

A LA CARTE MENU
單點菜單

STARTERS

頭盤

貴雅座
AUX BEAUX ARIS

Seafood Platter

Fine De Claire No. 2 Oyster, Boston Lobster, Tiger Prawns,
Alaska King Crab Legs, Abalones, MGM Caviar
海鮮拼盤、芬迪奇生蠔 2號、波士頓龍蝦、虎蝦、
阿拉斯加帝王蟹腳、鮑魚、美高梅魚子醬
1688

Beef Tartare

Tartare Sauce, Romaine, Baguette
牛肉他他、他他醬、羅馬生菜、法棍
168



Tomato Salad

Watermelon, Bell Pepper, Stracciatella, Basil Sorbet
蕃茄沙律、西瓜、甜椒、絲翠奇亞芝士、羅勒雪葩
108



Alaska King Crab Salad

Avocado, Tomato Vinaigrette
阿拉斯加帝王蟹沙律、牛油果、蕃茄油醋汁
388

French Onion Soup

Sourdough, Gruyère Cheese
法式洋蔥湯、酸麵包、格魯耶芝士
128

Zucchini Veloute

Crispy Bacon-Crusted Egg
意大利青瓜湯配脆煙肉蛋
98

MAINS

主菜

Bouillabaisse

Red Snapper, Scallop, Mussels, Saffron Potatoes, Aioli Toast
馬賽魚湯、紅鯛魚、帶子、青口、
藏紅花馬鈴薯、蒜香醬多士
328

Halibut

Hazelnut Lemon Butter, Artichoke, Rocket,
Parsley Lemon Sabayon
大比目魚、榛子檸檬牛油、洋薊、火箭菜、
歐芹檸檬沙巴雍
328

Yellow Chicken (1.2kg)

Whole Roasted,
Basque Pipérade Spiced Caramel Jus
1.2公斤黃油雞、巴斯克風味燉菜、
香料焦糖醬汁
388



M3 Wagyu Bone-in Rib Eye(1.2kg)

Green Pepper Sauce, Mashed Potatoes, Watercress
M3和牛小斧頭扒(1.2公斤)、青胡椒醬、
薯蓉、西洋菜
1388



Iberico Pork Chop

Marinated With Provençal Herbs, Bayaldi Of Vegetables, Mustard Pork Jus
伊比利亞豬扒、普羅旺斯香草、法式燉菜、芥末籽汁
438

DESSERTS

甜品

Mille Feuille

Caramel Coulis, Vanilla Cream
千層酥、焦糖汁、雲呢拿忌廉
98

Mango Passionfruit Pavlova

Mango Passionfruit Cream, Coconut, Mango
Passionfruit Sorbet
帕芙洛娃芒果百香果、芒果百香果忌廉、
椰子、芒果百香果雪葩
98

Chocolate Moelleux

Hot Chocolate Cake, Salted Caramel Ice Cream,
Cocoa Nibs
朱古力熔岩蛋糕、海鹽焦糖雪糕、可可碎
108

Cheese Trolley Selection

Cheeses By Les Frères Marchand, Condiments
法國精選芝士、配料
368

貴雅座
AUX BEAUX ARIS

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

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。

THE FRENCH CLASSIC SET MENU

法式經典套餐

6 Courses Set Menu

六道菜套餐

Selection of 2 Starters, 2 Hot Starters, 1 Main, 1 Dessert

兩道頭盤、兩道熱頭盤、一道主菜、一道甜品

每位 428 per person

侍酒師精選兩杯 280 Per 2 Glasses Sommelier Pairing

侍酒師精選三杯 380 Per 3 Glasses Sommelier Pairing

STARTERS

頭盤

Selection of 2 Starters

自選兩道頭盤

Beef Tartare

Tartare Sauce, Romaine, Baguette

牛肉他他、他他醬、羅馬生菜、法棍



Alaska King Crab Salad

Avocado, Tomato Vinaigrette

阿拉斯加帝王蟹沙律、牛油果、蕃茄油醋汁

Parisian Style Salmon

'Chaud/Froid' With Tarragon, Salmon Roe

巴黎風味三文魚、龍蒿、三文魚子



Bagna Càuda

Provençal Anchovies Garlic Dip, Seasonal Vegetables

普羅旺斯風味鳳尾魚蒜蓉醬、時令蔬菜

HOT STARTERS

熱頭盤

Selection of 2 Hot Starters

自選兩道熱頭盤

French Onion Soup

Sourdough, Gruyère Cheese

法式洋蔥湯、酸麵包、格魯耶芝士

寶雅座
AUX BEAUX ARTS

French Snail

Garlic, Parsley Butter, Croutons

法式蝸牛、大蒜、歐芹牛油、麵包脆片

Lobster Bisque

Lobster And Tomato, Lobster Oil

龍蝦濃湯、龍蝦肉、蕃茄、龍蝦油

Pork Trotter Croquette

Pork Trotter, Mushroom, Foie Gras, Sauce Verte

豬蹄蘑菇脆餅、鵝肝、香草青醬

MAINS

主菜

Selection of 1 Main

自選一道主菜



Wagyu Rib Eye (250g)

Gaufrette Potato, Nicoise Sauce

和牛肉眼扒、網狀薯餅、尼斯汁

(Additional 198 For Set Menu 套餐另加198可享)

Bouillabaisse

Red Snapper, Scallop, Mussels,

Saffron Potatoes, Aioli Toast

馬賽魚湯、紅鯛魚、帶子、青口、藏紅花馬鈴薯、蒜香醬多士

寶雅座
AUX BEAUX ARTS

Skate Wing

Lemon Butter, Lemon Fennel Orzo,

Spiced Garlic Confit

魔鬼魚翼、檸檬牛油、檸檬茴香意大利米形麵、香料蒜蓉

Yellow Chicken

Basque Pipérade, Spiced Caramel Jus

黃油雞、巴斯克風味燉菜、香料焦糖汁

DESSERTS

甜品

Selection of 1 Dessert

自選一道甜品

Lemon Meringue Tart

Lemon Curd, Meringue, Thyme Yoghurt Ice Cream

檸檬蛋白撻、檸檬蛋黃醬、蛋白酥、百里香酸奶雪糕

Mille Feuille

Caramel Coulis, Vanilla Cream

千層酥、焦糖汁、雲呢拿忌廉

Crème Caramel

Vanilla Flan, Tonka Bean, Caramel Sauce

焦糖雲呢拿布甸、零陵香豆、焦糖糖漿

Cheese Selection

Cheeses By Les Frères Marchand, Condiments

法國精選芝士、配料

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。