

NEW YEAR EVE MENU

新年夜菜單

MOP 1618

Wine pairing suggestion MOP 588

可另加葡萄酒配搭、澳門幣 588

Available on December, 31st at dinner only

僅限12月31日晚餐

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

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

Black truffle gougère

黑松露泡芙

Smoked salmon

煙三文魚

Confit duck foie gras, quince

油封鴨肝、金蘋果

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

Langoustine velouté, Kristal caviar

海螯蝦濃湯、魚子醬

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

Turbot, Champagne sauce

香煎多寶魚、香檳汁

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

Roasted fillet of beef, souffléed potatoes and truffled jus

香燒牛柳、焗薯蓉、黑松露汁

2016, Crozes-Hermitage, Nicolas Perrin, Rhône Valley, France

Citrus composition

柑橘甜點

2012, Passito di Pantelleria, Sangue D'Oro

Chocolate delight

朱古力慕斯