周末午餐套餐 Weekend Gourmand

Lunch Set – 15th August to 23rd August 2026 – Weekends

前菜（任选一款）Choice of Appetizer

普罗旺斯沙拉 Salade Provençale
Provençale salad with lettuce, black olives, French beans, red onion, tomatoes and egg

或 Or

刁草腌渍三文鱼啫喱冻伴根芹沙拉配芥末籽酸豆香草酱 Hure de Saumon et Céleris Rémoulade
Marinated salmon terrine with dill jelly and celeriac in mustard caper mayonnaise

或 Or

法式融化芝士伴马铃薯，烟熏火腿及自制腌菜 Fondue au Fromage de Savoie
Savoy style cheese fondue with new potato, smoked country ham and signature pickles

或 Or

干邑忌廉龙虾汤 Bisque de Homard
Lobster bisque with cognac cream

主菜（任选一款）Choice of Main

嫩煎鳕鱼柳伴法式炖菜配罗勒香草酱 Dos de Cabillaud Ratatouille
Cod fish fillet on ratatouille vegetable and herbs pesto

或 Or

香烤三黄鸡胸伴蒜香欧芹炒马铃薯配干葱红酒汁 Supreme de Poulet Roti, Pomme Sarladaise
Roasted yellow chicken breast on sauteed potatoes with garlic and parsley, shallot sauce

或 Or

烤新西兰羊扒伴柠檬白葡萄酒炖煮朝鲜蓟 Côtelettes d'Agneau et Artichaud Barigoule
Grilled New Zealand lamb cutlets with braised artichoke in white wine and lemon

或 Or

黑松露鲜菌意大利烩饭 Risotto aux Champignons
Risotto with sauteed mushrooms and black truffle scented

或 Or

香煎封门柳牛扒配胡椒汁伴薯条或薯蓉 Onglet au Poivre (+MOP48)
Pan-fried US beef hanging tender with pepper sauce, choice of French fries or mashed potatoes

甜品角落 Sweets Corner

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

雪糕及雪酪车 Crème Glacée et Sorbet
Ice cream and sherbet trolley

时令水果 Fruits de Saison
Seasonal fresh fruit selections

巴黎人精选芝士拼盘 Assiette de Fromages (+MOP50)
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

每位澳门元 MOP 348 Per Person

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