

圣诞节套餐
Christmas Dinner Menu
24th & 25th December, 2024

Amuse bouche

烤大西洋章鱼、甜薯、百里香烩红洋葱、柠檬油醋汁
Atlantic octopus, sweet potato, red onion with thyme, lemon vinaigrette
Polvo do Atlântico, batata doce, cebola roxa com tomilho, vinagrete de limão
🌿 Quinta do Soalheiro Bruto Rosé Sparkling, Vinho Verde 🌿



红虾鞑靼、皇家鱼子酱
Red prawn tartare, Royal caviar
Tártaro de carabineiro com caviar Royal
🌿 Dona Maria Branco, Alentejo 🌿



茴香奶油汤、帝皇蟹、罗勒、开心果
Fennel cream, king crab, basil, pistachio
Creme de funcho, caranguejo rei, manjeriço, pistachio



海鲂鱼、芦笋泥、蛤蜊烩饭、榛子奶油汁
Jonh dory fish, asparagus coli, clam rice, Ajo blanco sauce
Peixe galo, coli de espargos, arroz de amêijoa, molho "Ajo blanco"
🌿 Casa Passarella Abanico Branco, Dão 🌿
Or
🌿 Casal Sta. Maria Pinot Noir Tinto, Colares 🌿



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葡萄牙“米尼奥”牛柳、烤南瓜、黑松露、白波特酒酱汁
"Minhota" beef tenderloin, roasted pumpkin, black truffle, white port wine jus
Lombo de novilho "Minhota", abóbora assada, trufa preta, molho de vinho do Porto branco
另加澳門元 300 MOP 300

🌿 Dona Maria Amantis Tinto, Alentejo 🌿
另加澳門元 118 MOP 118

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草莓、红椒、酸奶雪葩、树莓
Strawberry, red pepper, yogurt, raspberry
Morango, pimento vermelho, iogurte, framboesa
🌿 Quinta da Romaneira, 10 Years Old, Portugal 🌿

每位澳门元 988+
MOP 988+ per person

另加澳门元 488+ 搭配葡萄酒
Additional MOP 488+ with wine pairing

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