



巴黎轩2023新年晚餐套餐
La Chine 2023 Chinese New Year 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

蚝皇原只鲍鱼伴鹅掌
Braised whole abalone and goose web in superior oyster sauce

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