巴 黎 人
BRASSERIE
法 式 餐 厅

晚餐套餐 Dinner Set Menu

Weekends – 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

巴黎人精选甜品
Les Sucreries
Selected desserts from our Parisian Patisserie

Niepoort Ruby Port

每位澳门元 MOP 480 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