午餐套餐 Lunch Set Menu

25th Aug to 4th Sep, 2026 – Weekdays

前菜（任选一款）Choice of Appetizer

烟熏三文鱼水波蛋清汤啫喱冻伴芦笋沙拉 Oeuf en Gelée au Saumon Fumée
Smoked salmon and poached egg in consommé jelly, asparagus salad

或 Or

法式乡村风味肉冻，巴约讷火腿，里昂香肠及鸭肉酱 Assiette de Charcuterie
Country style terrine, Bayonne ham, rosette de Lyon and duck rillette

或 Or

京葱及孔泰芝士忌廉蛋挞伴田园生菜沙拉 Flamiche
Leek, cream and Comte cheese quiche served with green salad

或 Or

每日精选餐汤 Soupe du Jour
Daily market soup

主菜（任选一款）Choice of Main

蓝带鸡胸伴酸甜莓果酱及核桃油生菜沙拉 Cordon-Bleu, Compote de Fruit Rouge Acidulée
Chicken Cordon Bleu, sweet and sour berries compote with crispy greens in walnut oil dressing

或 Or

野菌汁烩小牛胸肉伴法国萨瓦传统克罗泽面 Poitrine de Veau Farcie aux Champignons, Crozet au Beurre
Braised stuffed veal breast in mushroom sauce and Crozet pasta risotto

或 Or

青豆意大利烩饭伴八爪鱼，鲜鱿及意式烟熏脆肉片 Risotto au Poulpe et Calamar
Octopus and squid risotto with green peas and pancetta chips

或 Or

自制手工细扁面伴炖煮蔬菜及鲜罗勒酱 Linguine au Ragout Niçois
Homemade linguine in vegetable ragout with fresh basil

或 Or

香煎封门柳牛扒配香草牛油及宾尼士汁伴薯条或薯蓉 Onglet au Poivre（+MOP48）
Pan-fried hanger beef with herb butter and Bearnaise sauce
choice of French fries or mashed potatoes

甜品（任选一款）Choice of Dessert

法式焦糖布丁伴新鲜杂莓 Crème Brûlée
Crème brûlée with fresh berries

或 Or

蛋白雪山 Oeufs à la Neige
Floating island

或 Or

时令水果 Fruits de Saison
Seasonal fresh fruit selections

或 Or

巴黎人精选芝士拼盘 Assiette de Fromages
Curated cheeses from our Parisian affineur

现磨热咖啡 或 精选热茶 Freshly brewed hot coffee or selection of hot tea

二道式 澳门元 268 或 三道式 澳门元 288
MOP 268 for 2 Courses or MOP 288 for 3 Courses

另加两杯精选鸡尾酒或无酒精鸡尾酒 澳门元 98 Add on MOP 98 Selection of 2 glasses Cocktail or Mocktail

另加两杯精选鸡尾酒或葡萄酒 澳门元 128 Add on MOP 128 Selection of 2 glasses Cocktail or Wine

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