

French GourMay-Savoie Taste The Altitude

法國五月美食薈 薩瓦·高山之味

4 Courses Set Menu

四道菜套餐

Selection of 1 Starter, 1 Hot Starter, 1 Main, 1 Dessert

一道頭盤、一道熱頭盤、一道主菜、一道甜品

每位 598 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

Pork Rillettes

Cornichon, Sourdough Bread

法式豬肉醬、酸黃瓜、酸種麵包

Selection of 1 Starter

自選一道頭盤

Savoie Salad

Butter Lettuce, Jambon, Beaufort Cheese,

Walnut Vinaigrette

薩瓦沙律、牛油生菜、火腿、

博福爾芝士、核桃油醋汁

Savoie Charcuterie Platter

Jambon de Savoie, Coppa Ham, Saucisson, Condiments

薩瓦地區特選冷切肉拼盤、薩瓦火腿、

意式風乾火腿、法式風乾香腸、配料

HOT STARTERS

熱頭盤

Crayfish Consommé

Sweet Peas, Crayfish Ravioli

小龍蝦清湯、香豌豆、小龍蝦意大利雲吞

Selection of 1 Hot Starter

自選一道熱頭盤

Pan-Seared Scallop

Parsnip, Crispy Bacon, Tarragon Oil

香煎帶子、歐洲蘿蔔、脆煙肉、龍蒿油

Tartiflette

Caramelized Onion, Potato, Reblochon Cheese

薩瓦焗烤馬鈴薯、焦糖洋蔥、馬鈴薯、勒布洛雄芝士

MAIN COURSES

主菜

Fish Quenelle

Pike Perch, Dill, Crayfish Sauce

法式魚丸、梭鱸魚、蒔蘿、小龍蝦汁

Selection of 1 Main Course

自選一道主菜

Veal Blanquette

Veal Breast, Morel, Baby Carrot

白汁燉小牛肉、小牛胸肉、羊肚菌、

迷你胡蘿蔔

Confit Rainbow Trout

Swiss Chard, Trout Roe, Beurre Blanc

油封虹鱒魚、瑞士甜菜、鱒魚子、白酒牛油汁

DESSERT

甜品

“Crêpes Suzette” at Your Table

桌前烹製“橙酒煮班戟”

Selection of 1 Dessert

自選一道甜品

Tarte aux Fraises

Classic Strawberry Tart, Rum Pastry Cream,

Strawberry, Vanilla Ice Cream

法式士多啤梨撻、祿酒卡士達醬、

士多啤梨、雲呢拿雪糕

Savoie Cheese Selection

法國精選芝士

All prices are in MOP and subject to 10% service charge

所有價錢以澳門元計算及另加10%服務費

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

Excessive drinking of alcoholic beverages is harmful to health, The sale or supply of alcoholic beverages to anyone under the age of 18 is prohibited  
Consumir bebidas alcoólicas em excesso prejudica a saúde. A venda ou disponibilização de bebidas alcoólicas a menores de 18 anos é proibida  
過量飲酒危害健康，禁止向未滿十八歲人士銷售或提供酒精飲料

# 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 ARIS

#### 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)

寶雅座  
AUX BEAUX ARIS

#### 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

#### 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

#### 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

#### Crème Caramel

Vanilla Flan, Tonka Bean, Caramel Sauce

焦糖雲呢拿布甸、零陵香豆、焦糖糖漿

#### Mille Feuille

Caramel Coulis, Vanilla Cream

千層酥、焦糖汁、雲呢拿忌廉

#### Cheese Selection

Cheeses By Les Frères Marchand, Condiments

法國精選芝士、配料

寶雅座  
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

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

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