

TENDER HEARTS ROMANCE 2023
难忘情人节 2023

AMUSE BOUCHE 餐前小食

Oyster and caviar
served with sea grapes, rose petals
生蚝、鱼子酱
配海葡萄、玫瑰花瓣

STARTER 头盘

Cured and marinated Amberjack
pickled cucumber, avocado, kumquat gel, aromatic herb oil
腌油甘鱼
配腌青瓜、牛油果、金桔啫喱、香草油

SOUP 汤

Bouillabaisse
poached Boston lobster, seaweed and fennel
法式海龙皇汤
波士顿龙虾、海带、茴香

SECOND 第二主菜

Pan seared French duck breast
celery emulsion, pumpkin gnocchi, celery, duck jus
香煎法国鸭胸
配芹菜泥、南瓜团子、鸭肉汁

PLATES 主菜

Pan seared turbot
chestnut, pearl onion, sun dried tomato, Arbois sauce, Périgord black truffle
香煎多宝鱼
配栗子、珍珠洋葱、番茄乾、阿尔布瓦汁、黑松露

or 或

Char-grilled Rangers Valley Farm "Infinite" wagyu striploin M7
oxtail cannelloni, Romanesco cauliflower, port wine sauce, Périgord black truffle
炭烧澳洲 M7 和牛西冷牛扒
配牛尾卷、宝塔椰菜花、砵酒汁、黑松露

SWEET 甜点

Sweet love
rose whipped cream, raspberry and lychee compote, almond sponge, raspberry sorbet
甜蜜的爱情
玫瑰鲜忌廉、覆盆子、荔枝蜜饯、杏仁蛋糕、覆盆子雪葩

PETIT FOUR 法式小点

MOP **1,888** per couple
澳门币 供两位享用

Price is in MOP and subject to 10% service charge.
价格以澳门币计算，须另加收10%服务费。

