



巴黎轩2023除夕晚餐套餐

La Chine 2023 Chinese New Year's Eve Dinner Set Menu

吉星拱照

琉璃圆蹄伴香芒珍珠

Chilled pork knuckle terrine with mango pearl

牡丹虾伴鱼子酱配拿破仑酥饼

Botan shrimp with beluga caviar and pastry puff

嫣红山楂雪梨花

Marinated Chinese pear with hawthorn

金雀报喜

果木烟熏香茅BB鸽

Smoked baby pigeon in lemongrass flavor

包罗万象

花胶元贝天仙珠炖羊肚菌汤

Double-boiled chicken soup with fish maw, conpoy, seaweed pearl and morel mushroom

年年有余

麒麟东星斑球伴日本萝卜

Steamed star grouper fillet with preserved meat, mushroom and Japanese turnip

八方财来

主菜选择

Choice of Main Course

蚝皇原只鲍鱼伴鹅掌

Braised whole abalone and goose web in superior oyster sauce

Or 或

文火澳洲和牛牛肉伴贝贝南瓜

Braised wagyu beef cheek in Chinese gravy with baby pumpkin

Or 或

虾子葱烧北海道辽参

Braised sea cucumber with Chinese leek and dried shrimp roe

金银满屋

金汤浸原个蕃茄温室菠菜苗

Poached tomato filled with organic baby spinach in pumpkin sauce

堆金积玉

黑松露樱花虾珍菌炒饭

Fried rice with wild mushroom, black truffle and sakura shrimps

百年鸿运

节日特色甜品

Festive Themed Dessert

桃胶炖官燕配香煎椰汁年糕

Double-boiled bird's nest sweetened soup with peach gum

Pan-fried coconut glutinous rice cake

每位澳门币1,388

MOP 1,388 per person

所有价格以澳门币计算及另加10%服务费

All prices are in MOP and subject to 10% service charge