




CLDIN
DUCISSE
AT MORPHEUS
杜卡斯餐廳


APPETIZER

-  Delicate crab broth, hibiscus infusion 618
- Seasonal vegetables, crushed hazelnuts 508
- Mediterranean gamberoni delicate gelée, gold caviar 998
-  Steamed duck foie gras, black figs, toasted brioche 688
- Ceps cooked in chestnut tree leaves 628

FISH & CRUSTACEAN

- Fillet of John Dory, fennel and kumquat, shellfish cooking jus 828
-  Red mullet on scales, tender aubergine and tomato 708
- Lightly smoked blue lobster, roasted gourd, shaved white truffle 888

POULTRY & MEAT

- Rossini-style French beef, Périgueux sauce 748
- Bresse hen chicken, girolles and 'red leg' crayfish 828
-  Farm veal chop, truffle Matignon and artisanal pasta 678

CHEESE

- Assortment of French cheeses, crackers 188

DESSERT 188

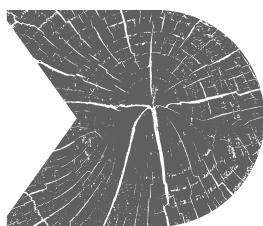
-  Mirabelle, almond, plum sorbet
- Rum baba like in Monte-Carlo
- Cookpot of figs and Sichuan pepper
-  Hazelnut soufflé, fromage blanc ice cream
- Chocolate from our Manufacture in Paris, whiskey and crunchy barley

SIGNATURE MENU

- 4 HALF DISHES INDICATED BY , CHEESE AND 2 DESSERTS 1 888

EPICUREAN MENU



- 4 HALF DISHES, CHEESE AND 2 DESSERTS 2 888




OLDIN
DUCASSE
AT MORPHEUS

杜卡斯餐廳


前菜

-  扶桑花螃蟹湯 618
- 季節鮮蔬、白磨榛子 508
- 地中海紅蝦凍、金魚子醬 998
-  蒸鴨肝、黑無花果、布里歐修麵包 688
- 栗子葉牛肝菌盅 628

魚及甲殼類

- 多利魚、茴香、金桔、蜆貝醬汁 828
-  帶鱗紅魷魚、茄子、番茄 708
- 微燻藍龍蝦、冬南瓜、現刨白松露 888



禽鳥及肉類

- 羅西尼式法國牛扒、佩里格醬汁 748
- 布列斯雞、雞油菌、小龍蝦 828
-  放牧牛仔扒、松露、手工義大利麵 678

芝士

- 法國芝士拼盤、脆餅 188

甜品 188

-  黃香李二式、杏仁、香李雪芭
- 蒙地卡羅式杯酒蛋糕
- 爐烤無花果、花椒
-  皮埃蒙特榛子舒芙蕾、白芝士雪芭
- 巴黎自家工廠朱古力、威士忌、大麥

嗜味套餐

- 四款標有  的菜式各半份、芝士及兩款甜品 1 888

美饌鑑賞套餐 2 888