



ALAIN
DUCASSE
杜卡斯餐廳

續饗傳奇盛宴

A Culinary Dialogue Rekindled

餐前小食

Canapés



黑松露墨魚汁文思羹

Shredded White Bean Curd in Black Truffle & Squid Ink Soup - **Da Dong**



凍海螯蝦、精緻魚凍、晶鑽魚子醬

Chilled langoustine, delicate gelée with spices and Kristal caviar - **Alain Ducasse**
2015 Dom Pérignon



董氏蔥燒海參

Da Dong Braised Sea Cucumber with Scallions - **Da Dong**
2022 Pouilly-Fumé - Indigène - Pascal Jolivet



酥皮盒子、輕煙藍龍蝦、小牛胸腺

Vol-au-vent, lightly smoked blue lobster and veal sweetbread - **Alain Ducasse**
2020 Puligny-Montrachet - Domaine Leflaive



大董“酥不膩”烤鴨

Da Dong "SuBuNi" Roast Duck - **Da Dong**
2019 Shangri-La - Cabernet Sauvignon - Ao Yun



札維爾大師藍紋芝士、甘鮮沙律、無花果

Xavier's blue cheese, bitter salad and figs - **Alain Ducasse**
2017 Tokaji Aszú - 3 Puttonyos - Oremus



皮埃蒙特榛子、白松露菌、烤檸檬

Piedmont hazelnut and white truffle delight, charred lemon - **Alain Ducasse**
2005 Colheita Port - Quinta do Noval (Methuselah)



巴黎自家工廠製朱古力

Chocolate from Alain Ducasse Manufacture in Paris - **Alain Ducasse**

每位 **3,488** per person

佳釀搭配每位 **1,888** per person for wine pairing

價格以澳門幣計算並需加收10%服務費

All prices are in MOP and subject to a 10% service charge.

如閣下對某種食物或調味料過敏，請提前告知我們的服務員。酒精飲品的酒精濃度達1.2%以上。

Please let us know if you have any special dietary requirements or food allergies. The alcoholic beverages have an alcohol strength higher than 1.2% vol.