

晚餐套餐 Set Dinner Menu

前菜 STARTERS

选择一道菜 Choose one dish

香煎鹅肝
Pan Seared Foie Gras
烤黄油面包、热带水果果酱、
开心果、雪利鸭汁
Toasted brioche, tropical fruit marmalade,
pistachio, duck jus

蟹肉沙拉配奥斯特拉鱼子酱
Crab Coronation with Oscietra Caviar
鳄梨酱、马德拉斯咖喱蛋黄酱、
柑橘蜜饯、烤杏仁
Guacamole, Madras curry mayonnaise,
citrus compote, toasted almonds

羊肚菌酥皮泡芙
Morel Vol au Vent
水波蛋、嫩叶菠菜沙拉、松露蘑菇汁
Slow cooked egg, baby spinach salad,
truffled mushroom velouté

汤 SOUP

甜玉米汤
Sweet Corn Soup
烟熏培根、面包块、烤玉米、细香葱
Smoked bacon, croutons, roasted corn, chives

主菜 MAINS

选择一道菜 Choose one dish

味噌大西洋鳕鱼
Miso Glazed Atlantic Cod Fish
黄油韭葱、小白菜、香槟酱
Buttered leeks, bok choy, champagne sauce

澳大利亚谷饲西冷牛排
Australian Grain Fed Striploin (200克/g)
烤番茄、蔬菜沙拉、法式黄油
自选酱汁 (牛排酱、蛋黄酱)
Ovenroasted tomato, green salad, café de Paris butter
Sauce of choice (steak sauce, bearnaise)

野生蘑菇烩饭
Wild Mushroom Risotto
烟熏蒙哥马利车达干酪、脆米饭、黑蒜
Smoked Montgomery cheddar fondue,
crispy rice, black garlic

威灵顿牛排
Beef Wellington
(须另加澳门元148 supplementary MOP148)
黑松露蘑菇泥、嫩叶沙拉、土豆泥、红酒汁
Mushroom and truffle duxelle, mesclun salad,
mashed potatoes, red wine jus

配菜 SIDES

须另加澳门元85 supplementary MOP85

烤西兰花
Roasted Broccolini
烤南瓜子、烟熏酱汁
Toasted pumpkin seeds, smoked emulsion

三炸薯条
Triple Cooked Fries

乳酪通心粉
Mac and Cheese
火腿、陈年车达干酪
Ham hock, aged cheddar

甜品 DESSERTS

选择一道菜 Choose one dish

太妃糖布丁
Sticky Toffee Pudding
香缇奶油、香草冰淇淋
Chantilly, vanilla ice cream

开心果浆果松糕
Pistachio and Berries Shortcake
浆果、手指饼干、开心果冰淇淋
Berries, lady fingers sponge, pistachio ice cream

巧克力舒芙蕾挞
Chocolate Soufflé Tart
焦糖冰淇淋
Caramel ice cream

三道菜 澳门元 688
3 Courses MOP 688
前菜或汤 + 主菜 + 甜点
Appetizer or Soup + Main + Dessert

四道菜 澳门元 738
4 Courses MOP 738
前菜 + 汤 + 主菜 + 甜点
Appetizer + Soup + Main + Dessert

所有价格以澳门元计算，并须另加10%服务费
All prices are in MOP and subject to 10% service charge