

3 COURSE SET DINNER MENU

三道菜晚餐套餐

WELCOME DRINK

迎賓特飲

Floral Soloist or Pink Blossom

羅蘭獨奏者或粉紅綻放

STARTERS

頭盤

Salmon Confit

Ikura, Seaweed, Ginger Ponzu Dressing, Pineapple Jicama Salsa

油封三文魚

三文魚籽、海藻、姜汁柚子醋、鳳梨莎莎醬

MAINS

主菜

Aged Yellow Wine Braised Beef Cheek

Banana Shallot, Shimeji, Okra, Parsnip Puree

陳年黃酒燴牛面頰肉

紅葱頭、白玉菇、秋葵、白甘筍蓉

Pairing with,Pouca Roupa Tinto,Portugal

搭配葡萄牙Pouca Roupa Tinto 紅酒

DESSERT

甜品

Manjari 64% and Sour Cherries Pavlova

64% 曼加利黑朱古力酸櫻桃蛋糕

每位澳門幣\$1,888Mop

\$1,888Mop Per Person

價格以澳門幣計算並需加收10%服務費。如對食物有任何要求或過敏，請告知我們。

All price are in MOP and are subject to a 10% service charge.

Please let us know if you have any special dietary requirements or food allergies