

TASTING MENU

精選套餐

MOP 988

澳門幣988

Wine pairing suggestion MOP 488

可另加葡萄酒配搭、澳門幣 488

Chef amuse-bouche

名廚餐前小點

Confit duck foie gras, quince and toasted brioche

油封鴨肝、木梨、法式軟包多士

N.V, Charles De Fere, Brut Blanc De Blancs, Burgundy, France

Dieppoise-style fillet of sea bass

法國迪耶普式海鱸魚、白酒奶油汁

2017, Meursault, Henri Germain, Burgundy, France

Seared rump of veal, vegetables from a blanquette

香煎小牛臀肉

2017, Bourgogne, Hautes-Côtes de Nuits, Roux Père & Fils, Burgundy, France

Black Forest our way

黑森林蛋糕

N.V, Fonseca, 10 Years Old Tawny Port, Douro, Portugal

IF YOU ARE ALLERGIC TO CERTAIN FOOD ITEMS, PLEASE INFORM OUR STAFF. PRICES IN MOP,
SUBJECT TO 10% SERVICE CHARGE

如閣下對某種食物或調味料過敏，請提前告知我們的員工。價格以澳門幣計算並需加收10%服務費