



## 巴黎轩2021跨年精选套餐

### La Chine 2021 New Year Eve Dinner Set Menu

#### 豪华海鲜拼盘

##### The Eiffel Seafood Tower on Ice

阿拉斯加蟹脚, 北海道刺身带子, 吉拉多生蠔, 甜虾刺身, 鱼子酱

Alaskan crab legs, Hokkaido sashimi scallop, Gillardeau oyster

Botan shrimp with Beluga caviar

Or 或

日本青柠海蜇花

Marinated jelly fish with Japanese lime

法国山楂鹅肝冻配脆姜饼

Chilled foie gras and hawthorn terrine with crispy ginger biscuit

阿拉斯加蟹肉富贵石榴球

Alaskan crab meat and mushroom parcel



Chateau La Rame Bordeaux AOC, France, 2020

\*\*\*\*\*

野生葛仙米红菇元贝炖鸡汤

Double-boiled chicken soup with mushroom, seaweed pearl and conpoy

#### 主菜选择

##### Choice of Main Course

金汤鲍鱼拼脆皮乌干达花胶

Braised abalone in golden broth and crispy fried fish maw

Or 或

香煎黑椒宫崎 A5 和牛拼法国鹅肝

Seared Japanese Miyazaki wagyu beef A5 in black pepper sauce with foie gras

Or 或

星加坡辣椒酱煮银鳕鱼

Oven roasted cod fish fillet with Singapore chili paste



In Dreams, Pinot Noir, Yara Valley, Australia 2019

\*\*\*\*\*

樱花虾古法飘香腊味糯米饭

Steamed glutinous rice with preserved meat and Sakura shrimp

#### 节日特色甜品

##### Festive Themed Dessert

红枣雪耳炖燕窝拼雪媚娘

Double boiled snow fungus sweetened soup with bird's nest and mochi ball



Quinta do Montalto, Cepa Pura Late Harvest, Portugal, 2018

每位澳门币 1,388 MOP 1,388 Per Person

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

所有价格以澳门币计算及另加 10%服务费

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