

情人节晚餐套餐 Valentine's Day Dinner Menu

February 14th, 2024

开胃菜 Amuse-Bouche

法国马雷讷生蚝伴三文鱼鞑鞑配奥赛佳鱼子酱 Tartare d'Huitre de Marennes et Saumon au Caviar
Marennes oyster and salmon tartare with Oscietra caviar

前菜 (任选两款) Choice Two of Appetizer

猪肉松露派伴牛肝菌配梅洛红葡萄酒汁 Feuilleté Gourmand, Poêlée de Cèpes
Baked black truffle and pork pate in puff pastry on sautéed ceps and Merlot sauce

或 Or

香煎加拿大扇贝伴南瓜酱配柑橘牛油汁 Noix de Saint Jacques, Chutney de Potiron aux Agrumes
Seared Canadian scallop on pumpkin chutney with citrus and orange beurre blanc

或 Or

柠檬烤褐菇伴布拉塔芝士及原种番茄配罗勒酱 Mille-feuille de Portobello et Burrata
Lemon grilled portobello mushroom, Burrata cheese and heirloom tomato with basil coulis

餐汤 Soup

青豆浓汤伴香烤大虾 Velouté de Petits Pois et Crevette Grillée
Light green pea velouté with grilled tiger prawn

主菜 (任选两款) Choice Two of Main Course

皱叶包心菜龙虾海鲜卷伴龙虾籽酱汁 Homard Poché, Ballotine de Fruits de Mer et Choux de Savoie
Poached Boston lobster and seafood ballotine in Savoy cabbage and lobster coral sauce

或 Or

烤菲力牛排伴香煎鸭肝及黑松露云吞配佩里格酱汁 Tournedos Rossini, Raviole à la Truffe
Roasted beef fillet mignon, seared duck foie gras and black truffle ravioli, sauce Périgueux

或 Or

什菌意大利烩饭伴水波蛋及黑松露 Risotto aux Champignons, Œuf Poché et Truffe Noire du Périgord
Risotto with assorted mushrooms, poached egg and Périgord black truffle shavings

甜品 Dessert

香槟甘纳许, 水果蜜饯, 开心果碎橙花凝乳, 开心果冰淇淋 « Amour Sucré »
Whipped Champagne ganache, orchard fruit compote, pistachio crumble
Orange blossom curd, pistachio ice cream

两位澳门币 MOP 1,620 for 2 Persons

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