

# 除夕夜套餐

## New Year's Eve Dinner Menu

31st December, 2024 & 1<sup>st</sup> January 2025

### 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 🌿



--- 🌿 🌿 Supplementary 🌿 🌿 ---

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

--- 🌿 🌿 ----- 🌿 🌿 ---



海韵柚子雪葩、糖霜海藻

*Sea flavors and citrus, yuzu sorbet, crystallized algae*

**Mar e citrínos, sorbet de yuzu, algas cristalizadas**

🌿 Casal Sta. Maria Colheita Tardia, Lisboa 🌿

每位澳門元 988+

MOP 988+ per person

另加澳門元 488+ 搭配葡萄酒

Additional MOP 488+ with wine pairing

所有价格以澳門元计算, 并须另加 10% 服务费

All prices are in MOP and subject to 10% service charge