



Valentine's Day Set Menu
情人节套餐

Poached Seasonal Oyster
慢煮时令生蚝

horseradish cream, watercress, moscato jelly
辣根奶油, 豆瓣菜, 莫斯卡托酒果冻
NV GH Mumm. Cordon Rouge, Champagne, France

Raviolo of Boston Lobster
波士顿龙虾饺子

crustacean emulsion, melanosporum black truffle, tarragon
海鲜泡沫, 黑松露, 龙蒿叶
2019 La Crema Chardonnay, Sonoma Coast, USA

Fillet of Rainbow Salmon
香煎虹鳟鱼柳

seasonal green asparagus, prosciutto, walnut emulsion
时令青芦笋 · 意大利熏火腿 · 核桃泡沫汁
2018 Meyer Nakel Spatburgunder, Ahr, Germany

Prime Angus Beef Tenderloin
特级安格斯牛里脊肉

charcoal- grilled violet globe artichoke, confit shallot, barolo plum wine sauce
碳烤紫罗兰洋蓟 · 油封香葱头 · 梅子巴罗洛葡萄酒酱汁
2016 Giovanni Rosso Classico Barolo, Piedmont, Italy

Strawberry Napoleon
草莓拿破仑

strawberry, white chocolate supreme, pomegranate parfait
草莓, 白巧克力挞, 石榴芭菲
2019 Domaine de Triennes, Provence, France

Tea or Coffee
咖啡或茶

Valentine's Day Piccola Pasticceria
情人节小甜点

MOP 888 per person (per person 每位)
Wine pairing for an additional 配葡萄酒另加 MOP300 (per person 每位)

如对所有食物有过敏反应, 请于点餐前通知服务团队。

所有价格均以澳门币计算, 并附加10%服务费。

Please inform the service team of any food allergy dietary requirements prior to ordering.
All prices in MOP are subject to 10% service charge.



Recommended Half Bottle Wine (Half Bottle) 推介葡萄酒 (半瓶)

NV Billecart Salmon Rose Brut, Champagne, France	MOP 960
NV Gosset Grande Reserve Brut, Champagne, France	MOP 800
NV Louis Roederer Premier Brut, Champagne, France	MOP 680
2014 Vincent Morey Vieilles Vignes Chassagne Montrachet, Burgundy, France	MOP 680
2018 Rapet Pere et Fils Clos du Village Pernand Vergelesses, Burgundy, France	MOP 630
2011 Chateau Rauzan Segla, Margaux, France	MOP 1,380
2013 Banfi Brunello di Montalcino, Tuscany, Italy	MOP 740

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