitres en Gelée de Champagne et Caviar*

Fine de claire oyster in Champagne gelée with caviar

或 Or

鸭肝无花果冻批, 无花果派伴樱桃酱 *Pressé de Foie Gras aux Figues*

Foie gras and fig terrine, fig tartlet, cherry sauce

或 Or

暖青芦笋及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

Domaine Cauhapé "Chants de vignes", Jurançon sec, France, 2014 (Gros Manseng, Caramalet)

餐汤 (任选一款) Choice of Soup

奶香大虾及藏红花浓汤 *Chaudrée de Crevettes au Saffran*

Creamy prawn and saffron soup

或 Or

南瓜汤伴蘑菇泡芙及黑松露味奶泡 *Potage de Potiron et Gougère de Champignons*

Pumpkin soup with mushroom profiterole and truffle scented foam

主菜 (任选一款) Choice of Main Course

牛油煮龙虾, 鲈鱼丸伴香草柠檬牛油汁

Medaillon de Homard Poché au Beurre, Quenelle de Poisson, Beurre Blanc Vanille

Butter poached lobster medaillon, sea bass quenelle and vanilla lemon butter sauce

或 Or

烤牛柳伴小野猪云吞配腌肉, 蘑菇及珍珠洋葱 *Civet de Marcassin et Tournedos Bourguignonne*

Roasted beef tournedos on wild young boar stew ravioli with lardons, mushrooms and pearl onions

或 Or

炒巴黎面粉丸子伴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 Dessert

传统法式樱桃, 栗子忌廉圣诞树头蛋糕(2位用) *Bûche de Noël au Marrons et aux Cerises*

Traditional French Christmas log, chestnut cream, plump moist cherries. (Sharing for 2)

每位澳门币 MOP 588 per person

配精选葡萄酒每位澳门币 MOP 788 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