

A la Carte 單點菜單

Appetizers 前菜

Hokkaido scallop

Ceviche, hazelnut tofu cream, apple and pickled mushrooms
生醃北海道帆立貝配榛子豆腐奶油·蘋果及野菌漬物……………\$228

Botan shrimp

Carpaccio, Japanese yuzu jelly & orange crustacean vinaigrette
牡丹蝦薄片伴日本柚子啫喱·香橙海鮮油醋汁……………\$288

Chef recommendation: supplement \$120 for 5g of caviar 'Kristal'

為了更好體驗·廚師建議可另加\$120配5克晶鑽魚子醬

French white asparagus velouté

Salmon rillettes, green pea and crispy toast
法國白蘆筍濃湯·法式三文魚醬·青豆及脆多士……………\$238

Frog leg

Sautéed, garlic potato purée with sauce vierge
法式炒田雞腿伴蒜香薯蓉配番茄檸檬水瓜柳橄欖油……………\$228

French foie gras, spring duo

◇ Chilled silky mousse, poultry jelly and spring vegetables

◇ Crispy kataifi-wrapped foie gras, herb salad and rhubarb coulis
法國鴨肝·春日二重奏……………\$268

◇ 凍絲滑鴨肝慕絲·伴雞清湯啫喱·春日蔬菜

◇ 香脆中東絲麵卷鴨肝·香草沙律及大黃醬

Main Course 主菜

Marble goby

Confit in herbs butter, caviar, baby leek with champagne velouté
香草牛油浸筍殼魚·魚子醬·洋蒜苗及香檳天鵝絨汁……………\$388

Yellow chicken

Casserole with vin jaune, morel served with rice pilaf
砂鍋法國黃酒羊肚菌燉雞配傳統牛油香飯……………\$258

USDA Prime flank steak

Grilled, sherry vinegar shallot with beef jus
扒美國特級牛腩腹肉配雪利醋紅蔥頭伴牛精華汁……………\$288

Spanish suckling pig rack

Masala spice char-grilled, braised fennel and blueberries sauce
瑪薩拉香料炭烤西班牙乳豬架·燴茴香伴藍莓汁……………\$298

Pigeon de Racan

Roasted breast, confit leg, braised beetroot, celeriac purée,
morel, beetroot reduction and Madeira jus
烤法國拉康血鴿胸·油封鴿腿·燴紅菜頭·芹菜頭蓉·羊肚菌
紅菜頭醬及馬德拉酒汁……………\$528

Cheese and Dessert 芝士與甜品

Artisanal cheese platter

Camembert de Normandie, 40 months aged Comté cheese,
Aveyron Roquefort with malt loaf & homemade pear compote
手工芝士拼盤諾曼第金文畢·40個月康堤·阿韋龍洛克福爾
藍芝士配伴麥芽甜包及手作啤梨果醬……………\$238

Valrhona Araguani 72% chocolate

Tonka bean crème brûlée, sacher sponge biscuit & cocoa sorbet
法芙娜委內瑞拉72%黑朱古力
零陵香豆法式焦糖燉蛋·薩赫蛋糕海綿餅乾及可可雪葩……………\$108

Lemon Gâteau au fromage

Velvety sour cream, confit lemon and yogurt sorbet
法式檸檬芝士蛋糕·絲滑酸忌廉·糖漬檸檬及乳酪雪葩……………\$108

Crispy cream puff

Banana ganache, guava, passion fruit jam and guava parfait
鬆脆香蕉忌廉泡芙·番石榴熱情果醬及番石榴芭菲……………\$108

Chartreuse Verte soufflé

Served with pistachio ice cream
綠查特草本香甜酒舒芙蕾配開心果雪糕……………\$128
(Allow 20 minutes for preparation 需時20分鐘)

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。