

母亲节午餐套餐 Mother's Day Lunch Set Menu

(Available on 7 May and 8 May)

前菜 (任选一款) *Choice of Appetizer*

煎鸭肝及白芦笋配波特酒油醋汁 **Foie Gras de Canard Poêle, Asperge Blanche et Vinaigrette au Porto**

Seared duck foie gras on white asparagus and Port wine vinaigrette

或 Or

新鲜杂果吞拿鱼鞑鞑 **Tartare de Thon aux Fruits Exotiques**

Tuna and exotic fruit tartare

或 Or


京葱忌廉及火腿芝士挞伴田园沙拉 **Quiche aux Poireaux et Jambon de Bayonne**

Leek, cream and Comte cheese quiche, with Bayonne ham and mixed greens

或 Or

干邑忌廉龙虾汤 **Bisque de Homard**

Lobster bisque with Cognac cream

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

主菜 (任选一款) *Choice of Main*

海鲜烩饭配龙虾汁 **Paella Risotto aux Fruits de Mer**

Prawn, scallop, Holland mussels, salmon and cod fish on paella risotto and lobster sauce

或 Or

顶级牛扒伴薯条配胡椒汁 **Parisian Steak Frites, Sauce au Poivre**

Pan-fried prime beef hanging tender with maître d'hôtel butter, French fries and pepper sauce

或 Or

法式香橙汁烤鸭胸伴芝士焗忌廉薯 **Magret de Canard à L'Orange**

Roasted French duck breast with orange sauce and potato gratin

或 Or

烤香草羊扒, 法国猪肩及鸡胸扒配阿根廷青酱 **Grillade Mixte**

Lamb cutlet, French pork collar and yellow chicken breast with Chimichurri sauce

或 Or

荞麦薄饼伴菠菜芝士忌廉汁, 鸡蛋及腌渍三文鱼配青菜沙拉 **Galette aux Epinard et Saumon Mariné**

Fresh grilled crêpe filled with spinach-cheese cream, egg and marinated salmon with green salad

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

甜品 (任选一款) *Choice of 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

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, Cepa 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