



晚市行政套餐
Executive Set Dinner

头盘 Appetizer

九芽菜沙拉, 培根, 水煮蛋, 脆面包粒
Frisée Salad, Bacon, Poached Egg, Croutons

或 or

鸭肝酱配蜜饯

Duck Liver Terrine with Plum Compote

或 or

青口, 白酒, 干葱和奶油

Mussels, White Wine, Shallots and Cream

美酒配搭 Paired with

2017 Cave d'Estezargues, Les Grand Vignes, Côtes du Rhône, Rhone

或 or

2015 Domaine l'Ecu, Classic, Muscadet Sevre-et-Maine, Loire

餐汤 Soup

法式洋葱汤

French Onion Soup

主菜 Main Course

香煎多宝鱼

Dos de Turbot Rôtis, Légumes Provençale

或 or

蒜香虎虾

Sautéed Prawns with Garlic, White Wine and Parsley

或 or

烤鸡配野菌

Roasted Chicken Forestière

或 or

红酒炖牛肉

Daube de Boeuf

美酒配搭 Paired with

2017 Château Saint Anne, Bandol Rosé, Provence

或 or

2016 Domaine La Rouviolle, Cuvee Baroque, Minervois, Languedoc

甜品 Dessert

招牌焦糖布丁

Chef Sylvain's Crème Caramel

或 or

巧克力慕丝

Chocolate Mousse

或 or

冰淇淋及雪葩

Ice Cream and Sorbet

或 or

橙酒煮班戟

Crêpe Suzette

含咖啡或茶 / 汽水

Includes coffee or tea / soft drink

四道菜澳门币388元 Four Courses MOP388
配搭美酒另加澳门币100元 Additional MOP100 for Wine Pairing

所有价格均以澳门币计算, 并附加10%服务费
All price are in MOP and subject to a 10% service charge
如对任何食物有过敏反应, 请于点餐前通知服务团队
Please inform the service team of any food allergies or dietary requirements prior to ordering