

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, avocado and confit cherry tomatoes, finger lime


 Roasted flour Cavatelli, purple eggplant and crushed basil, pine nuts

MEANS

 Line-caught gilt-head bream from Brittany on the embers,
 sand carrot, 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

 Guinea fowl "Prince de Dombes" in the fireplace, violon zucchini and girolles,
 fresh almonds

CHEESE

 Brie de Meaux from Xavier house

DESSERTS

Signature delight

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

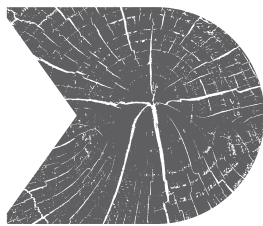
5 DISHES IN HALF PORTION, INDICATED WITH  AND YOUR CHOICE OF DESSERT 2988

MENU CARTE

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

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

KINDLY INFORM OUR TEAM OF ANY ALLERGIES, INTOLERANCES, OR DIETARY REQUIREMENTS
 THE ALCOHOLIC BEVERAGES HAVE AN ALCOHOL STRENGTH HIGHER THAN 1.2% VOL
 PRICES IN MOP, SUBJECT TO 10% SERVICE CHARGE



DLGIN
DUCASSE
AT 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、蟹膏、牛油果、油封車厘茄、手指檸檬

 焙香麵粉手工貝殼麵、紫茄子、羅勒碎、松子

主菜

 炭烤線釣金頭鯛、法國甘荀、香蒜欖油汁

輕煙藍龍蝦、小牛胸腺、酥皮盒子、野菌 菜品三選 +388

羅西尼牛柳、脆薯、黑松露菌醬

 柴燒東布珍珠鷄、翠玉瓜、雞油菌、鮮杏仁

芝士

 札維爾大師布里芝士

甜品


甜韵典藏

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