周末午餐套餐 Weekend Gourmand

Lunch Set – 29th Aug to 6th Sep 2026 – Weekends

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

牛肝菌蘑菇浓汤伴鸭肝碎 Velouté de Cèpes et Foie Gras de Canard
Porcini velouté, mushroom flan and duck foie gras

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