



The Ritz-Carlton Cafe

La Saint-Valentin



February 14th

AMUSE-BOUCHE

Foie Gras Bon Bon Trio
Rose Dust, Pistachio, Cocoa
鸭肝三重奏配玫瑰粉, 开心果, 可可粉

Including Two Glasses of Perrier-Jouet Grand Brut at The Ritz-Carlton Bar and Lounge
在丽思酒廊享用二杯巴黎之花特级干型香槟



STARTER

CHILLED BOSTON LOBSTER

Oscietra Caviar, Blood Orange Gelee, Young Herb Garden
波斯顿龙虾配奥西特拉鱼子酱, 血橙果冻及田园香草沙律



SOUP

SUN CHOKE AND WHITE CHOCOLATE VELOUTE

Black Truffle Coated Tuile "Cigarette"
菊芋配白巧克力高汤及黑松露脆卷



PASTA

VEAL TONGUE RAVIOLI

Black Truffle, Gruyere Fondue, White Pepper Foam
牛舌馄饨配黑松露, 格鲁耶尔芝士酱及白胡椒泡沫



INTERMEZZO

CHAMBORD POMEGRANATE ESPUMA

Candied Rose Petal
尚博尔利口酒配石榴泡沫及蜜饯玫瑰花瓣



MAIN

ROSE DUSTED MALLARD DUCK BREAST

Mandarin, Butternut Squash, Baby Leek
玫瑰鸭胸肉配柑橘, 奶油南瓜及韭葱

OR

NEW ZEALAND OCEAN BEEF TENDERLOIN

Truffle Pomme Puree, Baby Root Vegetables
新西兰草饲牛里脊配松露土豆泥及迷你根茎时蔬



DESSERT

CUPID'S FLAMING ARROW

Black Cherry, Tonka, Persimmon Ice Cream
丘比特火焰之箭 - 黑樱桃、零陵香豆、柿子冰淇淋

6 Courses MOP2,588/Two Person

6 道菜式 MOP2,588/2 位
