

Romantic Season of Love Engagement

Amuse Bouche

Wagyu Ox Tongue, Roasted Fig, Boursin Mousse, Thyme Honey

Appetizer

Lime Scented Langoustines, Avocado, Basil-Cherry Tomatoes, Bloody Mary Dressing

Soup

Creamy Soup of Leek and Potato, French Magret Duck Breast, White Truffle Oil

Second Course

Grass-fed Noisettes of Lamb, Spiced Red Lentils, Citrus Yogurt

Plates

Ragout of Australian Wagyu Beef

Garlic Confit, Roasted Baby Beets, Broccolini, Green Peppercorn Veal Jus

OR

Broiled Alaskan Pacific Halibut and Boston Lobster

Californian Green Asparagus, Light Saffron Morrel Emulsion

Dessert

“Red Velvet & Roses”

Rose Water Mousse, Red Velvet Cake, Crystallized Rose Petals

Petit Four

Rose Water and Raspberry Macaron

Freshly Brewed Coffee or Tea

MOP 1688 plus 10% service charge

Per couple



浪漫爱情约会

餐前小食

和牛牛舌伴无花果及芝士

头盘

小龙虾伴牛油果，车厘茄及血玛利汁

汤

大蒜薯蓉汤伴法国鸭胸及白松露油

第二主菜

草饲羊鞍柳伴红扁豆及橘子乳酪

主菜

慢煮澳洲和牛

油浸香蒜，烤红甜菜，西兰花，青胡椒牛仔肉汁

或

扒阿拉斯加比目鱼及波士顿龙虾

美国加州青露笋，淡红花羊肚菌忌廉汁

甜品

浪漫红丝绒及玫瑰

慕斯，蛋糕，水晶花瓣

餐后美点

玫瑰花水草莓马卡龙

即磨咖啡或茶

澳门币\$1,688 须加收10%服务费
供两位享用

