

除夕及新年晚宴

NEW YEAR FESTIVE MENU

法國帶子

辣根、刁草、薑花

Brittany Scallops

Horseradish, Dill, Ginger Flower

Bründlmayer Alte Reben Grüner Veltliner 2016

鵝肝撻

麥盧卡蜂蜜、柿子、東加豆

Foie Gras Tart

Manuka Honey, Persimmon, Tonka Bean

Condrieu La Combe de Malleval Michel & Stéphane Ogier 2022

阿拉斯加帝王蟹腳

柚子、香檳、魚子醬

Alaskan King Crab Leg

Yuzu, Champagne, Caviar

Château Brane-Cantenac Blanc 2021

斯內克河牧場和牛牛柳

黑松露、芹菜根、松露牛肉汁

Snake River Farms Wagyu Tenderloin

Melanosporum Truffles, Celeriac, Truffle Jus

仁益源 道 赤霞珠 2019

Tao Renyiyuan Cabernet Sauvignon 2019

新年倒數

開心果蛋糕、覆盆子雪葩

O'clock Celebration

Pistachio Declination, Raspberry Sorbet

Delamotte Rosé Brut NV

每位澳門幣2,288元，只供整桌客人同時享用

Mop 2,288 per menu limited to entire table

葡萄酒搭配套餐每位額外加澳門幣800元

Additional Mop 800 per person for wine pairing

如有任何食物過敏，請在點餐前告知您的服務員。 Before placing your order, please inform your server if a person in your party has a food allergy.

所有酒精飲品的酒精含量均高於 1.2% All alcoholic beverages exceed 1.2% alcohol by volume

所有價目須另加 10% 服務費 All prices are subject to a 10% service charge