



# Romantic Celebration

## 華麗浪漫之晚



### Starter

Fruits of the Sea 海之盛宴

*Chilled Boston Lobster, Prawns, Fresh Oysters with Caviar*

波士顿龙虾, 虎虾, 新鲜生蚝配鱼子酱

*Cocktail Sauce, Mignonette, Lemon, Tabasco*

鸡尾酒酒汁, 红酒醋, 辣椒仔辣汁

### Soup

Parsnip and Honeycomb Velouté

欧洲芹菜萝卜汤配蜂巢

*Caviar Crème Fraiche*

鱼子酱奶油

### Intermezzo

Chambord Pomegranate Es puma

蔓越莓利口酒配石榴汁泡沫

*Candied Rose Petal*

糖渍玫瑰花瓣

### Main

Surf and Turf 海陆饕餮

*US Black Angus Striploin, Hokkaido Scallops, Caviar*

美国安格斯牛柳, 日本北海道带子, 鱼子酱

### Dessert Flambé

Cupid's Flaming Arrow

丘比特之剑

*Black Cherry, Tonka, Persimmon Ice Cream*

黑莓, 东加香豆, 柿子冰淇淋

**5-Courses MOP2,388/Two Persons**

5 道菜式 MOP 2,388/2 位

*Including 2 glasses of Veuve Clicquot 2012 Vintage Rosé Champagne*

包括兩杯2012年經典凱歌香檳

如有任何特別膳食要求, 敬請通知服務員

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

以上價格為澳門幣, 需另加 10% 服務費及 5% 政府稅

**All prices are in Macau Patacas and subject to 10% service charge and 5% Government Tax**

