



阿尔巴白松露菜单

White Alba truffles menu

澳门币 65 /克 MOP 65/gram

暖青芦笋配荷兰汁 **Asperges tieses et Œuf Poche Hollandaise**

Warm poached green asparagus with hollandaise sauce

MOP 118

烧牛筒骨酿牛骨髓，野菌及烩牛肉 **Os à Moelle Grillé Forestière**

Bone marrow, forest mushrooms and braised beef baked in the bone with caramelized onions

MOP 138

香煎鸭肝伴烩蘑菇配钵酒汁 **Foie Gras de Canard poêlé aux Champignons**

Seared duck foie gras on mushrooms fricassée and port wine sauce

MOP 178

焗金文毕芝士伴火腿，马铃薯及法包 **Camembert Rôti**

Baked whole camembert with rosemary served with cured ham, ratte potatoes and toasted baguette

MOP 138



香煎牛柳伴鸭肝配玛德利甜酒汁 **Tournedos, Foie Gras poêlé et Sauce Madeire**

Pan fried fillet mignon topped with duck foie gras in madeira sauce

MOP 338

自制法式手工鸡蛋面配牛油及帕玛芝士 **Pates Fraiches au Beurre et Parmesan**

Home made fresh egg pasta in butter and parmesan

MOP 138

干邑波士顿龙虾伴蘑菇烩饭配法国大藏芥末忌廉汁 **Homard Façon Thermidor,**

Risotto aux Champignons

Sautéed boston lobster in cognac and dijon mustard cream sauce on mushroom risotto

MOP 228

烤鳕鱼伴蚕豆及面粉丸子配香槟汁 **Etuvée de Cabillaud**

Baked cod fish fillet in Champagne sauce fava beans and parisian gnocchi

MOP 258



蛋白球配马达加斯加香草汁及白松露香油 **Ile Flottante**

Floating island on madagascar vanilla sauce white truffle scented

MOP 68

所有价目需另加 10% 服务费 All prices are subject to 10% service charge

