Festive Indulgence Dinner
欢庆佳节晚膳

FIVE-COURSE SET DINNER 五道菜晚膳套餐

6:00-11:00 PM 晚上6时至11时

每位1,388 per person

SICILIAN LANGOUSTINE
西西里海螯虾
langoustine, micro cress, shellfish sauce, Oscietra caviar
海螯虾、微型菜苗、海鲜酱汁、Oscietra鱼子酱

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CHICKEN CONSOMMÉ
法式清鸡汤
chicken and foie gras tortellini, black truffle
鸡肉鹅肝意式云吞、黑松露

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BOSTON LOBSTER CARNAROLI RISOTTO
波士顿龙虾卡纳罗利意式烩饭
risotto, sea urchin, Greek mullet bottarga
意式烩饭、海胆、希腊乌鱼子

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SEABASS FILLET
海鲈鱼柳
Cannellini, baby fennel and emulsion, Champagne butter sauce
白腰豆、茴香酱汁、香槟牛油酱汁

or 或

BEEF TENDERLOIN WRAPPED IN PUFF
酥皮牛柳
Australian beef tenderloin, forest mushrooms casserole, jus reduction
澳洲牛柳、野菌、香浓肉汁

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CHEESE PLATTER
精选芝士拼盘
European cheese selection, fresh fruit salad and jam
欧洲精选芝士、新鲜水果沙拉及果酱

or 或

MOUSSE AL CIOCCOLATO BIANCO & PANETTONE
白巧克力慕斯配意式圣诞面包
Agostoni white chocolate, panettone, chestnut, vanilla ice cream, berry coulis
Agostoni白巧克力、意式圣诞面包、栗子、香草冰淇淋、莓果酱

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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