

DLDIN
DUCASSE
AT MORPHEUS
杜卡斯餐廳



私人宴會
Private Event Brochure



法餐傳奇經典

榮獲米芝蓮二星的杜卡斯餐廳，由法國料理巨匠杜卡斯先生親自監製。堅守嚴選最佳產地的當季頂級食材，匠呈雋永經典的法式佳餚，締造無與倫比的法式餐饗體驗。是世上極少數能展現美食先驅——杜卡斯先生精神世界的私宴殿堂。

空間裝潢融合現代感線條與東方意像，標誌性吊燈由逾六百顆水晶精製而成。傢俱與器皿臻選自法國百年皮具工坊、訂製陶瓷與藝術級水晶品牌，以一絲不苟的細節演繹法式生活美學。中央恆溫酒窖珍藏逾兩萬瓶名莊佳釀，並設主廚餐桌與品酒私宴，將法國人對品味與享受的追求呈現於方寸細節之中。

Legendary French Classics

Honored with Michelin two stars, Olain Ducasse at Morpheus is overseen by the legendary French maestro himself. Using only the finest seasonal ingredients sourced from premier origins, the restaurant stands as a rare showcase for the pioneering chef's gourmet vision, offering timeless French classics and an unrivaled dining experience in an exquisite private setting.

The well-designed space marries sleek modern lines with subtle Eastern influences under an iconic chandelier glimmering with over 600 hand-cut crystals. Bespoke furnishings sourced from century-old French leather ateliers, custom tableware and ceramics, and artisanal crystalware all embody the elegance of the French art de vivre while, in a temperature-controlled wine cellar, more than 20,000 bottles of prestigious vintages await a visit to the chef's table and private wine-tasting sessions - all a testament to France's devotion to refined tastes.



GLDIN
DUCASSE
OT MORPHEUS
杜卡斯餐廳



餐廳總廚

CEDRIC
SATABIN

Chef de Cuisine



餐廳總廚 Cedric Satabin 生於巴黎，於法國南部長大，自少年起即沉浸於經典法餐研藝之道，從麵包坊逐步走到高級法國料理殿堂。他曾效力於摩納哥米芝蓮三星 Le Louis XV - Clain Ducasse，後應法餐巨匠杜卡斯先生邀約，加入杜卡斯餐廳創始團隊。

餐廳於開幕六個月即摘得米芝蓮二星，由此奠定其法式餐饗體驗殿堂級地位。他始終保持烹飪初心，將其對食材本真的敬畏及對創新精神的堅持，貫穿於每一場具有時代感的法式饗宴之中。

Born in Paris and raised in the south of France, Chef Cedric Satabin honed his skills in classic French cuisine from an early age, starting in neighborhood bakeries before quickly advancing to elite kitchens. Previously at the Michelin three-star Le Louis XV - Clain Ducasse in Monaco, he joined the founding team of Clain Ducasse at Morpheus at the invitation of Mr. Clain Ducasse himself.

Just six months after opening, the restaurant earned a Michelin two-star, establishing its reputation for exceptional French dining. With a deep respect for ingredients and a passion for innovation, Chef Satabin's elegant contemporary French cuisine delivers an unforgettable experience every time.



OLDIN
DUCASSE
OT MORPHEUS
杜卡斯餐廳





菜單 MENU

我們的菜單根據季節變化，為客人呈獻個性化專屬體驗。

餐廳總廚 Cedric Satabin 以現代方式詮釋了 Olain Ducasse 的願景，並專注於突出最佳的時令菜品，而餐廳經理 Alexandre Paollilo 及團隊則會滿足您的各種需求。

這種團隊協作精神在我們的葡萄酒服務中得到了充分體現。首席侍酒師和總廚 Cedric Satabin 精心設計獨特的搭配，確保您獲得難忘的體驗，並樂意邀請您參與到整個過程。

由香檳伴精緻小食體驗，到獨特的菜單和葡萄酒系列，您可以享受真正量身訂製的體驗。

Our menus change according to the season, and every experience is bespoke.

Chef de Cuisine Cedric Satabin interprets the vision of Olain Ducasse in contemporary fashion, and focuses on highlighting the best seasonal produce, while Restaurant Manager Alexandre Paollilo and his team cater to your every need.

This collaborative teamwork is duly represented in our wine service. Head Sommelier and Chef Cedric Satabin ensure an unforgettable experience by crafting unique pairings, happily encouraging you to take part in the process.

From the Champagne and canapé reception to the unique menus and wine collections, your guests will enjoy a truly tailored experience.



OLGIN
DUCASSE
AT MORPHEUS
杜卡斯餐廳

餐廳平面圖 FLOOR PLAN

主餐區最多可容納40位賓客，並可按要求靈活安排座位。

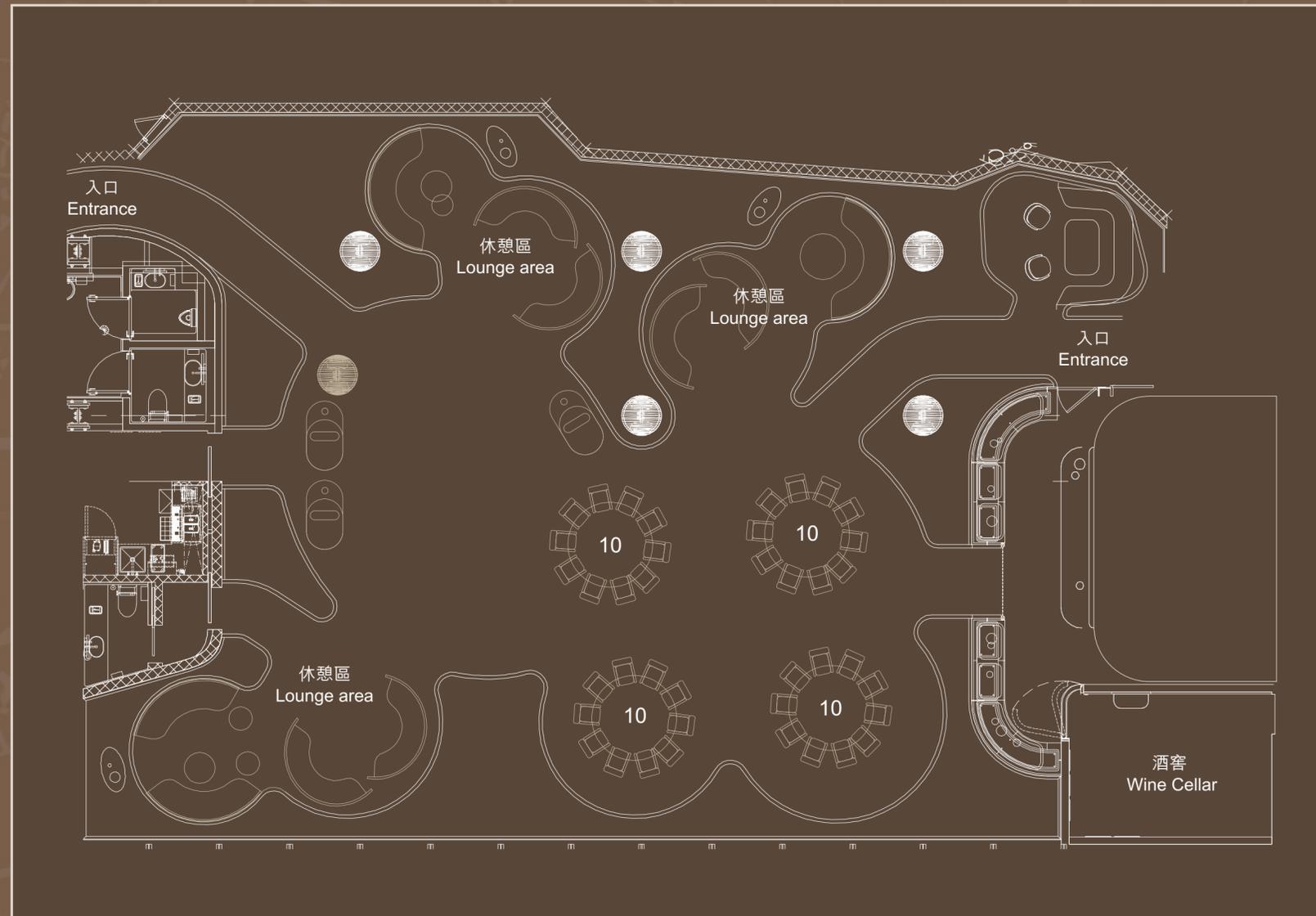
廚房裡的私人包廂還可容納多達8位賓客。

多個休憩區域構築私享空間，讓您在香檳迎賓時段或餐後小酌時盡享愜意時光。

Our table plan is flexible to accommodate a capacity of 40 guests in the main dining room, with service delivered gala style.

The Chef's Table in the kitchen can also welcome up to 8 guests.

Multiple lounge areas create intimate spaces to relax and enjoy your champagne reception or post-dinner drinks.





葡萄酒 WINE

首席侍酒師特別甄選法國著名產區窖藏，同時亦從世界各地選取頂級佳釀。

杜卡斯餐廳的非凡酒窖也是舉辦品酒會和打造互動式體驗的理想場所。

With particular emphasis on renowned French regions, our head sommelier sources wines from around the world. The wine list contains an eclectic mix of niche producers and grand estates, with an emphasis on quality and provenance.

The extraordinary wine cellar of Glain Ducasse at Morpheus is also an ideal space to host tastings, and interactive guest experiences.

窖藏醇釀 WINE CELLAR

餐廳酒窖由 Jouin Manku 工作室匠心打造，展示 François Houti 藝術大作。

甄選自法國古老酒莊在內的全球頂尖產區，逾1,000款珍藏佳釀，延續杜卡斯蒙特卡洛總店旗艦酒窖精髓。

矚目酒藏包括：

- 波爾多各一級酒庄垂直年份收藏，1996年拉菲古堡6升 Salmanazar 巨瓶
- 「酒王之王」羅曼尼·康帝特級園葡萄酒 - 由1966至2005年份珍稀藏酒
- 全球限量12支的 Penfolds Ompoule Block 42 Kalimna

The beautiful Cave à Vin, designed by Jouin Manku, features unique floor-to-ceiling artwork by François Houtin.

Just like the flagship cellar in Monte Carlo, the wine cellar boasts an extensive wine menu of over 1,000 iconic and collectable bottles. Exquisite offerings include:

- Vertical collection of first growth Bordeaux wines. The most prized bottles on the list are a first growth 1996
- Château Lafite Rothschild in a 6-litre "salmanazar" bottle
- 1999 Romanée-Conti and rare vintages from 1966 to 2005
- Penfolds Ompoule Block 42 Kalimna, of which 12 bottles ever produced only were even produced



OLGIN
DUCASSE
AT MORPHEUS
杜卡斯餐廳



服務 SERVICE

昇華您的美食體驗

- 客人抵達後可享小吃和香檳。
- 客製化紀念菜單可以印上徽標、頭銜或訊息。
- 參觀廚房及專享貴賓禮遇。

主廚餐桌

近距離欣賞法饌烹飪過程，與主廚密切交流，盡享沉浸式專屬體驗。

ENHANCING YOUR CULINARY EXPERIENCE

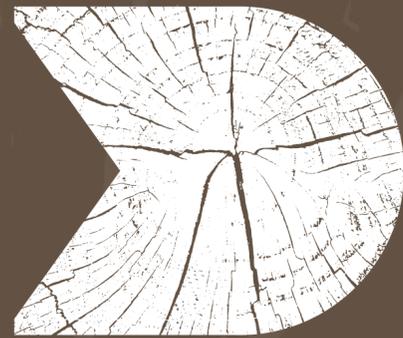
Champagne and canapé reception can be organized upon arrival with live stations and pass around service.

Our souvenir menus can be personalized with your logo, title, or message.

Kitchen tours and VIP access can be arranged for your guests.

Chef Table

With a unique design featuring an up-close view of the kitchen, the Chef Table allows guests to enjoy an exclusive immersive experience.



DLIN
DUCSSE
OT MORPHEUS
杜卡斯餐廳

預訂及查詢：

For reservations and inquiries:

adam@cod-macau.com

(853) 8868 3432