

## CHRISTMAS MENU

### 聖誕節菜單

MOP 1188

#### Wine pairing suggestion MOP 588

可另加葡萄酒配搭、澳門幣 588

*Available on December, 24th at dinner only*  
僅限12月24日晚餐

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*December, 25th at lunch & dinner*  
12月25日午餐和晚餐

*N.V, Charles De Fere, Brut Blanc De Blancs, Burgundy, France*

#### Duck foie gras royale, toasted brioche

油封鴨肝、法式軟包多士

*2016, Vouvray Demi-Sec, Le Haut-Lieu, Domaine Huet*

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#### Seared sea scallop, leeks and Kristal caviar

香煎海帶子、大蒜、魚子醬

*2018, Pouilly-Fumé, 'T' du Château de Tracy, Loire Valley, France*

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#### Lobster, Cardinal sauce

燒龍蝦、蕃茄龍蝦汁

*2017, Chablis, 1er cru 'Côte de Lechet', Domaine Vincent Damp*

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#### Roasted capon from Dombes, shaved black truffle

燒焗法國走地雞、黑松露

*2017, Crozes-Hermitage, Nicolas Perrin, Rhône Valley, France*

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#### Our yule log

杜卡斯樹幹蛋糕

*2012, Passito di Pantelleria, Sangue D'Oro*

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