

巴黎人

— BRASSERIE —

法式餐厅

新年晚餐套餐 New Year Dinner Set Menu

December 31st 2021 to January 3rd 2022

开胃菜 Amuse-bouche

芬迪加生蚝伴青苹果及辣根奶油 *Huitre à la Crème de Raifort*

Fine de Claire oyster with horseradish cream and granny smith julienne

前菜 (任选一款) Choice of Appetizer

法国鸭肝配防风草茸葡萄汁伴佩里戈尔松露 *Foie Gras de Canard Poêle, Truffe Noire du Périgord*

Seared duck foie gras on parsnip puree, grapes sauce and Périgord truffle shavings

或 Or

苏格兰烟熏三文鱼慕斯配香草啫喱伴自制腌菜及鱼子酱 *Bavarois de Saumon Fumé d'Ecosse et Caviar*

Scottish smoked salmon Bavarois on herbs jelly, pickles meli-melo and Oscietra Imperial caviar quenelle

 *Chateau La Rame, Sauvignon Blanc, Bordeaux AOC, France, 2019*

餐汤 Soup

栗子浓汤伴煎北海道扇贝及法国烟肉 *Velouté de marron, Noix de Saint Jacques et lardons*

Seared Hokkaido scallop, chestnut velouté and lardons

主菜 (任选一款) Choice of Main

烤巴巴里鸭胸肉伴无花果及防风草茸配波特酒汁 *Magret de Canard Roti aux Figs*

Roasted Barbarie duck breast, fig carpaccio, poached fig, parsnip puree and Port wine jus

或 Or

烤鳕鱼及虎虾配香槟酒汁伴巴黎马铃薯丸子及原种蔬菜 *Pavé de Cabillaud et Queue de Gambas Sauce Champagne*

Baked cod fish filet and grilled tiger prawn in Champagne sauce Parisian gnocchi and Heirloom vegetables

或 Or


酥皮烤牛肉菲力伴蘑菇茸配黑松露酱汁 *Fillet de Boeuf en Croute (+ MOP 200)*

Baked beef fillet mignon with mushroom Duxelle in puff pastry and black truffle sauce

或 Or

马德拉清汤煮波士顿龙虾伴蔬菜及佩里戈尔松露 *Pot au feu de Homard (+ MOP 200)*


Boston lobster "Pot au feu" in Madeira consommé with savoy cabbage and baby vegetables and Périgord truffle julienne

 *In Dreams, Pinot Noir, Yarra Valley, Australia, 2019*

甜品 Dessert

巧克力慕斯伴香橙啫喱及柑橘奶油 *Mousse Chocolat, Gelée Orange, Cremeux Agrumes*

Chocolate mousse, orange jelly, citrus creamy

 *Quinta do Montalto, Cepa Pura Late Harvest, Lisboa, Portugal, 2019*

每位澳门币 **MOP 688 per person**

葡萄酒精选 三款澳门币 248 Wine pairing for 3 glasses MOP 248

所有价目需另加 10% 服务费 All prices are subject to 10% service charge