

PLATS DU JOUR D.
寶雅座

AUX BEAUX ARTS

特別推薦
SPECIALS

Appetizer 頭盤

gruyère cheese soufflé 100

creamy truffle sauce
格魯耶爾芝士梳芙厘
松露忌廉汁

duck consommé 80

jerusalem artichoke & wild mushroom ravioli

鴨肉清湯
亞枝竹及野菌意大利雲吞

Main 主菜

seafood cassoulet 170

stewed white beans, lardon, snapper, squid, mussels, prawn

海鮮卡酥菜砂鍋
燉白豆、煙肉、鯛魚、魷魚、青口及海蝦

pan seared venison tenderloin 190

quince, chestnut, oyster mushrooms, juniper berry jus

香煎鹿肉柳
木梨、金栗、平菇、杜松醬汁

Dessert 甜品

apple tart 50

蘋果撻

Billecart-Salmon champagne free flow upgrade 100

香檳暢飲優惠

Wine selection 葡萄酒精選

WHITE 2017 ALBERT BICHOT Chablis Chardonnay France	150ml	\$98
RED 2017 VILLA WOLF Pfalz Pinot Noir Germany	150ml	\$78
PORT 2013 QUINTA DO CRASTO LBV Douro Portugal	75ml	\$50

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

如您有任何特殊的飲食要求, 食物過敏或食物不耐症, 請告知我們的員工

all prices are in mop and subject to 10% service charge

所有價錢以澳門幣計算及另加10%服務費