



平安夜与圣诞节晚餐

Christmas Eve & Christmas Dinner Menu

欢迎小食
Amuse Bouche

法国生蚝, 腌黄瓜, 辣根奶油配海莴苣
French Oysters
Pickled Cucumber, Horseradish Chantilly with Sea Lettuce

手工制小帽饺子, 24个月帕玛森起司配肉清汤
Cappelletti in Brodo
Handcrafted Cappelletti, "Parmigiano Reggiano" 24 months with Meat Consommé

曼托瓦南瓜云吞, 香草黄油, 鼠尾草, 黑松露配杏仁饼干
Agnolotti Alla Mantovana
Mantova Pumpkin Tortelli, Aromatic Butter, Sage, Melanosporum Black Truffle with Amaretti

火鸡胸肉, 洋蓟, 小胡萝卜配黑松露
Petto Di Tacchino, Carciofi, Tartufo
Turkey Breast, Artichoke, Glazed Young Carrots with Black Truffle

或 Or

慢煮“冰川51”巴塔哥尼亚牙鱼
Poached Patagonian Toothfish "Glacier 51"

经典意大利圣诞甜面包, 蜜饯和香橙甜酱
Panettone
Classic Italian Panettone, Candied Fruits, Orange and Marsala Sabayon

澳门元 888 每位
MOP per person

所有价格均以澳门元计算, 并附加10%服务费。
All prices are in MOP and are subject to a 10% service charge

