

巴黎人

— BRASSERIE —

法式餐厅

新年晚餐套餐 New Year Dinner Set Menu

December 31st, 2024 to January 1st, 2025

开胃菜 Amuse-bouche

法国塔斯卡亚生蚝伴烟熏黑线鳕及辣根奶油 **Huitre, Haddock Fumé et Crème de Raifort**
Tsarskaya oyster, smoked haddock and horseradish cream

前菜 (任选一款) Choice of Appetizer

伊比利亚猪肉鸭肝酥盒伴法国勃艮第红酒汁 **Feuilleté de Foie Gras de Canard**
Duck foie gras and Iberico pork feuilleté in Burgundy sauce

或 Or

海虾，腌渍三文鱼，胡椒吞拿鱼，北海道鲜贝伴青柠汁 **Farandole de Fruit de mer**
Prawn, salmon gravlax, pepper-seared tuna, Hokkaido scallop in lime dressing

或 Or

芦笋牛油果番茄鞑靼配青菜沙拉伴红甜椒酱 **Tartare d'Asperges, Tomate et Avocat**
Green asparagus, avocado and tomato tartare, red bell pepper coulis and crispy greens

餐汤 (任选一款) Choice of Soup

龙虾浓汤伴意大利龙虾肉云吞 **Bisque et Raviole de Homard**

Lobster bisque with lobster ravioli

或 Or

牛肝菌浓汤伴蘑菇饼及松露奶油 **Velouté aux Cèpes, Flan de Champignons**
Porcini velouté, mushroom flan and truffle Chantilly

主菜 (任选一款) Choice of Main

香煎海鲷鱼伴蚬肉意大利米饭及鱼汁配番茄哈里萨辣酱

Filet de Dorade Royale, Risotto au Palourdes, Jus de Poisson à l'harissa

Pan-seared sea bream fillet on clam risotto and fish jus with tomato and harissa

或 Or

牛油比利时菊苣伴烩煮皱叶椰菜配奶油羊肚菌 **Endive meuniere, Petit Choux farci et Crème de Morilles**

Endive meuniere, braised stuffed savoy cabbage and morel cream

或 Or

烤美国牛柳及红酒烩牛脸颊肉伴冬季黑松露汁及马铃薯 (另加澳门币 150)

Filet de Bœuf Roti, Joue de Bœuf Braisé et Truffe Noire (+MOP150)

Roasted US beef tournedos and braised beef cheek, winter black truffle sauce and pomme fondante

甜品 Dessert

姜饼巧克力慕斯，香橙蜜饯，巧克力海绵蛋糕配节庆糕点冰淇淋 **Chocolate Tower 2025**

Ginger bread chocolate mousse, orange compote, chocolate sponge with panettone 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