新年午餐套餐 New Year Lunch Set Menu

January 1st, 2023

开胃菜 Amuse-bouche

芬迪加生蚝伴青苹果及辣根奶油 Huitre à la Crème de Raifort

Fine de Claire oyster with horse radish cream and granny smith julienne

前菜（任选一款） Choice of Appetizer

法式肥肝冻派伴朝鲜蓟清汤啫喱 Terrine de Foie Gras et Artichaud en Gelée

Duck and goose foie gras terrine with artichoke in consommé jelly

或 Or

香烤八爪鱼伴白豆及腌渍甜椒沙拉 Salade de Poulpe Grillé, Coco et Poivron Roti

Grilled octopus on coco beans and marinated bell pepper salad

或 Or

油封法国鸭胸薄片伴南瓜甜酸酱 Carpaccio de Magret de Canard Confit

Carpaccio of duck magret confit with pumpkin chutney

或 Or

法国绿扁豆汤伴水波蛋腌肉及脆面包 Soupe de Lentille Verte, Oeuf Poché, Lardons and Croutons

Green Du Puy lentil soup, poached egg, lardons and croutons

主菜（任选一款） Choice of Main

烤剑鱼柳伴什锦蔬菜及红菜头蓉配柠檬牛油汁

Pavé Espadon Grillé, Farandole de Légumes Aigre-doux, Mousseline de Betterave et Beurre Blanc

Grilled swordfish steak, vegetables farandole, beetroot mousseline and beurre blanc

或 Or

香料干果塔吉锅式炖煮羊肩肉伴甜椒青豆香料饭 Epaule d'Agneau Façon Tajine

Braised lamb shoulder "Tajine style" with spices and dry fruits, pilaf rice, bell pepper and green peas

或 Or

香煎美国顶级封门柳伴大蒜欧芹炒马铃薯配松露汁

Onglet Poêle, Pommes de Terre Sarladaise et Sauce Périgueux

Pan-roasted US hanging tender steak, sautéed potato with garlic and parsley, truffle sauce

或 Or

慢煮猪面颊肉伴芝士洋葱烤马铃薯配芥末汁 Joue de Porc et Tartiflette

Slow-cooked pork cheek with Tartiflette potato and grain mustard sauce

或 Or

自制菠菜菲特芝士饺子伴轻烤番茄汁及核桃仁 Ravioles aux Epinards et Feta

Homemade spinach and Feta cheese ravioli in light roasted tomato sauce and walnuts

甜品（任选一款） Choice of Dessert

巧克力忌廉及焦糖热情果布列坦尼酥饼伴热情果雪芭 Jivara

Chocolate chantilly with passion fruit caramel on brittany sable and passion fruit sorbet

或 Or

时令水果伴芒果雪芭 Fruits de Saison, Sorbet à la Mangue

Seasonal fresh fruit selection with mango sorbet

或 Or

巴黎人精选芝士拼盘 Assiette de Fromages

Selected cheeses from our Parisian affineur

每位澳门币 MOP 398 per person

套餐仅供一位享用 Set Menu Price are Per Person Only

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