

2024 SAINT VALENTINE'S DAY
2024 情人节

AMUSE BOUCHE 餐前小食

Oyster

Calamansi, pandan, green chili mignonette

生蚝

桔子, 斑兰, 青辣椒木犀草

STARTER 头盘

King crab tartlet

Roasted beetroot and celtuce, Madagascar vanilla emulsion, oscietra caviar

帝皇蟹挞

烤红菜头莴笋, 马达加斯加香草泡沫汁, 鱼子酱

SOUP 汤

Atlantic lobster velouté

Confit potatoes, fennel, rouille, oolong tea

大西洋龙虾汤

油封薯仔, 茴香, 大蒜辣椒酱, 乌龙茶

SECOND 第二主菜

Char-grilled Iberico pork loin

Morel mushroom and foie gras ravioli, shishito pepper pipirade, cider sauce

炭烤伊比利亚猪柳

羊肚菌鹅肝意大利云吞, 番茄甜椒, 苹果酒汁

MAIN COURSE 主菜

Roasted wild turbot

Golden yam gnocchi, bouchot mussel and kabu turnip escabeche, coconut, verjus

烤野生多宝鱼

山药意式马铃薯丸子, 腌渍青口茼蒿, 椰子, 酸葡萄汁

or 或

Grilled M7 Shimo farm tenderloin

Yukon golden mashed potato, banana shallot tatin, black truffle, madeira wine jus

烤澳洲M7牛柳

黄金薯仔, 红葱挞, 黑松露, 马德拉酒汁

DESSERT 甜点

Sweet heart filled with Caribbean chocolate mousse, raspberry confit,

hazelnut crunch and berries sorbet

加勒比海朱古力慕丝, 油封覆盆子, 榛子碎及杂莓雪葩

MOP **1,888** per couple
澳门元 供两位享用

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

