

圣诞节菜单 CHRISTMAS MENU

餐前小吃 AMUSE- BOUCHE

生蚝维希汤
Oyster Vichyssoise

前菜 STARTERS

选择一道菜 Choose one dish

和牛薄片
Wagyu Beef Carpaccio

松露蛋蒜泥黄酱，葱，姜醋，烟熏蛋黄酱
Truffle aioli, spring onion, ginger vinaigrette, smoked emulsion

甜菜根腌制三文鱼
Beetroot Cured Salmon

辣根优酪乳油，干葱红菜头汁，黑麦面包块，鱼子酱
Horseradish creme fraiche, chopped shallot-beetroot dressing, rye croutons, Oscietra caviar

汤 SOUP

龙虾海鲜汤
Lobster Bouillabaisse

油封茴香，蜂蜜脆苹果，柠檬香草，橄榄油
Confit fennel, honey crisp apple, lemon balm, olive oil

主菜 MAINS

选择一道菜 Choose one dish

碳烤肉眼
Roasted Rib Eye

抱子甘蓝，五香核桃沙律，佩里戈尔黑松露，红酒汁
Brussels sprout, spiced walnut salad, Périgord black truffle, red wine jus

火鸡威灵顿
Turkey Wellington

蔓越莓蜜饯，香草沙律，佩里戈尔黑松露，红酒汁
Cranberry compote, fine herb salad, Périgord black truffle, red wine jus

水煮海鲂鱼柳
Poached John Dory

白辣根，柑橘牛油汁，佩里戈尔黑松露
Daikon radishes, citrus beurre blanc, Périgord black truffle

甜品 DESSERTS

选择一道菜 Choose one dish

圣诞布丁
Christmas Pudding

白兰地沙巴雍
Brandy Sabayon

拿破伦
Mille-Feuille

意式蛋白霜，柚子奶油，奶油乳酪，芒果佛手柑酱
Italian meringue, yuzu crèmeux, cream cheese, mango and bergamot gel

每位澳门元888+
Mop 888+ per person

所有价格以澳门元计算，并须另加 10%服务费
All prices are in MOP and subject to 10% service charge