

新年午餐套餐 New Year Lunch Set Menu

December 30th, 2023 to January 1st, 2024

前菜（任选一款） Choice of Appetizer

法式鹅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

芦笋班尼迪克蛋伴伊比利亚火腿片 **Asperge Bénédicte et Copeaux de Pata Negra**
Asparagus and poached egg Bénédicte with Pata Negra shavings

或 Or

法国绿扁豆汤伴水波蛋及脆面包 **Soupe de Lentille Verte, Oeuf Poché et Croutons**
Green Du Puy lentil soup, poached egg and croutons

主菜（任选一款） Choice of Main

慢烤黑橄榄脆皮羊鞍伴茄瓜蓉及羊肉汁 **Carré d'Agneau en Croute d'Olive**
Slow-roasted lamb rack, black olive crust, eggplant caviar and lamb jus

或 Or

煎烤新西兰红鲷鱼柳及扇贝慕斯伴法式鱼汁及迷你蔬菜 **Filet de Rouget, Jus de Poisson de Roche**
Pan-roasted New Zealand red mullet fillet on scallop mousse, in Bouillabaisse jus and baby vegetables

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

大麦啤酒慢烩猪脸颊肉伴腌肉青豆 **Joue de Porc Ibérique à la Bières**

Braised Iberic pork cheek is barley beer with green peas and lardons

或 Or

法式炖煮椰菜开面云吞伴番茄橄榄沙巴雍 **Raviole au Choux Braisé, Sabayon à la Tomate et Olive Noire**

Braised cabbage open ravioli with tomato and olive sabayon

甜品（任选一款） Choice of Dessert

牛奶巧克力奶油伴酸橘柳橙及酥脆果仁冰淇淋 **Chocolate Tower 2024**
Milk chocolate cream, Kalamansi, orange compote, nut croustillant and exotic ice cream

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 348 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