

巴黎人

— BRASSERIE —

法式餐厅

父亲节晚餐套餐 Father's Day Dinner Set Menu

(Available on June 18th and June 19th)

开胃菜 Amuse-bouche

腌肉甜椒汁烤芬迪加生蚝

Huitre Gratinée aux Lardons

Baked Fine de Claire oyster with lardons and bell pepper

前菜 (任选一款) Choice of Appetizer

白芦笋及烟熏鲱鱼鞑靼配浓缩黑醋汁

Tartare d'Asperge Blanche et Hareng Fumé

White asparagus and smoked herring tartare, balsamic reduction

或 Or

焦糖苹果及煎鸭肝薄脆酥皮

Foie gras poêle et Aumonière de Pommes Caramélisées

Seared duck foie gras and caramelized apple in filo pastry

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

餐汤 Soup

淡芦笋汤伴波士顿龙虾及山羊奶芝士奶油

Crème Légère d'Asperge au Chèvre et Homard

Light asparagus and goat cheese cream soup with Boston lobster

主菜 (任选一款) Choice of Main

普罗旺斯式香草烤牛柳伴小甘笋及浓缩牛油汁

Tournedos en Croute Provençale

Roasted beef tournedos with Provençal crust, beef jus reduction and baby carrot "Vichy"

或 Or

扇贝慕斯海鲈鱼卷伴腌肉煮时蔬配罗勒柠檬牛油汁

Filet de Bar au Beurre Blanc de Basilic

Sea bass ballotine with scallop mousse on green vegetables stewed with lardons and basil lemon butter

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

甜品 Dessert

牛奶巧克力威士忌慕斯

Mousse au Whisky, Crémeux Chocolat au Lait

Whisky mousse, milk chocolate cremeux

或 Or

巴黎人精选芝士拼盘

Assiette de Fromages

Selected cheeses from our Parisian affineur

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

每位澳门币 MOP 548 per person

葡萄酒精选 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