



February 4th

AMUSEBOUCHE

Foie Gras Bon Bon Trio
Rose Dust, Pistachio, Cocoa
n P, ða´)6a4C'DWLpç/'a7f, #Ö#ÖLp

Including Two Glasses of Perrier Granulés at The Ritz-Carlton Bar Lounge
X mMG, ú Ú+X ¼ Ý \$Tp {8á(©4× ¢ »OE



STARTER

CHILLED BOSTON LOBSTER

Oscietra Caviar, Blood Orange Gelee, Young Herb Garden
<É5-hfo€Vea4)LYfB`2`lc+7aX':@7f!¢#±E &Öi€SO<€/r



SUP

SUN CHOKE AND WHITE CHOCOLATE VELOUTE

% O D F N 7 U X I I O H & R D W H G 7 X L O H ´ & L J D U H
S±Rra4Fd-Î!2"j¿<K#±n,7eg Pi#^



PASTA

VEAL TONGUE RAVIOLI

Black Truffle, Gruyere Fondue, White Fondue
(<8<O`O`G)U ®MhR±6f D8Í Gj ú,-7 B# "Ü



INTERMEZZO

CHAMBORD POMEGRANATE ESPUMA

Candied Rose Pedal
J Š D Y G,G}.# ä# "Ü ú=LOÿ)Ü* 8á+



MAIN

ROSE DUSTED MALLARD DUCK BREAST

Mandarin, Butter Squash, Baby Leek
)Ü* T]7(6¹G} ^ , !"é ‡+ úN ;j

OR

NEW ZEALAND OCEAN BEEF TENDERLOIN

Truffle Pomme Puree, Baby Potatoes
à?` 9yO¢(<Gü7:G} ®Mb OBv# úF' • i9> &λ



DESSERT

CUPIDS FLYING ARROW

Black Cherry, Tonka, Persimmon Ice Cream
H" (©&` {1Ý - U a s ÑM&L¥OEbv Ñ / € à#÷#û

6 Courses MOP2,588/Two Person

6 MOP 2,588/2
