



DINNER

味覺、法國 菜單

'On the same day, 5000 chefs around the globe will create a unique French dinner. Beyond a celebration of French cuisine, Goût de / Good France pays respect to today's cuisine: humanist, energetic, diverse, and relevant. Contributing Goût de / Good France chefs all share the same values: sharing, enjoying, and respecting good food and the planet.'

Alain Ducasse

MOP 988 PER PERSON

澳門幣 988 每位

Wine pairing suggestion MOP 588

可另加葡萄酒配搭、澳門幣

IF YOU ARE ALLERGIC TO CERTAIN FOOD ITEMS, PLEASE INFORM OUR STAFF. PRICES IN MOP,
SUBJECT TO 10% SERVICE CHARGE

如閣下對某種食物或調味料過敏，請提前告知我們的員工。價格以澳門幣計算並需加收10%服務費

Pissaladière

尼斯洋蔥餅

N.V. Champagne - Selection Alain Ducasse

Cookpot of rice from Camargue and Méditerranéan vegetables

卡馬爾格紅米、時令蔬菜

2015 Beaune 1^{er} cru - Beaune du Château - Bouchard Père & Fils

Confit knuckle of lamb, barigoule-style artichokes

油封羊膝、白酒煮朝鮮薊

2014 Saint-Joseph - Le Grand Pompée - Paul Jaboulet Aîné

Provence cheese platter

普羅旺斯芝士拼盤

2013 Vouvray sec - Domaine du Clos Naudin

Tropézienne

特羅佩香橙麵包

2016 Jurançon - Ballet d'Octobre - Domaine Cauhapé