Gastronomic New Year's Eve
瑞吉跨年晚膳

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

BOSTON LOBSTER
波士顿龙虾
butter-poached lobster, celeriac mille-feuille, Oscietra caviar, micro cress and edible flower salad
牛油慢煮龙虾、根芹千层、Oscietra鱼子酱、微形菜苗及可食用鲜花沙拉

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BLACK TRUFFLE EGG
黑松露水波蛋
Parsnip cream, egg poached, black truffle
欧洲防风草奶油、水波蛋、黑松露

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SPANISH CARABINEROS RED PRAWN
西班牙红虾
Cavatelli, sea urchin, red prawn and shellfish broth, red mullet bottarga, lemon oil
贝壳意粉、海胆、红虾及海鲜浓汤、红鲻鱼乌鱼子、柠檬油

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FILETTO DI ROMBO
意式大菱鲆鱼
Romanesco broccoli, roasted garlic butter, caramelized baby carrot, seaweed crumble
罗马花椰菜、烤蒜香牛油、焦糖胡萝卜、海藻脆粒

or或

AUSTRALIAN PARDOO WAGYU BEEF STRIPLOIN
澳大利PARDOO和牛西冷
wagyu striploin, garden vegetables, Lillet Rouge reduction and beef jus
和牛西冷、时令蔬菜、*Lillet Rouge* 浓缩酱汁及牛肉浓汁

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AGOSTONI WHITE CHOCOLATE & RASPBERRY COULIS
AGOSTONI白巧克力及覆盆子酱
white chocolate, hazelnut dacquoise, gold dust, raspberry, pomegranate, Champagne and Moscato jelly
白巧克力、榛子达克瓦兹、金粉、覆盆子、石榴、香槟及莫斯卡托果冻

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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