

LES ENTRÉES

APPETIZERS 頭盤

- | | |
|------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| Scallop Tartare, Lemon Caviar and Salmon Roe
生日本帶子他他配檸檬及三文魚子 | 168 |
| Veal Tartare, Blueberry and Pickled Mustard Seeds
生牛仔肉他他、藍莓及醃漬芥末籽 | 188 |
| Lyonnaise Salad with Frisée, Poached Egg and Lardon
里昂沙律配苦苣、水波蛋及煙肉 | 88 |
| Prawn Cocktail
大蝦沙律 | 168 |
|  “Salade Niçoise” with Marinated Tuna Belly
“尼斯沙律”配油醃吞拿魚腩 | 228 |
| Pan-Seared Squid with Crunchy Fennel and Roasted Bell Pepper
香煎魷魚配爽脆茴香及香烤燈籠椒 | 198 |
| Quenelle Gratin with Lobster Coulis
香烤魚慕斯配龍蝦汁 | 88 |
| Baked Escargot with Garlic Butter (9 pieces)
蒜香牛油焗蝸牛(9件) | 108 |
| Crispy Pork Trotter Bonbons and Tartar Sauce
香脆豬蹄波波配他他醬 | 158 |
| Pan-Seared Foie Gras with Artichoke, Caperberries and Smoked Duck Breast
香煎鴨肝配雅枝竹、酸豆子及煙熏鴨胸肉 | 198 |

LES SOUPES

SOUPS 湯

- | | |
|-----------------------------------------------------------------------------------------------------------------------|-----|
|  Soupe de Pistou
普羅旺斯雜菜湯 | 78 |
| French Onion Soup with Gruyère Cheese and Croûtons
法式洋蔥湯配格魯耶爾芝士及麵包粒 | 98 |
| Lobster Bisque with Saffron
香濃龍蝦藏紅花湯 | 108 |
| Traditional Bouillabaisse with Rouille and Croûtons
傳統馬賽魚湯配蒜香蛋黃醬及麵包粒 | 128 |

LES PÂTES & LE RIZ

PASTA & RICE 意大利粉及燴飯

- | | |
|-----------------------------------------------------------------------------------------------------|-----|
| Japanese Scallop and Shrimp Skewer, Spaghetti with Basil Pesto Cream
日本帶子、蝦串配羅勒橄欖蒜香忌廉意大利粉 | 188 |
| Risotto with Fresh Mussels and Sea Asparagus
鮮青口燴意大利飯配鹽角草 | 168 |
| Hand-Folded Lobster Tortellini
手工龍蝦小雲吞 | 188 |
| Conchiglioni Gratin, Paris Ham, Emmental Cheese and Truffle
焗愛蒙塔爾芝士火腿釀貝殼粉配松露 | 198 |

FRUITS DE MER

SEAFOOD 海鮮

- 30 Grams of Caviar, Homemade Blinis and Garnishes** 888
30克法國魚子醬配自家製小薄餅及傳統配料
- 6 Fresh Oysters with Sherry Vinegar Mignonette** 248
6隻新鮮生蠔配雪莉醋香草醬
- Seafood on Ice (Signature Selection)** 788
冰鎮海鮮 (招牌精選)
6 Oysters, 2 Half Lobsters, 2 Alaskan King Crab Legs, 4 Prawns and 6 Mussels
6隻生蠔、2隻半邊龍蝦、2隻亞拉斯加皇帝蟹腳、4隻蝦及6隻青口
- Seafood on Ice (Chef's Selection)** 1488
冰鎮海鮮 (廚師精選)
6 Oysters, 1 Sea Urchin, 2 Red Prawns, 2 Half Lobsters, 2 Alaskan King Crab Legs, 2 Scallops and 2 Razor Clams
6隻生蠔、1份海膽、2隻紅蝦、2隻半邊龍蝦、2隻亞拉斯加皇帝蟹腳、2隻帶子及2隻蜆子

LE PARTAGE

SHARES 分享

- Mussels Marinières (White Wine or Cream)** 238
法式白酒或忌廉煮青口
- "Petits Farcis Niçois" Baked Baby Vegetables with Ground Veal** 328
焗季節小雜菜釀牛仔肉醬
- Dover Sole Grenobloise** 598
經典香煎多佛龍剛魚配焦香牛油檸檬汁
- "Vol-Au-Vent" Lobster and Foie Gras** 598
龍蝦鴨肝香酥盒
- "Côte De Bœuf" Bone-in Ribeye (1 kg) with 2 sauces** 1488
連骨肉眼牛扒 (1公斤) 配兩款自選醬汁
Every "Share" comes with 2 side dishes of your choice
每款"分享菜式"均配兩款自選伴菜

LA TRADITION

TRADITIONS 傳統

- Roasted Toothfish, Ventrèche Chips, Olives and Zucchini** 258
香烤牙魚配脆煙肉、橄欖及意大利青瓜
- Roasted Chicken with Polenta, Baby Corn and Diabolo Sauce** 208
烤雞配玉米蓉、嫩粟米及香草胡椒汁
- Pork Chop with Stewed Apple, Cabbage Fondue and Grain Mustard** 398
豬扒配燴蘋果、秘製椰菜及芥末籽醬
- Parisian "Steak Frites" with Bearnaise Sauce** 228
巴黎"牛扒薯條"配香草蛋黃醬
- "Tournedos Rossini" Beef Tenderloin with Foie Gras and Truffle Jus** 498
經典"羅西尼牛柳"配鴨肝及松露汁

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

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

LE GRILLARDIN

GRILLS 香烤

Salmon 三文魚	208
Lobster (600g) 龍蝦 (600克)	658
Wagyu Striploin (250g) 和牛西冷 (250克)	398
Kagoshima A5 Beef Tenderloin (per Gram) 鹿兒島A5牛柳 (每克)	7
Iberico Black Pork Presa (250g) 黑毛豬肩肉 (250克)	278
Lamb Chops (250g) 羊扒 (250克)	298

Every "Grill" comes with a sauce and a side dish of your choice.
每款“香烤”均配自選醬汁及自選伴菜各1款。

LES SAUCES

SAUCES 醬汁

Sauce:

Beurre Blanc, Bearnaise, Hollandaise, Green Peppercorn,
Black Pepper, Red Wine, Foie Gras

Jus:

Vegetable, Chicken, Pork, Beef, Lamb

醬汁:

牛油白酒、香草蛋黃、檸檬蛋黃、綠胡椒醬、黑胡椒、紅酒、鴨肝

原汁:

蔬菜、雞肉、豬肉、牛肉、羊肉

LES ACCOMPAGNEMENTS

ACCOMPANIMENTS 伴菜

Potato Gratin, Mashed Potato, French Fries, Ratatouille, French Snap Peas, Pilaf Rice, Chef's Specials	58
-------------------------------------------------------------------------------------------------------------------	----

忌廉焗薯片、香滑薯蓉、炸薯條、普羅旺斯燉雜菜、
法式煙肉洋蔥甜豆、牛油香料飯、廚師精選

LES FROMAGES & DESSERTS

CHEESES & DESSERTS 芝士及甜品

French Cheese Platter (3 kinds) 精選法國芝士拼盤 (3款)	158
"Baked Alaska", Mandarin and Vanilla 柑橘香草味“火焰雪山”	68
Grand Marnier Soufflé 橙酒梳乎厘	68
"Crêpes Suzette" at Your Table 桌前烹製“橙酒煮班戟”	98
Espresso Crème Brûlée 特濃咖啡味燉蛋	68
Dark Chocolate Fondant 熱流心黑朱古力蛋糕	68
Seasonal Fruit Platter 季節鮮果拼盤	78
Choices of Homemade Ice Cream or Sorbet 自家製雪糕或雪芭	58