



**Lightly Roasted Lobster with Mango Salsa and Micro Leaves**

輕烤龍蝦配芒果莎莎及菜苗

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**Sautéed Foie Gras on Brioche Crumble with Cherry Sauce**

炒鵝肝奶油蛋捲配櫻桃醬

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**Chilled Zucchini Soup with Snow Crab Salad**

意大利青瓜凍湯配皇后蟹沙拉

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**Homemade "40 egg yolk" Tagliolini with Sea Urchin**

自家製"40 蛋黃" 麵條配海膽

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**Pan-roasted John Dory with Parsnip Puree**

**Bottarga and Tua Tua Clams-Champagne Sauce**

香煎多利魚伴防風草菜蓉, 配烏魚子及刀貝蜆香檳汁

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**Lemon and Champagne Sorbet**

檸檬香檳雪葩

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**Pan Fried Duck Breast "A la Orange" with Baby Carrot and Bulgur**

香橙煎鴨胸配小胡蘿蔔和碎小麥

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**Absolute Chocolate, Almond Crumble and Campari-Orange Sorbet**

巧克力布丁,杏仁碎伴金巴利橙雪葩

**Coffee or Tea**

咖啡或茶

**\$1,388 per set**

The price is in MOP and is subject to 10% service charge  
價格以澳門幣計算, 另加壹服務費