

A la Carte 單點菜單

Appetizers 前菜

“Niçoise” salad

Tuna confit, quail egg, green beans, olives and tomato
consommé jelly
法國尼斯沙律・油封吞拿魚、鵪鶉蛋、法邊豆、橄欖及
番茄清湯啫喱……………\$228

Dungeness crab

Hokkaido sea urchin, apple vichyssoise and yuzu jelly
珍寶蟹肉・北海道海膽、蘋果薯蓉凍湯及柚子啫喱……………\$328
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

Sweet corn velouté

Coconut soufflé, French bacon and curry popcorn
絲滑甜粟米湯・椰子舒芙蕾、法國煙肉及咖喱爆穀……………\$158

French foie gras

Seared, royale with wild mushroom and cognac chicken broth
法國鴨肝・香煎及燉蛋配野菌干邑雞上湯……………\$268

New Zealand scampi

Seared, braised Ibérico pork cheek, pickled fennel with
crustacean emulsion
香煎紐西蘭海螯蝦・慢燉西班牙黑毛豬面頰肉、醋漬茴香及
甲殼海鮮精華香露……………\$298

Main Course 主菜

Chilean seabass

Grilled, bell pepper confit, seasonal vegetables with
clam vanilla herb broth
香烤智利白鱈魚・油封烤彩椒、時令鮮蔬及
蜆肉雲呢拿香草湯……………\$398

Yellow chicken ballotine

Braised in Vin Jaune, garden vegetable stew, sorrel emulsion
served with rice pilaf
汝拉黃酒慢燉法式雞卷・燴田園蔬菜及酸模泡沫
配傳統牛油香飯……………\$298

USDA Prime flank steak

Grilled, sucrose lettuce with pommes purée and aromatic oil
扒美國特級牛腩腹肉・迷你羅馬生菜・香滑薯蓉及香料油……………\$298

Spanish suckling pig rack

Masala spice char grill, 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

Racan pigeon

Pistachio crusted breast, char grill thigh, king oyster mushroom
with spiced Port jus
烤法國拉康血鴿胸・開心果脆皮、炭燒鴿髀、杏鮑菇及
香料波特酒汁……………\$688

Cheese and Dessert 芝士與甜品

Signature cheese trolley

Selection of artisanal cheeses from France
精選法國手工芝士車……………\$338

Rum baba

Coconut sorbet, seasonal exotic fruits and vanilla chantilly
霖酒巴巴・椰子雪葩、時令熱帶水果及雲呢拿香提忌廉……………\$108

Genmaicha Pavlova

Roasted tea crèmeux, pistachio ice cream and raspberry coulis
玄米茶巴伐洛娃・烤茶香忌廉・開心果雪糕及紅桑子醬……………\$108

Japanese peach

Île Flottante, rice pudding, crème anglaise and
peach sorbet & espuma, ginger yuzu jelly
日本桃・漂浮之島・米布甸配英式雲呢拿汁
蜜桃雪葩及泡沫・薑柚子果凍……………\$128

Baked Valrhona Araguani 72% chocolate sabayon and hazelnut ice cream

焗法芙娜朱古力沙巴翁配榛子雪糕……………\$128
(Allow 10 minutes for preparation 需時 10 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。