

## Clarence at Aux Beaux Arts

The early summer month of May is synonymous to the beginning of a long season filled with Lavender kisses and fragrance of Menton Lemon — reminiscent of a summer escape in Côte d'Azur.

At Aux Beaux Arts, guests are treated to a sumptuous three-day only Provençal gourmet experience from May 10 to 12, curated by world-renowned Chef Olivier Elzer and his talented team from Clarence, including Executive Chef Simon So, Chief Sommelier Tristan Pommier, and Mixologist Ben Wall.

The menu is meticulously designed to paint a culinary canvas of quintessence cuisines of the land and sea from Marseille to the border of Italy, across the crystal blue waters of the Mediterranean coast.

## About Olivier Elzer

Olivier Elzer is a French chef who has garnered a total of 27 Michelin stars in 16 consecutive years while working in France and Hong Kong. Chef Elzer is widely recognized for his Two-Michelin-Stars restaurant L'Envol in Hong Kong and Seasons by Oliver E. in Taiwan. In view of his success with the two restaurants, in 2022 Elzer ventured into the casual dining genre by establishing Clarence in Hong Kong. Chef Elzer is also celebrated for his work as head chef of Pierre at Mandarin Oriental Hotel Hong Kong and L'Atelier de Joël Robuchon.

## 克拉倫斯在寶雅座

初夏五月的煦煦陽光瀰漫著薰衣草的香氣，芬芳的芒通檸檬穿透著醉人的藍藍夏日，令人回味起在蔚藍海岸度過的那個夏季旅行。

「寶雅座」餐廳在5月10日至12日期間，與世界知名廚師Olivier Elzer和Clarence的廚師團隊(包括主廚Simon So、首席侍酒師Tristan Pommier和調酒師Ben Wall)策劃了三天限定的Clarence非凡美食體驗。

雅緻的南法經典菜色猶如一幅涵蓋著馬賽內陸到意大利邊境海岸線的畫作般「饌」放，穿越地中海沿岸那片蔚藍的水域。

## 關於Olivier Elzer

法籍大廚Olivier Elzer在法國和香港工作的16年間一共奪得了27顆米芝蓮星級餐廳殊榮。Elzer在香港創立的米芝蓮兩星級餐廳L'Envol和臺灣的Seasons by Olivier E. 廣受認可。而鑒於他在這兩家餐廳的成功，Elzer於2022年勇於進入休閒餐飲領域，在香港創立了Clarence。

Elzer還曾經擔任香港文華東方酒店Pierre餐廳、L'Atelier de Joël Robuchon以及他自己的餐廳品牌Seasons by Olivier E. 的主廚而備受讚譽。Elzer於2018年在香港瑞吉酒店創立了米芝蓮兩星餐廳現代法式高級餐廳L'Envol。並於2022年在香港打造了自己的休閒餐飲概念品牌Clarence。Elzer亦曾經擔任香港文華東方酒店Pierre及L'Atelier de Joël Robuchon餐廳的主廚而備受讚譽。



Olivier Elzer



CLARENCE

寶雅座  
AUX BEAUX ARTS  
BELAS ARTES

SET MENU

套餐

BITES

小吃

Olive, Whole Marinated Chorizo, Classic Tapenade, Baguette  
橄欖, 醃制香腸, 經典橄欖醬, 法棍  
Hummus, Pita Bread  
鷹嘴豆泥, 皮塔餅

STARTER

前菜

Classic Niçoise Salade, Mixed Salad, Tomato, Celery  
經典尼斯沙律, 混合沙律, 蕃茄, 歐芹  
Tuna Carapaccio, Basil, Arugula, Lemon Skin  
吞拿魚薄片, 羅勒, 芝麻菜, 檸檬皮

MAINS

主菜

Beef Moussaka  
牛肉慕薩卡

Les Petits Farcis A La Provencale  
普羅旺斯蔬菜釀

Poisson Meditanean, Dorade, Vierga Sauce, Couscous  
地中海魚, 鯛魚, 維耶格醬, 古斯米

Skate Wing Cooked Teppan, Endives Comte Salade  
鐵板法式魔鬼魚, 菊苣康堤芝士沙律

DESSERT

甜品

Tarte Tropezienne  
聖特羅佩塔

Coffe Hazelnut Chanteclair  
咖啡榛子焦糖“動人的歌聲”

3 courses

三道菜

MOP 428

4 courses

四道菜

MOP 498

Olivier Elzer

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  
所有價錢以澳門幣計算及另加10%服務費



寶雅座  
AUX BEAUX ARTS  
BELAS ARTES

CLARENCE

À LA CARTE MENU

單點菜單

BITES

小吃

- Olive, Whole Marinated Chorizo, Classic Tapenade, Baguette 88  
橄欖, 醃制香腸, 經典橄欖醬, 法棍
- Aioli Legumes 78  
蒜蓉蛋黃蔬菜
- Hummus & Pita Bread 88  
鷹嘴豆泥, 皮塔餅
- Pissaladière Niçoise 88  
法式尼斯洋蔥撻

STARTER

前菜

- Classic Niçoise Salad, Mixed Salad, Tomato, Celery 208  
經典尼斯沙律, 混合沙律, 蕃茄, 歐芹
- Tuna Carpaccio, Basil, Arugula, Lemon Skin 168  
吞拿魚薄片, 羅勒, 芝麻菜, 檸檬皮
- Polenta Tomato, Shaved Parmesan, Feta Cheese 148  
蕃茄波倫塔, 帕瑪臣芝士, 菲達芝士
- Beef Carpaccio, Parmesan Cheese, Pesto 168  
牛肉薄片, 帕瑪臣芝士, 羅勒醬

MAINS

主菜

- Bouillabaisse 168  
馬賽魚湯
- Beef Moussaka 288  
牛肉慕薩卡
- Les Petits Farcis A La Provencale 158  
普羅旺斯蔬菜釀
- La Daube Provencale 238  
普羅旺斯燉牛肉
- Chicken Tajine De Poulet 168  
雞肉塔吉鍋
- Poisson Meditairan, Dorade, Vierge Sauce, Couscous 198  
地中海魚, 鯛魚, 維耶格醬, 古斯米
- Aloyau Steak, Tomato, Provençal 298  
阿洛約牛扒, 蕃茄, 普羅旺斯
- Skate Wing Cooked Teppan, Endives Comte Salade 238  
鐵板法式魔鬼魚, 菊苣康堤芝士沙律
- Lamb Shoulder like Navarin, Tomato, Turnip & Tagliatelle 198  
法國慢煮羊肩肉, 蕃茄, 蘿蔔及義大利麵

CHEESE

芝士

- French Cheese Platter 238  
Homemade Jams, Dried Fruits Bread, Grapes  
精選法國芝士拼盤  
自製果醬、乾果麵包、葡萄

DESSERT

甜品

- Tarte Tropeziennne 68  
聖特羅佩塔
- Melon Calisson Colombier 68  
卡利松哈密瓜
- Coffe Hazelnut Chanteclair Couve 68  
咖啡榛子焦糖 “動人的歌聲”
- Chocolate Croffle with Chocolate Sauce, Normandy Milk Ice Cream 68  
朱古力牛角酥窩夫, 牛奶雪糕
- Lavender Ice-Cream 68  
薰衣草雪糕
- Menton Lemon Ice-Cream 68  
法國芒通檸檬雪糕

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# 寶雅座

## AUX BEAUX ARTS

### BELAS ARTES

CLARENCE

#### CHEF ELZER OLIVIER RECOMMEND

主廚 OLIVIER ELZER 推薦

#### TASTE OF SOUTH OF FRANCE FROM OCCITANIE

##### 奧克西塔尼體驗

#### LES BULLES

CHAMPAGNE 氣泡葡萄酒

	每杯 / by glass 150 毫升 ml	每瓶 / by bottle 750 毫升 ml
Sieur d'Arques Premiere Bulle blanquette de Limoux 阿爾克酒莊，利慕布朗克特	100	500

#### LES BULLES

WHITE WINE 白葡萄酒

2021 Château Simone, Palette, Provence 西蒙娜酒莊，調色板，普羅旺斯	220	1100
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#### LE ROSE

ROSE WINE 桃紅葡萄酒

2020 AIX, Coteaux d'Aix-en-Provence 埃克斯丘酒莊，普羅旺斯	80	400
2019 Château D'esclans, Whispering Angel Côtes de Provence 蝶之蘭酒莊，天使之音，普羅旺斯	110	550

#### LES ROUGE

RED WINE 紅葡萄酒

2020 Domaine L'Ostal Cazes Estivals, Minervois 路絲道酒莊，艾絲巴，米內爾瓦，朗格多克-露喜龍	100	500
2019 Château Simone, Palette, Provence 西蒙娜酒莊，調色板，普羅旺斯	220	1100
2017 Château Pibarnon, Bandol, Provence 碧濃酒莊，邦多勒，普羅旺斯	270	1350
2011 Domaine Peyre Rose Marlene N°3, Coteaux du Languedoc 佩爾玫瑰酒莊，馬琳 三號，朗格多克斜坡山地	420	2100
Wine Pairing 葡萄酒搭配		380

#### LES COCKTAILS

COCKTAIL 雞尾酒

Bloody Highball 血腥高球 Tequila, Tomato juice, Thyme syrup, Olive and Celery Bitters, Worcester sauce, Tabasco 龍舌蘭，番茄汁，百里香糖漿，橄欖和芹菜苦精， 李派林噏汁，辣椒仔		150
Saffron Negroni 藏紅花內格羅尼 Saffron Gin, Cocchi Vermouth, Campari, Saffron Syrup 藏紅花乾酒，苦艾酒，金巴利，藏紅花糖漿		150
Lucky Star 幸運星 Christian Drouhin Calvados, Absynth, Sugar 蘋果白蘭地，苦艾酒，糖		150
Pampelle Ginger Spritz 潘佩爾薑氣泡特調 Pampelle, Peach Liqueur, Lemon Bitters, Fever Tree Soda 紅葡萄柚開胃酒，桃子利口酒，檸檬苦精，芬味樹蘇打水		150

#### LES COCKTAIL SANS ALCOOL

MOCKTAIL 無酒精雞尾酒

Dry Collins 柯林斯 Lyre's London Dry, Elderflower Syrup, Mints, Lemongrass 無酒精乾酒，接骨木花糖漿，薄荷，香茅		100
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# Olivier Elzer

Beverages listed above contain 1.2% alcohol or more  
以上飲品酒精濃度達1.2%或以上

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