

EMBARK ON AN EXCITING CULINARY JOURNEY

WITH CHEF DUCASSE'S PERSONAL INTERPRETATION

OF EMBLEMATIC RECIPES.

踏上廚壇巨匠杜卡斯令人讚嘆不已的個人食譜品味之旅。

DISHES COME OUT AS THEY'RE READY FROM THE KITCHEN.

所有菜式即點即煮一準備好即時奉上。

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Taï fish,
sea urchin
鯛魚、海膽 138

Salmon ceviche,
leche de tigre
秘魯醃三文魚 98

Beef, chilli,
onion, taro
牛肉、辣椒、洋蔥、芋頭 148

Red tuna tiradito,
avocado
秘魯醃紅吞拿魚片、牛油果 128

刺
身

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頭
盤

Chickpeas & lentils, harira vinaigrette

Chili 'sin' carne

Crab cake, sweetcorn velouté

Thai-style jumbo king prawns

Voyages signature X.O.

Shrimp toast, katsuoboshi flakes

Confit duck foie gras, black cherry condiment

Pan-seared duck foie gras, beetroot

鷹嘴豆、扁豆、摩洛哥哈利娜醋汁 98

墨西哥辣椒上素炸麵包球 88

蟹餅、粟米濃湯 128

泰式珍寶蝦 148

風雅廚特色 248

蝦多士、鰹魚乾 108

油封鴨肝、黑車厘子醬 228

香煎鴨肝、紅菜頭 228

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海
鮮

Dover sole, Grenobloise style
多佛龍脷配牛油汁 388

Bluefin tuna, satay sauce
藍鱈吞拿魚、沙嗲醬 188

Lobster, mango/almond crumble
龍蝦、芒果/杏仁脆脆 388

Shrimp, red curry
紅咖喱蝦 228

BBQ sea scallops
烤鮮帶子 248

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Duck with figs, dolce forte sauce
鴨、無花果、甜辣汁 198

Tandoori chicken breast
印度烤雞胸 198

Zaatar shoulder of lamb
中東香料羊肩 188

Wagyu beef, green chilli
和牛、青辣椒 488

Rossini-style fillet of beef
羅西尼牛柳 388

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配
菜

Crispy rice, green asparagus

Wok-sautéed vegetables

Panisses

Potato purée

脆米、蘆筍 78

炒時蔬 78

南法炸鷹嘴豆麵包條 78

薯蓉 78

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甜
品

Mango, coriander and peanut

Cookpot of pineapple, fresh cream cheese sorbet

Paris-Macau

Iced Bounty, anise granita

Key lime pie

Mojito composition

芒果、芫荽、花生 98

菠蘿、忌廉芝士雪芭 98

巴黎-澳門 98

冰點椰香牛奶朱古力、茴香沙冰 98

青檸批 98

解構莫吉托 98