

CHRISTMAS SET MENU 2018
圣诞节套餐

Amuse Bouche

餐前小食

Foie Gras, 12 Years Aged Balsamic, Figs Jam,
Piedmont Hazel nuts

鵝肝凍配意大利香醋，無花果醬及榛果

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Scampi in the Coral Reef

Citrus nage, Crystal Potatoes, Black Ink Crumble

香脆海蜆蝦配柑橘檸檬醬，水晶土豆及墨魚汁金寶

∞

White Beans Cannelini Cappuccino, Carabineros Prawn,
Iberian Pork Ash

意大利白豆“卡布奇諾”配香草大蝦及伊利比亞火腿粉

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Sea Bream in Red Wine Shallot Crust, Boston Lobster
Sauce, Vegetable Bouquet

海鯛配紅酒干蔥，波士頓龍蝦汁及鮮蔬

Or 或

Veal Knot, Cauliflower Soufflé, “Alba” White Truffle,
Barolo Wine Reduction

烤小牛柳配椰菜花芝士梳芙厘及意大利白松露，巴羅洛紅酒汁

∞

Snow egg

Valrhona chocolate custard, wild berries ice cream,
Champagne Granite

自製野生雜莓雪糕配巧克力奶油及香檳冰沙

每位MOP 998 per Person

Price subject to 10% service charge - 價格需加收10%服務費