巴 黎 人
BRASSERIE
法 式 餐 厅

晚餐套餐 Dinner Set Menu

Weekdays – July to August 2026

前菜（任选一款）Choice of Appetizer

尼歌斯沙拉
Salade Niçoise
Niçoise salad with seared yellowfin tuna, lettuce, black olives, French beans, red onion, tomatoes and egg

或 Or

法式蘑菇浓汤伴巴约讷火腿
Velouté de Champignon de Paris,Tartine au Jambon de Bayonne
Paris mushrooms veloute with Bayonne ham tartine

Selected 0% Alcoholic Cocktail

主菜（任选一款）Choice of Main

香烤厚切三文鱼柳
Pavé de Saumon Rôti
Roasted salmon fillet

Château La Rame Sauvignon Blanc, Bordeaux, France 2024

或 Or

香煎美国侧腹牛扒
Steak de Bavette de Boeuf
Grilled prime US beef flank steak

Gerard Bertrand 'An 806' Corbières Rouge, Languedoc, France 2022

可选汁酱: 巴黎风味酱，阿根廷青酱或干邑胡椒忌廉汁; 搭配无限量供应薯条及什锦蔬菜沙拉
Served with the choice of Parisian sauce, Chimichurri sauce or Cognac pepper sauce;
with unlimited French fries and mix green salad

甜品 Dessert

现焗榛子梳芙厘伴东加豆雪糕
Soufflé Noisette
Baked to order hazelnut soufflé and tonka bean ice cream

Niepoort Ruby Port

每位澳门元 MOP 450 Per Person

另加酒水搭配 两款澳门元 148 或 三款澳门元 198 Add on beverage pairing MOP 148 for 2 glasses or MOP 198 for 3 glasses

以上饮料酒精含量高于 1. 2% All alcoholic beverages exceed 1.2% ABV
如您对食物过敏，请在下单前提醒服务员 If you are concerned about food allergies, please alert your server prior ordering
所有价格以澳门元计算并须另加 10%服务费 All prices are in MOP and subject to 10% service charge