

Pre-order Dish 預訂菜式

All pre-ordered dishes are suitable for 2 persons.

Pre-order **two days** in advance and MOP\$500 deposit for each dish is required.
所有預訂菜式適合兩人享用，另外請需提前兩天預訂，每道預訂菜並需收取訂金\$500 澳門元。

Milk fed veal sweetbread

Roasted, cauliflower purée, char grill sucrine lettuce with black truffle jus
香烤乳牛胸線，椰菜花蓉、焦香迷你羅馬生菜伴黑松露精華汁
\$568

Sole meunière

Brown butter caper sauce, candied lemon peel and confit potatoes
法式香煎原條龍脷魚，焦化牛油水瓜柳汁、蜜餞檸檬皮及油封馬鈴薯
\$788

French blue lobster duo

~Lobster bisque~
~Butter-basted lobster tail, crustacean emulsion ~
法國藍龍蝦二重奏
~龍蝦湯~
~牛油澆淋龍蝦尾，甲殼海鮮精華香露~
\$1,288

French Guinea fowl

Traditional butter roasted, pan seared duck liver, confit potatoes and herbs salad
傳統牛油烤焗法國原隻珍珠雞，香煎鴨肝、油封薯仔及香草沙律
\$1,288

Japanese Kagoshima A4 Wagyu striploin duo

~Beef tartare with caviar 'Kristal'~
~Pan seared beef, red wine braised shallot, pommes purée and beef jus~
日本鹿兒島 A4 和牛西冷二重奏
~法式他他配晶鑽魚子醬~
~香煎西冷配紅酒燴乾蔥、香滑薯蓉及和牛濃汁~
\$1,800

Paris Brest

Classic choux pastry ring with hazelnut praline mousseline, toasted almonds
經典巴黎布雷斯特車輪泡芙、榛子果仁忌廉、烤杏仁片
\$288

Please advise us if you have any allergies or dietary requirement.

如閣下有任何食物過敏或飲食要求，請告知我們。

All prices are in MOP, subject to 10% service charge.

所有價格均以澳門幣計算及另收加一服務費。