A la Carte 單點菜單

Appetizers 前菜

Japanese Hamachi
Citrus cured, celeriac leche de tigre, yuzu jelly, crispy quinoa
柑橘醃油甘魚，芹菜頭虎之奶，柚子啫喱，脆藜麥 ····· $258

Dungeness Crab
"Kristal" caviar, chilled pumpkin velouté, pumpkin seed oil
珍寶蟹肉，晶鑽魚子醬，凍南瓜濃湯，南瓜籽油 ····· $388

French Foie Gras
Seared, wild mushroom & chestnut royale, Pata Negra
香煎法國鴨肝，野菌栗子燉蛋，伊比利亞火腿 ····· $268

New Zealand Scampi
Seared, braised Ibérico pork cheek, pickled fennel 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

Marble Goby
Shrimp roulade, clams & whelks, dill champagne sauce
筍殼魚蝦肉卷，蜆肉及海螺，蒔蘿香檳汁 ····· $358

Yellow Chicken Casserole
Morel mushroom, chestnut served with rice pilaf
砂鍋慢燉黃油雞伴羊肚菌，栗子
配傳統牛油香飯 ····· $308

Spanish Suckling Pig Rack
Roasted, braised beetroot, endive salad, blueberries sauce
香烤西班牙乳豬架，燴紅菜頭，苦白菜沙律伴藍莓汁 ····· $308

Beef "Pot-au-Feu"
U.S. prime fillet, oxtail ravioli, beef consommé
「法式牛肉清鍋」美國特級牛柳，牛尾意式雲吞，牛肉清湯 $498

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

Fuji Apple
Mille-Feuille, mascarpone cream, quince gelée, cognac ice cream
富士蘋果千層酥配馬斯卡彭忌廉，榲桲果凍，干邑雪糕 ····· $118

Genmaicha Pavlova
Roasted tea crémeux, 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 ····· $118

Baked Chocolate Sabayon
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。