

# 父亲节午餐套餐 Father's Day Lunch Set Menu

(Available on June 18<sup>th</sup> and June 19<sup>th</sup>)

## 前菜 (任选一款) *Choice of Appetizer*

鸭肝猪肉冻批伴自制腌菜 *Pâté en Croûte*

Duck foie gras and pork terrine "en Croute" with signature pickles

或 Or

蒜香欧芹牛油焗黑青口 *Moules Farcies*

Baked stuffed black mussels with garlic and parsley butter

或 Or


法式蜗牛酥盒伴蘑菇欧芹牛油汁 *Feuilleté d'Escargots aux Champignons*

Escargots feuilleté in mushroom and parsley butter sauce

或 Or

青豆蓉汤伴水波蛋, 腌肉及脆面包 *Veloute de Petit Pois et œuf Poche*

Green peas soup with poached egg, lardons and croutons

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

## 主菜 (任选一款) *Choice of Main*

烤春鸡伴蒜香水瓜柳腌渍扒蔬菜配香草莎莎 *Coquelet Rôti, Salsa aux Herbes*

Roasted yellow spring chicken on grilled marinated vegetables with capers, garlic and olive oil herbs salsa

或 Or

香煎顶级封门柳伴法国蘑菇烟肉及珍珠洋葱炒马铃薯配胡椒汁

*Onglet aux Deux Poivres, Pomme de Terre Grand-Mère*

Pan-fried prime beef hanging tender with green and black pepper sauce on sautéed potato with Paris mushrooms, pearl onions and lardons

或 Or


烤西班牙八爪鱼伴希腊沙拉配沙甸鱼酱 *Poulpe Grillé, Tapenade de Sardine et Salade Grecque*

Grilled octopus on Greek style salad and sardine tapenade sauce

或 Or

大虾菠菜荞麦薄饼伴康缇芝士及青菜沙拉 *Galette aux Crevettes et Epinard*

Buckwheat crêpe filled with sautéed prawn, spinach, mornay and Comte cheese, with green salad

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

## 甜品 (任选一款) *Choice of Dessert*

牛奶巧克力威士忌慕斯 *Mousse au Whisky, Crèmeux Chocolat au Lait*

Whisky mousse, milk chocolate cremeux

或 Or


时令水果 *Fruits de Saison*

Seasonal fresh fruits selection

或 Or

巴黎人精选芝士拼盘 *Assiette de Fromages*

Selected cheeses from our Parisian affineur

 *Quinta do Montalto, Ceba Pura Late Harvest, Lisboa, Portugal, 2019*

每位澳门币 MOP 288 per person

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

套餐仅供一位享用 Set menu price are per person only

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