

AUX BEAUX ARTS SET LUNCH
寶雅座午餐套餐

2 Courses Set Menu

兩道菜套餐

Selection Of 1 Starter Or Dessert, 1 Main
自選一道頭盤或一道甜品、一道主菜

每位 258 per person

3 Courses Set Menu

三道菜套餐

Selection Of 1 Starter, 1 Main, 1 Dessert
自選一道頭盤、一道主菜、一道甜品

每位 298 per person

4 Courses Set Menu

四道菜套餐

Selection Of 1 Starter, Signature King Crab, 1 Main, 1 Dessert
自選一道頭盤、招牌阿拉斯加帝王蟹、一道主菜、一道甜品

每位 338 per person

Include Coffee or Tea 包含咖啡或茶

STARTERS

頭盤

 Seasonal Soup
Seasonal Vegetables
法式時令湯
時令蔬菜

Tuna Carpaccio
Avocado, Yuzu Dressing
吞拿魚薄片
牛油果、柚子油醋

 Alaska King Crab
Macedoine, Tarragon Mayo
阿拉斯加帝王蟹
蔬菜粒、龍蒿蛋黃醬

Beef Tartare
Traditional Dressing, Toasted Baguette
牛肉他他
法式傳統醬、烤法棍片

Organic Soft Egg
Porcini Mushrooms, Truffle Sauce
有機溏心蛋
牛肝菌、松露醬

MAINS

主菜

 Local Sea Bass
Tartar Butter Sauce, Swiss Chard
本地海鱸魚
牛油他他醬、瑞士甜菜

 Grilled Hanger Steak
Shallots, Red Wine Sauce, Fries
烤封門牛柳
紅蔥、紅酒醬、薯條

French Yellow Chicken
Corn, Tarragon Jus
法式黃油雞
粟米、龍蒿汁

Tiger Prawns
Orzo, Lobster Bisque, Confit Garlic Foam
虎蝦
米形意麵、龍蝦濃湯、油封蒜香泡沫

DESSERTS

甜品

Chocolate Fondant
75% Ecuador Dark Chocolate,
Raspberries Ice Cream
朱古力熔岩蛋糕
75% 厄瓜多爾黑朱古力、
覆盆子雪糕

Vanilla Pot
Tossed Hazelnut, Salted Caramel
雲呢拿杯
榛子、咸焦糖

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

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

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。