

新年午餐套餐

New Year Lunch Set Menu

选择一款前菜 Choice of Appetizer

薄切北海道带子刺身伴柑橘沙拉
日式柚子油醋与烟熏三文鱼籽及藜麦粒
Scallop carpaccio with citrus salad
Ponzu vinaigrette with Ikura and roasted buckwheat

红菜头塔塔伴牛油果（素）
罗勒、麦草雪芭配英式芥末油醋汁
Beetroot tartar with avocado
Basil, wheat grass sorbet with English mustard vinaigrette
(Vegetarian option)

大虾奶油浓汤
虾仁及莳萝乳沫
Prawn bisque
Sautéed prawn and dill emulsion

女王的挚爱
香槟沙巴雍爱尔兰生蚝（三只）配培根与菠菜
The Queen's favorite
Baked Irish oysters (3pc) with Champagne sabayon
Bacon and spinach
(另附加 168 澳门元 Supplementary MOP168)

选择一款主菜 Choice of Main Course

香煎海鲈鱼
柠檬黄油汁、烤红椒与黄油慢煮土豆
Pan-fried seabass filet
Lemon-butter cream, roasted red peppers
and butter confit potatoes

南瓜黑松露长通粉
菠菜、烤榛子仁及车打芝士（素）
Pumpkin and black truffle rigatoni
Spinach, roasted hazelnut and Cheddar cheese
(Vegetarian option)

周日烤牛肉
欧罗薯蓉配牛肉浓汁、青豆及约克郡布丁
Sunday roasted beef
Parsnip-potato mash and gravy, green peas
Yorkshire pudding

皇室新年礼遇
烤波士顿龙虾配黑松露奶油、蔬菜根及紫菜土豆
New year's royalty treat
Baked whole lobster with black truffle cream
Root vegetables, seaweed potatoes
(另附加 208 澳门元 Supplementary MOP208)

新年甜品 New Year Dessert

新年甜一点 "Happy New Year"

香槟啫喱、柑橘冻、杏仁脆、酸奶奶油酱、鲜橙片、橘子雪芭
Champagne jelly, citrus gel, almond crumble, yoghurt cream, orange segment, mandarin sorbet

每位澳门币 388
Mop 388 per person

All price are in MOP and subject to 10% service charge
所有价格以澳门币计算，并须另加 10%服务费