



*Vida Rica Restaurant*  
*Executive Business Set Lunch Menu*  
*Offered from 16 December 2015 to 5 January 2016*  
**御苑餐廳行政午餐**  
供應日期由 2015 年 12 月 16 日至 2016 年 1 月 5 日

MOP 348 per person (three courses) 每位澳門幣 348(任選三款)  
MOP 448 per person (four courses) 每位澳門幣 448(任選四款)

**Starter 頭盤**

- Poached egg with winter black truffle  
Colonnata pork bacon, truffle béchamel toast and sautéed winter mushrooms with red wine sauce  
黑松露多士配焗蛋及煙肉伴蘑菇及紅酒汁
- Iberico pork and duck foie gras terrine  
Onion and prune jam, pickled root vegetables and walnut brioche  
黑豚肉及鴨肝凍批配洋蔥梅子醬伴醃製蔬菜根及核桃麵包
- Beet root salmon gravlax  
Cucumber and mint mousse, escabeche beet root puree, lemon trout caviar and dark rye bread  
紅菜頭漬鮭魚配薄荷青瓜慕絲及紅菜頭蓉伴檸檬鮭魚籽及黑麥麵包
- Roasted butternut squash soup (V)  
Ricotta cheese ravioli and freshly baked butternut squash muffin  
烤奶油南瓜湯配意大利芝士餃及焗南瓜鬆餅(素)



**Main Courses 主菜**

- Grilled Wagyu beef oyster blade  
Charcoal grilled wagyu beef oyster blade, potato beet root gratin, Brussels sprout puree and black pepper sauce  
炭燒和牛牛肩扒配薯仔菜根伴小椰菜蓉及黑椒汁
- Light poached cod fish with pine leave  
Dill boiled potatoes, savoy cabbage and tarragon mussel cream sauce  
松樹葉焗銀鱈魚配刁草薯仔及椰菜伴龍蒿青口忌廉汁
- Roasted turkey ballotine  
Apricot and morel mushroom stuffing, red cabbage, roasted chestnut puree, spice apple with cranberry compote and rosemary gravy  
烤火雞卷配杏脯，羊肚菌，紅椰菜及烤栗子蓉伴香料蘋果，蜜饯小紅莓及迷迭香汁
- Root vegetable and winter mushroom ragout in vol-au-vent and truffle oil mash potatoes (V)  
菜根及蘑菇酥皮配松露油薯蓉(素)



**Desserts 甜品**

- “Mont Blanc”, chestnut cream, candied chestnut and French meringue  
聖誕栗子慕絲配法式蛋白
- Chocolate tart served with cinnamon ice cream  
朱古力撻配肉桂雪糕
- Selection of fresh seasonal fruits and lime sherbet  
時令鮮果配青檸雪葩