

CHRISTMAS

- SET MENU -



HOKKAIDO SCALLOP CEVICHE

Hokkaido Scallop Ceviche, Wasabi Leche De Tigre, Green Apple, Hojiso

北海道扇貝，檸汁芥末，青蘋果，紫蘇

NV Billecart Salmon, Reserve, Brut, Mareuil-sur-Aÿ France

DUCK AND FOIE GRAS

Smoked Duck Breast, Foie Gras Cream, Quinoa & Spring Salad, Chili Oil, Candy Walnut

煙鴨胸，鴨肝忌廉，藜麥沙律，辣椒油，琥珀核桃仁

2020 Soalheiro, Alvarinho, Vinho Verde, Melgaço, Portugal

LOBSTER CAPPUCINO

Lobster Bisque, Slow Cooked Lobster Meat, Confit Cherry Tomato, Crème Fraiche

法式龍蝦湯，龍蝦，油封車厘茄，酸忌廉

2019 Pierre Chainier, Les Calcaries, Sauvignon Blanc, Loire Valley, France

FISH AND SWEETBREAD

Atlantic Sea Bass, Braised Veal Sweetbreads, Salsify, Wild Mushrooms, Dashi Lemon Butter

大西洋鱸魚，紅燒小牛胸腺，西洋牛蒡，野蘑菇，檸檬牛油汁

2020 Aimery, Chardonnay, Pays d'Oc, France

BEEF AND TRUFFLE

AA Grade Wagyu Beef, Truffle, Madeira Emulsion, Sweet Potato Pave

頂級和牛牛扒，松露，馬德拉泡沫，千層薯

2019 Vietti, Perbacco, Langhe, Nebbiolo, Italy

WINTER BERRIES PAVLOVA

Winter Berries, Meringue, Light Yogurt Mousse, Ginger and Cinnamon Sable

雜莓，蛋白霜，乳酪慕斯，肉桂薑餅

2018 Schloss Lieser, Riesling Spätlese, Niederberg Helden, Germany

MOP 1,188 per person
澳門幣 每位

Add MOP 588 per person for wine pairing
每位另加澳門幣 588*元可享飲料搭配



Price is subject to 10% service charge 價格需另加10%服務費

Do not hesitate to inform our colleagues in case of any dietary requirements.
Please consider that we cannot guarantee to 100% allergens free as we use multipurpose facilities.

如您有任何飲食禁忌或特殊需要，請事先告知我們。
廚師團隊非常樂意調整菜譜，但在製作過程中無法保證去除所有致敏物質。