

FESTIVE MENU
節日菜單

4 Courses Set Menu
四道菜套餐

1 Starter, 1 Hot Starter, 1 Main, 1 Dessert
一道頭盤、一道熱頭盤、一道主菜、一道甜品
每位 488 per person

6 Courses Set Menu
六道菜套餐

1 Starter, 2 Hot Starters, 1 Main, 2 Desserts
一道頭盤、兩道熱頭盤、一道主菜、兩道甜品
每位 688 per person

侍酒師精選二杯 200 Per 2 Glasses Sommelier Pairing
侍酒師精選三杯 300 Per 3 Glasses Sommelier Pairing

STARTER

頭盤

Fresh Langoustine Carpaccio
Oscietra No.2 Perseus Crème of Caviar, Lemon
海螯蝦薄片、Perseus 2號魚子醬配酸忌廉、檸檬

HOT STARTERS

熱頭盤

Balik Heart of Smoked Salmon Crispy Toast
Potato Salad, Black Truffle
巴里克煙三文魚配香脆多士、法國薯仔沙律、黑松露
(Additional 58 For 4 Courses Set Menu 四道菜套餐另加58可享)

Roasted Scallops
Jerusalem Artichoke, Black Truffle, Noilly Prat Sauce
香烤帶子、菊芋、黑松露、味美思醬

MAIN

主菜

Guinea Fowl Pithivier
Horseradish Emulsion, Pumpkin Declinaison
珍珠雞酥皮批、辣根乳化醬、南瓜三重奏

DESSERTS

甜品

Brillat Savarin Black Truffle
Green Apple, Salad Mâche, Hazelnuts Dressing
法國布里亞-薩瓦蘭黑松露芝士、青蘋果、羊萵苣沙律、榛子油醋醬
(Additional 58 For 4 Courses Set Menu 四道菜套餐另加58可享)

Mont Blanc
Meringue, Chestnuts, Tonka Bean Ice Cream
蒙布朗、蛋白酥、香栗泥、零陵香豆雪糕

寶雅座
AUX BEAUX ARTS

Recommended
推介



Sustainable
可持續



Healthy Choices
健康之選



Prepared with Halal
Certified Ingredients
採用清真認證食材製成

Alcoholic beverages listed above contain higher than 1.2% alcohol by volume
此頁載有之酒精飲料達1.2%以上酒精濃度

For vegetarian options, please ask for recommendations.
素食推介，請詢問建議。

All prices are in MOP and subject to 10% service charge
所有價錢均以澳門元計算及另加10%服務費。