

新年菜单 NEW YEAR MENU

餐前小食 AMUSE- BOUCHE

生蚝及香槟沙巴雍，舞茸，帕尔马干酪棒
Oyster and champagne sabayon, maitake mushrooms, parmesan grissini

前菜 STARTERS

选择一道菜 Choose one dish

油甘鱼 Hamachi

柠檬酱醋、蒜味辣根蓉、梅尔柠檬
Lemon-soy vinaigrette, garlic horseradish purée, Meyer lemon

鸭肝批 Duck Liver Parfait

黑莓、雪梨酒、提子酸辣酱、奶油吐司
Blackberry, sherry, grape chutney, brioche toast

汤 SOUP

鸡肉清汤 Chicken Consommé

烤蔬、鸡肉香肠
Roasted vegetable, chicken sausage

主菜 MAINS

选择一道菜 Choose one dish

经典惠灵顿(另加澳门元100元) Classic Wagyu Beef Wellington (supplementary MOP100)

香草沙律、佩里戈尔黑松露、红酒汁
Fine herb salad, Périgord black truffle, red wine jus

味噌腌制大西洋鳕鱼 Miso Marinated Atlantic Cod

意大利西葫芦、藏红花浓鱼汁、龙蒿、什锦菜肉糊、佩里戈尔黑松露
Zucchini, saffron fumet, tarragon, ratatouille, Périgord black truffle

羊脊肉 Lamb Saddle Vadouvan

黑蒜、菊苣、佩里戈尔黑松露、印法混合香料汁
Black garlic, endive, Périgord black truffle, vadouvan jus

甜品 DESSERTS

选择一道菜 Choose one dish

64%黑朱古力塔 64% Manjari Chocolate Tart

蜂巢、乳酪雪葩、特级初榨橄榄油
Honeycomb, yoghurt sorbet, extra virgin olive oil

烤阿拉斯加 Baked Alaska

热情果、椰子雪糕
Passion fruit, coconut ice cream

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