

巴黎人

— BRASSERIE —

法式餐厅

母亲节晚餐套餐 Mother's Day Dinner Set Menu

(Available on 7 May and 8 May)

开胃菜 Amuse-bouche

波尔多阿卡雄湾生蚝配新鲜覆盆子汁

Huîtres de Marennes aux Framboises

Marennes oysters with fresh raspberry dressing

前菜 (任选一款) Choice of Appetizer

香煎法国鸭肝伴焦糖苹果千层配西梅酱汁

Foie gras poêle et Lasagne de Pomme Caramélisées

Seared duck foie gras on caramelized apple lasagna and prune sauce

或 Or

北海道带子牛油果鞑靼配红菜头油醋汁

Tartare de St Jacques et Avocat, Vinaigrette de Betterave Rouge

Hokkaido scallop and avocado tartare with beetroot vinaigrette

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

餐汤 Soup

露笋浓汤伴香煎虎虾 **Crevette Grillée et Velouté d'Asperge**

Grilled tiger prawn in light asparagus velouté

主菜 (任选一款) Choice of Main

炖小牛胸肉伴巴黎马铃薯丸子配羊肚菌汁

Poitrine de Veau farcie aux Morilles

Braised stuffed veal breast in morel mushroom sauce on Parisian gnocchi

或 Or

烤鳕鱼柳伴青豆蓉配藏红花甜椒番茄汁

Filet de Cabillaud Roti Basquaise

Roasted cod fish fillet on saffron, tomato and bell pepper emulsion with green pea mousseline

或 Or

波士顿龙虾伴法式海鲜汁及脆面包蒜味蛋黄酱 (+ MOP 200)

Bouillabaisse de Homard

Boston lobster bouillabaisse served with crouton and rouille sauce

或 Or

香煎牛柳伴防风草蓉及牛肝菌配黑松露汁 (+ MOP 200)

Filet de Bœuf Poêlé et Aumonière de Cèpes

Seared beef tenderloin, sautéed porcini mushrooms parcel and parsnip puree with black truffle sauce

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

甜品 Dessert

覆盆子慕斯伴荔枝及玫瑰忌廉 **Mousse Framboise, Crèmeux Litchi et Rose**

Raspberry mousse, cremeux rose and lychee

🍷 *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