Festive Gourmet Luncheon
节庆臻享午膳

THREE-COURSE SET LUNCH 三道菜午膳套餐

12:00 NOON – 3:00 PM 中午12时至下午3时
每位 408 per person

Appetizer
前菜

TROTA MARINATA ALLO YUZU
柚子腌鳟鱼
beetroot and yuzu-marinated trout, lemon dressing, Yarra Valley Bloody Shiraz salmon roe
红菜头及柚子腌鳟鱼、柠檬酱汁、亚拉河谷Bloody Shiraz浸三文鱼籽

or 或

BURRATA AND FIG SALAD
意大利水牛芝士无花果沙拉
tomato, rucola salad, burrata and fig, balsamic reduction, parmesan
蕃茄、火箭菜、意大利水牛芝士、无花果、意大利黑醋酱及巴马臣芝士

or 或

PIEDMONT VEAL TENDERLOIN
皮埃蒙特风味冷切小牛肉配吞拿鱼酱
tuna sauce, celery confit, micro cress
吞拿鱼酱、油封芹菜、微型菜苗

or 或

FOREST MUSHROOM SOUP
意式野菌浓汤
cheese ravioli, pumpkin, Jerusalem artichoke cream, black truffle
芝士意式云吞、南瓜、菊芋奶油、黑松露

Main
主盘

CAVATELLI AI FRUTTI DI MARE
卡瓦泰利海鲜意粉
asparagus, seafood and shellfish bisque, clams
芦笋、海鲜浓汤、蚬

or 或

MEDITERRANEAN SEA BREAM
地中海式鲷鱼柳
Cataplana broth, poached seafood, parsley oil
葡式Cataplana海鲜汤、海鲜、欧芹油

or 或

ORANGE MARINATED DUCK BREAST
香橙鸭胸
orange marinated duck breast, soft polenta, duck sauce
橙香腌制鸭胸、意式玉米糕、鸭肉浓汁

or 或

TURKEY ROULADE
火鸡卷
Mediterranean herb-marinated turkey, Brussels sprouts, baby potatoes, parsnip purée, caramelized onion, cranberry sauce
地中海香草腌火鸡、小椰菜、
薯仔、欧洲防风草泥、焦糖洋葱、蔓越莓酱

Dessert
甜点

SELECTION OF FRUITS
精选水果
Seasonal fruits selection
时令鲜果拼盘

or 或

GINGERBREAD MOUSSE
姜饼慕斯
chocolate glaze, chocolate profiteroles, white chocolate and panettone ice cream
镜面巧克力、巧克力泡芙、白巧克力及意式圣诞面包冰淇淋

or 或

BÛCHE DE NOËL ROLL
圣诞原木蛋糕卷
Chantilly Cream, berry coulis, red sponge, chocolate, red berry
香缇奶油、莓果酱、海绵蛋糕、巧克力、红莓

PETIT FOUR
精致美点

COFFEE or TEA
咖啡或茶

If you have any dietary restrictions or food allergies, please let your server know. Prices are in MOP and subject to 10% service charge.
阁下对任何食物有敏感或要求，请于点单时告知您的服务员。所有价格均为澳门币，另加收10%服务费。

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