



Emperor's Table at Vida Rica Restaurant

Available from 17 April to 14 July 2013

Between 1800 – 2230

Menu

Terrine de foie gras, chutney de figue et sa brioche tiède

Duck liver terrine with fig chutney and warm brioche

鴨肝凍批配無花果及麵包

Soupe de pomme de terre, gelée de truffe noire

Velvet potato soup with black truffle jello

薯仔湯配黑松露啫喱

Œuf de poule, purée d'artichaut et émulsion de parmesan

Slow poached egg with Brittany artichoke mash and parmesan foam

法國亞枝竹蓉配焗蛋及巴馬臣芝士泡沫

Macaroni aux champignons de saison et sauce truffe

Macaroni with seasonal mushrooms and truffle sauce

蘑菇通心粉配松露汁

Filet de sole juste brûlé à la torche, sauce langoustine

Light gratinated Dover sole fillet with langoustine sauce

英國龍脷柳配龍蝦汁

Poulet Marengo Tradition

Chicken Marengo

Yellow chicken with tomato, spring onions, truffle and chanterelles mushrooms braised in white wine sauce

烤法國雞配松露, 雞油菌及白酒汁

Omelette glacée à la vanille revisitée

Revised Napoleon's frozen baked Alaska

蛋白拿破崙蛋糕配雲呢拿雪糕

Petits fours

Mandarin Oriental freshly brewed coffee or fine teas

西式小甜點

咖啡或茶

每位澳門幣 MOP 888 per person

**Advanced reservations of at least one day is required for this special menu*

Price is subject to 10% service charge 以上價格需另加壹服務費