

复活节晚餐套餐 Easter Dinner Set Menu

April 15th to April 18th

开胃菜 Amuse-bouche

芬迪加生蚝伴青苹果及辣根奶油

Huitre à la Crème de Raifort

Fine de Claire oyster with horse radish cream and granny smith julienne

前菜（任选一款）Choice of Appetizer

带子及三文鱼鱼子酱鞑靼伴香煎吞拿鱼，烤八爪鱼及番茄黑橄榄莎莎

Trio de Fruit de Mer et Caviar

Scallop and salmon tartare with Oscietra caviar, seared tuna and grilled octopus on tomato and black olive salsa

或 Or

煎鸭肝伴薄脆酥皮焦糖苹果配波特酒汁

Foie Gras Poêle et Aumonière de Pommes Caramélisées

Seared duck foie gras and caramelized apple in filo pastry, Port wine sauce

🍷 *Chateau La Rame, Sauvignon Blanc, Bordeaux AOC, France, 2019*

餐汤 Soup

法式海鲜汤伴脆面包及蒜味蛋黄酱 **Bouillabaisse et Tartine de Fruit de Mer à la Rouille**

Bouillabaisse style fish soup with seafood crouton and Rouille sauce

主菜（任选一款）Choice of Main

烤香草羊鞍扒伴安娜马铃薯配羊肉浓汁

Carré d'Agneau en Croute de Pain d'Epice

Roasted lamb rack in spiced bread crust, Anna potatoes and lamb jus

或 Or

烤鳕鱼及虎虾丸子伴巴黎马铃薯丸子配香槟酒汁

Pavé de Cabillaud et Quenelle de Crevette Sauce Champagne

Baked cod fish filet and tiger prawn quenelle in Champagne sauce on Parisian gnocchi gratin

或 Or

酥皮烤牛肉菲力伴蘑菇茸配黑松露酱汁 (+ MOP 200)

Filet de Bœuf en Croute

Baked beef fillet mignon with mushroom Duxelle in puff pastry and black truffle sauce

或 Or

烤波士顿龙虾伴藏红花意大利饭及维希春季时蔬配红酒汁 (+ MOP 200)

Civet de Homard, Risotto au Safran et Petit Légumes Vichy

Roasted Boston lobster in Cabernet Sauvignon sauce, saffron risotto and Vichy spring vegetables

🍷 *In Dreams, Pinot Noir, Yarra Valley, Australia, 2019*

甜品 Dessert

杏仁花生慕丝伴香橙奶油及柑橘酱

Mousse Amande Cacahuète, Crèmeux Orange et Compotée aux Agrumes

Almond peanut mousse, orange crèmeux and citrus compote

🍷 *Quinta do Montalto, Cepa Pura Late Harvest, Lisboa, Portugal, 2019*

每位澳门币 MOP 588 per person

萄酒精选 三款澳门币 248 Wine pairing for 3 glasses MOP 248

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