

邱吉爾餐廳  
**CHURCHILL'S**  
Table

新年晚餐套餐  
NEW YEAR SET DINNER

前菜 APPETIZER  
选择一款 CHOOSE ONE DISH

*Chateau La Rame Bordeaux AOC, France, 2022*

烤蔬菜沙拉  
奶油鹰嘴豆, 烤青椒莎莎酱  
Roasted Vegetable Salad  
Creamy Chickpeas, Roasted Pepper Salsa

或 or

金枪鱼塔塔  
风干金枪鱼, 金枪鱼卵干, 杏仁泥  
Tuna Tartar  
Mojama, Tuna Bottarga, Tarator Purée

或 or

海鲜拼盘  
波士顿龙虾(半只), 蛤蜊, 鲍鱼  
(另加澳门元 198 元)  
Seafood Platter  
Boston Lobster (Half), Razor Clam, Abalone  
(Supplementary Charge Mop198)

\*\*\*

汤 SOUP

*Planeta La Segreta Di Sicilia DOC, Italy, 2021*

烤洋蓍龙虾汤  
板栗、咖喱油、牛肝菌泡沫  
Roasted Artichoke Lobster Soup  
Chestnut, Curry Oil, Porcini Foam

\*\*\*

邱吉爾餐廳  
**CHURCHILL'S**  
Table

主菜 MAIN COURSE

选择一款 CHOOSE ONE DISH

*Irvine Estate Shiraz, Australia, 2021*

和牛西冷牛排

西洋菜, 法式脆皮土豆, 黑椒烤肉酱汁

Wagyu Striploin

Rapini, Crispy Ratte Potato, Black Pepper BBQ Jus

或 Or

香煎新西兰三文鱼

奥赛加鱼子酱, 防风根, 法师洋葱酱, 苹果芥末奶油

Pan Roasted Ora King Salmon

Oscietra Caviar, Parsnip, Soubise, Apple Mustard Cream

或 Or

甜菜根烩饭

烧瑞士甜菜, 意大利奶酪, 落地球果酱, 烤甜菜根

Beetroot Risotto

Charred Swiss Chard, Taleggio, Radicchio Jam, Roasted Beetroot

\*\*\*

甜点 DESSERT

*Paul Jaboulet Aine, Muscat Beaumes de Venise Le Chant des Griolles, Rhone, France, 2019*

栗子慕斯

栗子海绵蛋糕, 牛奶巧克力奶油, 覆盆子雪芭

Chestnut Mousse

Chestnut Sponge Cake, Milk Chocolate Cream, Raspberry Sorbet

**Set Menu MOP 888 Per Set | 套餐价格澳门元 888**  
**Wine Pairing MOP 478 Per Set | 配酒价格澳门元 478**