

复活节晚餐套餐 Easter Dinner Set Menu

April 7th to April 9th

开胃菜 Amuse-bouche


吞拿鱼牛油果鞑靼伴奥赛佳鱼子酱 **Tartare de Thon et Avocat au Caviar**
Tuna and avocado tartare with Oscietra caviar

前菜 (任选一款) Choice of Appetizer

腌肉甜椒汁烤生蚝 **Huitre Gratinée aux Lardons**
Baked oyster with lardons and bell pepper

或 Or

香煎鸭肝伴甜梨酥饼配浓缩波特酒汁 **Foie Gras Poêle, Sablé aux Poires Pochées**
Seared duck foie gras on poached pear sablé, Port wine reduction

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

餐汤 Soup


椰菜花奶油汤伴煎北海道带子 **Velouté de Chou-fleur et Noix de Saint Jacques**
Seared Hokkaido scallop and cauliflower velouté

主菜 (任选一款) Choice of Main

法式煎比目鱼配红菜头甜酸酱伴菠菜意大利饭 **Filet de Flétan Meunière, Chutney de Betterave Rouge**
Halibut fillet meuniere, beet root chutney and spinach risotto

或 Or

榛子脆皮烤羊柳伴蔬菜饼及青莎莎酱 **Carré d'Agneau aux Noisettes**
Baked lamb rack in hazelnut crust, vegetable cake and salsa verde

 *Mouchao Dom Rafael Tinto, Alentejo, Portugal*

甜品 (任选一款) Choice of Dessert

复活节彩蛋：特罗卡迪罗杏仁海绵蛋糕，浆果啫喱及香草酱伴草莓雪芭 **L'œuf de Pâques**
Easter egg : almond Trocadero sponge, berry jelly, vanilla whip ganache with strawberry sorbet

或 Or

巴黎人精选芝士拼盘 **Assiette de Fromages**
Selected cheeses from our Parisian affineur

 *Concha y Toro Reserve, Sauvignon Blanc Late Harvest, Maule Valley, Chile*

每位澳门币 MOP 648 per person

另加葡萄酒精选两款澳门币 MOP 158 Additional wine pairing for 2 glasses

另加葡萄酒精选三款澳门币 MOP 238 Additional wine pairing for 3 glasses

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