

Chinese New Year Menu A

一帆风顺齐捞起

巴黎轩特色捞生

Love of Eiffel Tower Chinese New Year Refreshing Fortune Salad

牡丹虾, 阿拉斯加蟹柳, 北极贝, 海蜇头, 丝瓜, 脆芋头丝, 冰菜, 脆白饭鱼, 法国橙香汁
Sweet prawn sashimi, Alaskan crab legs, surf clams, red jelly fish head, zucchini,
ice lettuce, crispy taro, mandarin peel with orange-black pepper sauce

“捞鱼生”也被称为“捞生”，“捞鱼生”在全球华人的农历新年期间非常受欢迎，应该也算是华人独特的庆祝新年的方式。其实呢，“捞鱼生”是一道带有吉祥意味，祈求来年有好运，发大财的菜式。以前的华人，都是在大年初七，人日这一天，聚合一家大小，进行“捞鱼生”的仪式。但是，现在在过年前，市场就已经推出“捞鱼生”了。而且，“捞鱼生”的活动，可以持续到元宵节，大年十五。

六六大顺

La Chine Six Treasure Appetizers

法式手指饼冻鹅肝酱脆皮乳猪苹果伴松露丸子
Roasted suckling pig “éclair” with foie gras terrine, apple and black truffle caviar
蟹肉他他, 牛油果沙律配蒜蓉油醋汁
Crab meat tartar with avocado salad and traditional garlic-vinegar dressing
红枣桂花糯米藕
Glutinous rice stuffed lotus root and osmanthus honey sauce

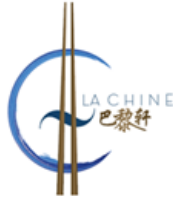
包罗万有

鲍鱼羊肚菌花胶炖鸡汤
Double-boiled fish maw, abalone and morel with chicken consommé

牛气冲天

金蒜和牛炒带子
Wok-fried Wagyu beef with scallop and crispy garlic

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



年年有余

豉油皇蒸老虎斑或印尼野生顺壳鱼

Steamed tiger grouper (or Indonesia wild bamboo fish) with superior soya sauce

金鸡报喜

金牌蒜香炸子雞

La Chine signature crispy chicken

好市发财

花胶莲子发菜蚝豉瑶柱脯

Braised dried oyster, conpoy, sea moss, fish maw and lotus seed with Chinese lettuce

纵横四海

传统八宝荷叶糯米饭蒸蟹

Steamed glutinous rice with crab and cured meat in lotus leaves

甜品

Dessert

才高八斗

椰丝煎年糕, 黑松露笑口枣

Chinese New Year petit fours

四季丰收

环球水果盘

Seasonal fruit platter

每桌澳门币 MOP 2,888 Per Table (4 persons)

每桌澳门币 MOP 3,888 Per Table (6 persons)

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