

OLDIN  
DUCASSE  
AT MORPHEUS  
杜卡斯餐廳

December 24th, 25th 2023  
**CHRISTMAS DINNER MENU**

4 888

NV Champagne - Brut - Blanc de Craie - Henri Giraud

Amuse-bouche



Chilled langoustines with spices, purslane and gold caviar

2021 Kamptal - Langenloiser Alte Reben - Grüner Veltliner - Bründlmayer



Root vegetable and black truffle ravioli, winter broth

2019 Gippsland - Victoria - Pinot Noir - William Downie



Line-caught sea bass, broccoletti, umibudo and shellfish, Noilly Prat sauce

2020 Meursault - Les Chevalières - Xavier Monnot



Albufera-style free-range chicken from 'Bresse', Swiss chard and radish

2010 Saint-Emilion - 1er Grand Cru Classé - Château Angelus



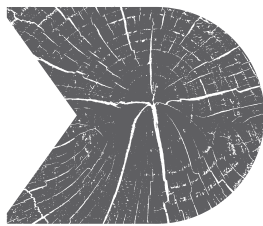
Truffled Mont D'Or, crackers



Contemporary chocolate and citrus yule log, coconut milk granité

M.V. Ratafia Champenois - Solera 90-16 - Henri Giraud

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.



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開胃小菜



腌海螯蝦、馬齒莧、晶鑽魚子醬

2021 Kamptal - Langenloiser G1te Reben - Grüner Veltliner - Bründlmayer



根菜黑松露菌雲吞、時蔬清湯

2019 Gippsland - Victoria - Pinot Noir - William Downie



綫釣海鱸魚、西蘭花、海葡萄、鮮貝、苦艾酒汁

2020 Meursault - Les Chevalières - Xavier Monnot



布雷斯走地雞、瑞士甜菜、小蘿蔔、阿爾布費拉汁

2010 Saint-Emilion - 1er Grand Cru Classé - Château Angelus



黑松露菌法國金山軟芝士、脆餅



朱古力柑橘聖誕樹蛋糕、椰奶沙冰

M.V. Ratafia Champenois - Solera 90-16 - Henri Giraud

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。