

父亲节晚餐套餐 Father's Day Dinner Set Menu

From June 17th to June 18th

开胃菜 Amuse-bouche

刺山柑红葱头油醋汁腌渍北海道带子及生蚝伴鱼子酱 **Crudo de Saint Jacques et Huitre**
Oyster and Hokkaido scallop crudo with capers, banana shallot and Oscietra caviar

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

羊肚菌汁烩煮小牛胸腺酥盒 **Feuilleté de Ris de Veau aux Morilles**
Braised veal sweetbread feuilleté in morel sauce

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

餐汤 Soup

淡芦笋及山羊芝士奶油汤伴波士顿龙虾 **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

香煎菲力牛排配干邑奶油胡椒汁 **Tournedos Rossini**
Pan-fried beef fillet mignon in a creamy Cognac pepper sauce

或 Or

香脆杏仁虹鳟鱼柳伴巴黎丸子配刺山柑柠檬牛油汁 **Filet de Truite aux Amandes**
Rainbow trout fillet in almond crust on Parisian gnocchi and caper beurre blanc

 *Mouchao Dom Rafael Tinto, Alentejo, Portugal*

甜品 (任选一款) Choice of Dessert

奶油咖啡, 70%黑巧克力摩斯, 干邑咖啡饼干及香草雪糕 **Opéra Cognac**
Coffe cremeux, 70% dark chocolate ganache, café Cognac biscuit and vanilla ice cream

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**

所有价目以澳门币计算及需另加 10%服务费。All prices are in MOP and subject to 10% service charge.