



Belon Signature Seafood Sharing Menu”

家庭式貝隆特色海鮮共享菜單

Belon Premium Seafood Platter

貝隆優質海鮮拼盤

Blue Prawn, Boston Lobster, Alaskan Crab, Cured Salmon,
Fin de Claire Oysters, 10 Gr. White Sturgeon Caviar

藍蝦，波士頓龍蝦，阿拉斯加蟹腳，烟熏三文魚，芬克雷生蚝，白鮭魚子醬



Boston Lobster Casserole “Florentine”

香焗波士頓龍蝦配菠菜奶油汁



Black Angus Beef Rib Eye “Rossini” Topped with Foie Gras

炭烤黑安格斯牛肉眼配鵝肝



Truffle Mashed Potatoes

松露土豆泥

Wild Field Mushrooms with Shishito Peppers

香炒辣味野菌



Valrhona Chocolate Palette

法芙娜巧克力

Passion Fruit Ice Cream

熱情果雪糕



Chocolate Mignardises & Biscotti

茶點巧克力和曲奇餅

Mop 1,799 per set 每套餐澳門幣 1,799 元

Ideal for 2 persons 供兩人享用

Price is subject to 10 % service charge 價錢加收 10%服務費



CHEF'S FLAIR MENU

厨师花式套餐



Soya Marinated Smoked Tuna

Orange Avocado Cream, Sesame Seaweed Crust

烟熏吞拿鱼



Himalayan Salt Seared Hokkaido Scallop

Truffle Quinoa

盐烧北海道带子



Lobster Bisque

Lobster Claw, Roe Cream

龙虾汤



Slow Poached Alaskan Crab Leg

Crab Flan, Potato Mousse, Truffle Chicken Sauce

慢煮阿拉斯加蟹脚



Grilled Dry Aged Rib Eye

Sautéed Broccoli, Sundried Tomato, Gruyere Potato,

Cabernet Merlot Sauce

美国特级干熟成肉眼



Coconut Cream Pie

Vanilla Ice Cream

椰子奶油馅饼

To optimize the dining experience, this menu is to be prepared for the entire table

为了缔造一个至臻至美的餐飧体验，此菜单须为全桌一齐准备

MOP 1,188 per person with 6 courses 六道菜每位澳门币 1,188 元

Prices is subject to 10% service charge 价钱加收 10%服务费