

巴黎人

— BRASSERIE —

法式餐厅

母亲节晚餐套餐 Mother's Day Dinner Set Menu

May 11st to May 12th, 2024

开胃菜 Amuse-Bouche

酸橘汁腌法国生蚝及烟熏黑线鳕 Céviche d'Huitre et Haddock Fumé

Oyster and smoked haddock ceviche

前菜 (任选一款) Choice of Appetizer

酥脆皱皮甘蓝伴鸽肉及法国鸭肝配鸽肉浓汁 Aumônière de Suprême de Pigeon, Foie Gras et Choux Braisé

Pigeon supreme, duck foie gras and braised savoy cabbage in filo pastry parcel, pigeon essence

或 Or

尼斯式龙虾西芹根沙拉伴番茄莎莎 Salade De Homard Niçoise, Céleri Rémoulade

Lobster salad Niçoise, celery remoulade and shredded tomato salsa

餐汤 Soup

南瓜浓汤伴香煎北海道扇贝 Noix de Saint Jacques et Velouté de Potiron

Seared Hokkaido scallop in pumpkin veloute

主菜 (任选一款) Choice of Main

慢煮小牛鞍配羊肚菌汁伴康缇芝士克罗泽面 Carre de Veau aux Morilles, Crozet au Comte

Slow-cooked veal rack in morel mushroom sauce with crozet in Comte cheese

或 Or

白葡萄酒蒸鳕鱼柳伴烤薯蓉马介休及番茄甜椒汁 Dos de Morue Etuvé, Brandade et Sauce Basquaise

Steamed cod fish fillet in white wine, on salted cod fish Parmentier and tomato, bell pepper sauce

甜品 (任选一款) Choice of Dessert

糖渍蜜桃伴覆盆子及玫瑰奶油配蜜桃雪芭 La Pêche Melba

Peach compote, raspberry cream, rose chantilly and peach shorbet

或 Or

巴黎人精选芝士拼盘 Assiette de Fromages

Selected cheeses from our Parisian affineur

三道菜 澳门元 498 或 四道菜 澳门元 678 + 饮品*

MOP 498 for 3 Courses or MOP 678 for 4 Courses + Beverage*

*(1 杯无酒精鸡尾酒 或 1 杯鸡尾酒 或 1 杯葡萄酒 1 Mocktail or 1 Cocktail or 1 Glass of House Wine)

所有价格以澳门元计算并须另加 10% 服务费 All prices are in MOP and subject to 10% service charge