

Valentine's Menu

情人节晚餐

Amuse bouche 开胃菜

Marinated and Seared Scallop 香煎扇贝

raw and cooked cauliflower, imperial oscietra caviar

生熟花椰菜、意大利 imperial oscietra 鱼子酱

Champagne Brut Rosé, Diebolt - Vallois

Homemade Chitarra Spaghetti 自制吉他面

Brittany blue lobster, datterino tomato

蓝龙虾、“datterino”小番茄

Etna Bianco "Santo Spirito", Tenuta delle Terre Nere, 2013

Tortello 意大利云吞

filled with ricotta and anchovies, Melanosporum black truffle

酿里科塔芝士及鳀鱼、Melanosporum 黑松露

Etna Rosso "Feudo", Girolamo Russo - Magnum, 2012

Confit Amberjack 琥珀鱼

turnip tops emulsion, seasonal vegetables

萝卜苗汁、时令蔬菜

Pinot Nero, Torti, 2014

Royal Pigeon 皇室乳鸽

foie gras, cranberry sauce

鸭肝、蔓越莓酱汁

Ros di Buri, Meroi, 2012

Pre dessert 餐前甜品

Wild Strawberry Tart 野草莓塔

"fior di latte" ice cream, white chocolate cream

拿铁冰淇淋、白巧克力奶油

Malvasia di Salina, Capofaro - Tasca d'Almerita, 2014

coffee or tea

served with homemade petit fours

包含一杯咖啡或茶，佐以餐后甜点

3880 per couple for food menu

additional 1600 per couple for wine pairing

所有餐食 3880 澳门币两位

配酒另加 1600 澳门币两位

All prices in MOP are subject to 10% service charge

所有澳门币價目需附加10%服务费