

巴黎人

— BRASSERIE —

法式餐厅

圣诞节晚餐套餐 Christmas Dinner Set Menu

December 24th to December 25th 2024

开胃菜 Amuse-bouche

海鱒鱼及烟熏鲱鱼鞑靼伴三文鱼籽 **Tartare de Truite de Mer, Hareng Fumé et Caviar de Saumon**
Ocean trout and smoked herring tartare with salmon roe

前菜 (任选一款) Choice of Appetizer

尼斯式龙虾西芹根沙拉伴番茄莎莎 **Salade De Homard Niçoise, Céleri Rémoulade**
Lobster salad Niçoise, celery remoulade and shredded tomato salsa

或 Or

香煎法國鴨肝伴烤苹果及姜饼配红醋栗汁 **Foie Gras Poêle et Pomme Rôtie, Sauce aux Groseilles**
Seared duck foie gras on roasted apple, gingerbread toast and red currant sauce

或 Or

柠檬烤褐菇伴鲜山羊奶芝士及番茄配罗勒酱 **Mille-feuille de Portobello, Fromage de Chèvre Frais**
Lemon grilled portobello mushroom, fresh goat cheese and heirloom tomato, basil dressing
Quinta de Soalheiro Espumante Bruto Rose Vinho Verde, Portugal NV

餐汤 Soup

香浓南瓜汤伴大虾及奶油面包 **Velouté de Potiron, Crevette Poêlée, Tartine de Caviar et Condiments**
Pumpkin veloute with roasted prawn, toasted brioche with caviar and condiments

主菜 (任选一款) Choice of Main

烤鱈鱼柳伴海鲜丸子及蔬菜配法式龙虾汁 **Filet de Cabillaud Homardine**
Baked cod fish filet and seafood quenelle in lobster sauce with glazed baby vegetables

或 Or

什锦蘑菇意大利烩饭伴水波蛋及黑松露 **Risotto aux Champignons, Œuf Poché et Truffe Noire du Périgord**
Risotto with assorted mushrooms, poached egg and Périgord black truffle shavings

或 Or

酥皮蘑菇烤牛柳伴黑松露汁及佩里戈尔黑松露 (另加澳门币 150)

Filet de Bœuf en Croute, Farce Fine de Bourguignon (+ MOP150)

Baked fillet mignon with Bourguignon duxelle in puff pastry, black truffle sauce and Périgord truffle shavings
Joseph Drouhin Laforet Chardonnay Bourgogne, France 2021

甜品 Dessert

圣诞彩球：特色草莓果冻、香草慕斯、杏仁达克瓦兹蛋糕、坚果脆饼、香草冰淇淋 “Boule de Noel”
Christmas Ball: Spice strawberry jelly insert, vanilla mousse, almond dacquoise, nut crunchy base, vanilla ice cream

四道菜 澳门元 728 + 饮品* MOP 728 for 4 Courses + Beverage*

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