

愛 · 情人節
amore, valentine's day
14 February, 2016

三式生蠔
trio di ostriche
trio of oysters

新鮮去殼法國白珍珠生蠔，
freshly shucked -white pearl,

炸法國吉拉多生蠔，
crisp- gillardeau,

法國芬大奇生蠔
gratin- fine de Claire

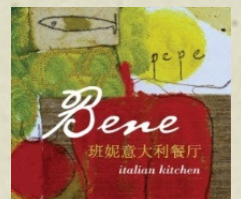
§ § §

香滑菜花湯，煙海膽
crema di cavolfiori, ricci di mare affumicati
creamy cauliflower soup, smoked sea urchin

§ § §

龍蝦京蔥意式餛飩，陳年黑醋汁，龍蝦濃湯
ravioli all'astice e porri, salsa di aragosta
lobster and leek ravioli, aged balsamic, lobster bisque

§ § §



香料焗比目魚，炒菠菜，松露牛油汁
ippoglosso al forno con spinaci, burro tartufato
roast herb crusted halibut, sautéed spinach, truffle butter sauce

or

燒和牛柳，松露薯仔蓉，牛肝菌
filetto di manzo, patate e funghi porcini
grilled wagyu beef tenderloin, truffled mash potato, porcini mushroom

§ § §

紅莓之心
紅莓心伴紅莓啫喱，紅莓脆脆和荔枝紅莓玫瑰雪糕
“raspberry heart”
heart of raspberries – jelly and crisp with lychee,
raspberry and rose ice cream

澳門幣 2,088 雙人
mop 2,088 for two persons

另加 10%服務費
10% service charge additional

