

# Le Menu de Noël

## LE SAUMON FUMEE ET LA BETTERAVE

*Smoked Beetroot Marinated Salmon, Caviar, Fish Velouté Gelée*

烟熏红菜头腌三文鱼配鱼子酱及鱼果冻

*NV Frédéric Lornet, Crémant du Jura Rosé, Brut, Burgundy, France*



## LE FOIE GRAS

*Pan-Seared Foie Gras with Rhubarb and Hazelnut*

香煎鸭肝配黄良茎及榛果

*2014 Dönnhoff, Riesling Kabinett, Germany*



## LE CONSOMME DE VOLAILLE

*Chicken Consommé, Chicken Breast, Baby Carrot, Chestnut*

鸡胸肉清汤配胡萝卜及栗子



## LE HOMARD

*Poached Lobster, Parsnip Purée, Fava Beans, Tarragon Lemon Foam*

慢煮龙虾配番茄泥，蚕豆及龙蒿柠檬泡沫

*2016 Tedeschi Soave Classico, "Capitel Tenda", Veneto, Italy*

OR

## LA DINDE

*Turkey Ballotine, Wild Mushroom and Chicken Liver Stuffing, Purple Potato "à l'anglaise"*

火鸡蘑菇鸡肝卷配紫薯

*2014 Villa Ponciago, Beaujolais Village*

OR

## LE BOEUF DE METZGER

*Roasted Metzger Beef Tenderloin in "Papillote", Jerusalem Artichoke, Truffle Sauce*

法国烤牛柳配亚枝竹及松露汁

*2013 Clarendelle, Bordeaux, Rouge*



## LE FRUIT DE LA PASSION

*Passion Fruit, Mint Crisp*

百香果，薄荷脆



## LA BUCHE DE NOEL

*Chocolate Yule Log Cake, Hazelnut Praline Mousse, Hazelnut Crisp, Salted Popcorn Ice Cream*

巧克力树根蛋糕配榛果慕斯，榛果脆及咸爆米花冰淇淋

*2015 Château Roumieu, "Haut Placey", Sauternes, Bordeaux*

**MOP 788 / Per Person Including Festive Welcome Drink**

每人澳门币 788 包含开胃饮品

**MOP 988 / Per Person Including Wine Pairing**

每人澳门币 988 配侍酒师精选葡萄酒

*If you have any dietary requirements, please inform your server before ordering*

如有任何特别膳食要求，敬请通知服务员

*\*All prices are in Macau Patacas and subject to 10% service charge*

以上价格为澳门币，需另加 10% 服务费