

除夕套餐 New Year Eve Menu

开胃菜 AMUSE-BOUCHE

甜菜根腌制三文鱼和奥西特拉鱼子酱
Beetroot Salmon & Oscietra Caviar

辣根奶油、腌青瓜、柑橘啫喱
Horseradish cream, pickled cucumber, citrus gel

爱尔兰银石生蚝 (2 只另加澳门元 116)
Irish Rock Oysters (2 pieces supplementary MOP 116)

前菜 STARTERS

香煎北海道扇贝
Pan Seared Hokkaido Scallop

芹菜根泥、菜豆和猪肉炖菜、猪血布丁、龙虾泡沫
Celeriac purée, haricot beans and pork ragout, black pudding, lobster foam

汤 SOUP

烤板栗鹅肝汤
Roasted Chestnut Soup & Foie Gras

烩鸡油菌、芹菜心、栗子片
Braised chanterelle, celery heart, chestnut chips

主菜 MAINS

选择一道菜 Choose one dish

鲈鱼

Seabass Paupiette

奶油韭葱、佩里戈尔松露、香茅奶油白汁
Buttered leek, Oscietra Caviar, lemongrass beurre blanc

烧柏莎郡猪乳猪卷

Roasted Berkshire Pork Porchetta

扁豆、芥末土豆泥、佩里戈尔松露、猪肉汁
Lentils du Puy, mustard mash, Périgord truffle, pork jus

烤和牛西冷牛排和慢煮牛小排

Duo of Grilled Shimo

Wagyu Beef Striploin & Slow Cooked Short Rib

婆罗门参、培根、珍珠洋葱、佩里戈尔黑松露、佩里格酱
Salsify, pancetta, pearl onion, Périgord black truffle, sauce Périgoureux

甜品 DESSERTS

跨年庆祝

Countdown

63% 黑巧克力慕斯、榛子法式奶油饼乾、香草冰淇淋
63% Dark chocolate mousse, hazelnut dacquoise,
vanilla ice cream

每位澳门元 1,088+
MOP 1,088+ per person

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