



french
gourmay
法國五月美食薈

At The Ritz-Carlton Café

AMUSE-BOUCHE

SAVORY CHEESE PUFFS

咸味芝士泡芙

Emmental, Beaufort & Comté
埃门塔尔, 博福特及孔泰奶酪



ENTREE FROIDE

BEEFTARTARE LA SAVOYARDE

牛肉塔塔

Selected Caviar, Reblochon Cream, Fresh Herbs & Pickles, Served with French Fries
精选鱼子酱, 雷布洛雄奶油, 新鲜香草, 配炸薯条

OR / 或

ENTREE CHAUDE

SEAFOOD GALETTE

海鲜薄饼

Shrimp, Scallops, Smoked Salmon, Mussels, Clams, Gruyère, Hens Egg
伴大虾, 扇贝, 烟熏三文鱼, 贻贝, 蛤蜊, 格鲁耶尔奶酪及鸡蛋



SOUPE

SEAFOOD BLANQUETTE

酥皮海鲜汤

Puff Pastry, Assorted Seafood, Fresh Herbs
法式酥皮, 什锦海鲜, 新鲜香草



PLAT PRINCIPAL

QUENELLES À LA SAVOYARDE

萨瓦风味鱼丸

Seabass, Brittany Lobster, Black Truffle, Crème Fraiche
伴海鲈鱼, 布列塔尼龙虾, 黑松露, 配法式酸奶油

2022 *Domaine des Orchis, Quintessence d'Altesse*

OR / 或

BABETTE'S STUFFED QUAIL

巴贝特酿鹌鹑

Puff Pastry, Foie Gras Terrine, Braised Figs, Onion Jam, Cassis Jus
伴酥皮千层, 鸭肝冻, 无花果及洋葱酱配黑醋栗汁

2020 *Jean-Francois Quénard, Mondeuse 'La Déroutante'*



2023 *Renardat-Fache Alain, Bugey Cerdon Méthode Ancestrale, Sec*

GÂTEAU DE SAVOIE

咸味蛋糕

Gateau de Savoie, Chestnut Purée and Chantilly Crème, Vanilla Sauce, Vanilla Roasted Rice Ice Cream
萨沃伊蛋糕, 栗子泥和香缇奶油, 香草酱, 烤香草稻香冰淇淋

OR / 或

CHEESE PLATTER

奶酪拼盘

Bleu de Bonneval, Emmental de Savoie, Beaufort, Mimolette
蓝纹, 埃门塔尔, 博福特及米莫雷特奶酪

4 Courses : MOP488 / Per Person

四道菜式: 澳门元 488 每位

Additional MOP 388 for 2 Glasses Wine Pairing

两款精选葡萄酒: 另加澳门元 388

"French GourMay" set menu is to be served to every guest at the same table
同桌每位客人需同时享用 "French GourMay" 套餐

**All prices are in Macau Pataca and subject to 10% service charge.*

If you have any food allergy or dietary requirements, please inform your server before ordering
以上价格为澳门元, 需另加 10% 服务费。如有任何食物过敏或特别膳食要求, 敬请通知服务员。