

ALAIN  
 DUCASSE  
 AT MORPHEUS  
 杜卡斯餐廳

## STARTERS

 Chilled langoustine, delicate gelée with spices and Kristal caviar MENU CARTE +388

Seasonal vegetables cooked together with black truffle

Glaskan king crab with coral, green asparagus from Provence and finger lime

 White asparagus from France, cage-free egg and vin jaune, matured Comté

## MAINS

 Line-caught gilt-head bream from Brittany on the embers, sand carrot and mussels, al pil pil sauce

Lightly smoked blue lobster and veal sweetbread vol-au-vent, wild mushrooms MENU CARTE +388

Rossini-style beef tenderloin, fluffy potato crisps, Périgueux

 Milk-fed lamb in the fireplace, green peas and wild garlic leaves

## CHEESE

 Brie de Meaux from Xavier house

## DESSERTS

Signature delight

A DELICATE ROAD THROUGH THE SEASONS TO (RE)DISCOVER THE CLASSIC DELICIOUS OF ALAIN DUCASSE'S BEST OF

Rum baba, vanilla and citrus zest, lightly whipped cream

FOR CONNOISSEUR, LIKE IN MONTE-CARLO

## TASTING MENU

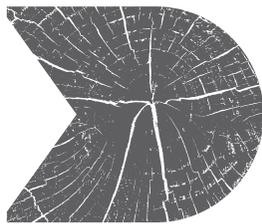
5 DISHES IN HALF PORTION, INDICATED WITH  AND YOUR CHOICE OF DESSERT 2988

## MENU CARTE

ONE STARTER, ONE MAIN AND ONE DESSERT ACCORDING TO YOUR CHOICE 2488

ADDITIONAL SEASONAL BLACK TRUFFLE AVAILABLE  
 EXPERIENCE 3 DISHES 500MOP / 1 DISH 180MOP

OUR MENU CONTAINS ALLERGENS. IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE PLEASE LET A MEMBER OF THE RESTAURANT TEAM KNOW UPON PLACING YOUR ORDER  
 THE ALCOHOLIC BEVERAGES HAVE AN ALCOHOL STRENGTH HIGHER THAN 1.2% VOL  
 PRICES IN MOP, SUBJECT TO 10% SERVICE CHARGE



DLGIN  
DUCASSE  
QT MORPHEUS

杜卡斯餐廳

## 頭盤

 凍海螯蝦、精緻魚凍、晶鑽魚子醬 菜品三選 +388

法國季節時蔬、黑松露菌

阿拉斯加帝皇蟹、普羅旺斯青蘆筍、手指檸檬

 法國白蘆筍、田園雞蛋、法國黃酒、珍藏康堤芝士

## 主菜

 炭烤線釣金頭鯛、法國甘荀、青口、香蒜欖油汁 菜品三選 +388

輕煙藍龍蝦、小牛胸腺、酥皮盒子、野菌

羅西尼牛柳、脆薯、黑松露菌醬

 烤乳飼羔羊、青豆、野蒜葉

## 芝士

 札維爾大師布里芝士

## 甜品

### 甜韻典藏

四季風味精緻旅程，再現杜卡斯經典佳餚精粹

秣酒蛋糕、雲尼拿、柑橘皮、忌廉

此甜品承襲蒙地卡羅經典，饕客臻選

## 嗜味套餐

五道精選菜式及自選甜品  2988

## 菜品三選

自選頭盤，主菜及甜品各一款 2488

時令黑松露或黑松露套餐，三道菜 500MOP/ 一道菜 180MOP

如閣下對某種食物或調味料過敏，請提前告知我們的員工

酒精飲品的酒精濃度達1.2%以上

價格以澳門幣計算並需加收10%服務費