



巴黎人

— BRASSERIE —

法式餐厅

圣诞节午餐套餐 Christmas Lunch Set Menu

From December 24th to December 25th 2024

前菜 (任选一款) Choice of Appetizer

蒸海鲜卷伴烟熏三文鱼配慕斯林酱汁 Paupiette de Fruit de Mer et Saumon Fumée
Steamed seafood paupiette topped with smoked salmon on Mousseline sauce

或 Or

柠檬烤褐菇伴鲜山羊芝士番茄及巴约纳火腿 Mille-feuille de Portobello, Fromage de Chèvre Frais et Bayonne
Lemon grilled portobello mushroom, fresh goat cheese and heirloom tomato and Bayonne ham

或 Or

法式鸭肝冻批伴波特酒煮无花果及姜味面包碎 Terrine de Foie Gras et Figue au Porto
Duck foie gras terrine with poached fig in Port wine and ginger bread crumble

或 Or

龙虾南瓜浓汤 Velouté de Potiron et Homard
Lobster and pumpkin veloute

主菜 (任选一款) Choice of Main

香脆海鲷鱼柳伴芦笋及烟熏鳕鱼柠檬牛油汁 Filet de Dorade Royale, Beurre Blanc au Haddock Fumé
Crispy sea bream fillet, asparagus and smoked haddock beurre blanc

或 Or

慢烤甜栗酿火鸡卷伴法式炖煮卷心菜 Roti de Dinde Farcie aux Marrons et Choux Braisé
Slow-roasted stuffed turkey with chestnut on braised cabbage

或 Or

烤西班牙黑毛猪柳伴芝士焗忌廉薯配藏红花番茄甜椒酱 Pluma Iberique Grillée
Iberico pork "Pluma" on saffron, tomato and bell pepper sauce with potato gratin

或 Or

野菌黑松露烩煮米粒意大利面 Risotto d'Orzo aux Champignons
Orzo pasta risotto with sautéed mushrooms and black truffle shavings

或 Or

香煎西冷牛扒伴大蒜欧芹炒马铃薯配胡椒汁 Faux Filet de Bœuf Pommes Sarladaise, Sauce aux Poivres (+ 48 MOP)
Pan-seared beef sirloin steak, sautéed potato with garlic and parsley, pepper sauce

甜品角落 Sweets Corner

巴黎人精选甜品 Sucrieries

Selected desserts from our Parisian pâtisserie

雪糕及雪芭车 Crème Glacée et Sorbet

Ice cream and sherbet trolley

时令水果 Fruits de Saison

Seasonal fresh fruits selection

巴黎人精选芝士拼盘 Assiette de Fromages (+MOP50)

Selected cheeses from our Parisian affineur

每位澳门元 MOP 398 Per Person

套餐包含一杯热咖啡或热茶 Set menu includes a cup of hot coffee or hot tea

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

