

素食菜单 Vegan Menu

前菜 Entree – Appetizers

青芦笋，牛油果及番茄鞑鞑配青菜沙拉伴红甜椒酱 **Tartare D’asperges, Tomate et Avocat**
Green asparagus, avocado and tomato tartare, red bell pepper coulis and crispy greens

MOP 108

鹰嘴豆饼伴番茄，茄瓜泥及腌渍花椰菜配红洋葱酱汁 **Croquette de Pois Chiche**
Chick peas and spices cake with heirloom tomato, eggplant caviar, pickled cauliflower and red onion dressing

MOP 108



汤 Les Soupes - Soups

野生杂菌汤伴蔬菜及面包 **Soupe de Champignons en Croûte**
Assorted forest mushroom soup with vegetable broth in bread crust

MOP 88



主菜 Plats Principaux – Main Courses

白葡萄酒烩桎枝竹，婆罗门参，迷你胡萝卜及芦笋伴中东小米及番茄干配橄榄油 **Couscous Façon “Barigoule”**
Artichoke, salsify, baby carrot and asparagus braised in white wine on couscous with semidried tomato and olive oil emulsion

MOP 158

玉米粉饺子伴藏红花烩杂菜，卡拉玛塔橄榄及香草沙拉 **Raviole de Polenta au Ragout Jardinier**
Open polenta ravioli with saffron vegetable ragout, Kalamata olives coulis, tuile and herbs salad

MOP 158

红菜头烩饭伴烤杂菜及茄瓜脆片配芥末菠菜酱 **Risotto à la Betterave Rouge**
Beetroot Risotto, roasted vegetables and eggplant chips, spinach and mustard sauce

MOP 158



甜品 Les Desserts - Desserts

柠檬薄荷雪葩伴椰子啫喱及菠萝大菜糕 **Carpaccio D’ananas**
Pineapple carpaccio with lemon and mint sorbet, coconut gel and pineapple agar

MOP 68