

5-COURSE CHRISTMAS SET DINNER

五道菜式聖誕晚宴

SELECTION OF BREADS

Sourdough De Champagne, Laugen with Black Salt, Rosemary Soft Roll

Espelette Pepper Butter

香檳酸種麵包、黑鹽鹼水麵包結、迷迭香軟麵包卷、埃斯佩萊特辣椒牛油

THE CAVIAR

Prawn Carpaccio, Ponzu Gelatine, Caviar Oscietra, Passion Fruit Gel

生蝦片、柚子酢凍、法國奧賽嘉魚子醬、百香果醬

SCALLOP & MUSHROOMS

Hokkaido Scallop fermented in Amazake, Morels, Porcini Foam, Chicken Jus, Celeriac Crème

北海道甘酒醃製扇貝、羊肚菌、牛肝菌泡沫、雞汁、芹菜忌廉醬

LOBSTER CAPPUCINO

Lobster Bisque, Poached Lobster, Confit Cherry Tomato, Crème Fraîche

龍蝦濃湯、油封櫻桃番茄、法式酸忌廉

LE BOEUF

Australian Wagyu Tenderloin Rossini, Seared Foie Gras, Winter Black Truffle, Cream Spinach, Pommes Parisienne

澳洲和牛羅西尼牛柳、香煎鵝肝、冬季黑松露、奶油菠菜、薯仔

WINTER FORREST BERRIES PAVLOVA

Winter Berries, Meringue, Light Yogurt Mousse, Ginger Cinnamon Sablè

冬季莓果、蛋白霜、輕乳酪慕斯、肉桂薑餅

M O P **1,288** per person
澳門元 每位

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

Our chef will be delighted to assist with any dietary requests
as some items may contain pork or nuts.

若您有任何飲食禁忌或特殊需要，務請事先告知我們，
我們的主廚非常樂意為您調整菜單。