



Christmas Dinner Menu

Date: 24th & 25th December 2024

MOP1288+10% per person

Petiscos/Snacks

餐前小食

Caranguejo real, gema curada e caviar oscietra

King crab, cured egg yolk and oscietra caviar

帝王蟹、鹹蛋黃及 oscietra 魚子醬

Cone de atum

Tuna tartare cone

吞拿魚脆筒

Entrada / Appetizer

前菜

Beterraba em diferentes texturas com emulsão de sementes de mostarda

Beetroot in different textures with mustard seed emulsion

紅菜頭配芥末籽汁

Pak choy com bivalves e caldo à Bulhão Pato

Pak choy with clams and Bulhão Pato broth

白菜配葡式炒蜆及蜆肉濃湯

Prato de Peixe e Marisco / Seafood and Fish

海鮮及魚類

Bacalhau com emulsão de alho e couve

Codfish with garlic emulsion and cabbage

鱈魚配蒜蓉白菜

Pratos de Carne / Meat

肉類

Leitão crocante com pezinhos de coentrada e creme de laranja

Crispy suckling pig, coriander, orange cream

脆皮乳豬、芫茜、香橙醬

Sobremesas / Desserts

甜品

Pudim de azeite e mel, romã e sorbet de limão

Honey and olive oil pudding, pomegranate with lemon sorbet

蜂蜜及橄欖油布丁、石榴配檸檬雪芭

Please inform our service staff of any food allergies or dietary requirements.

如閣下有對任何食物過敏或餐飲限制，請聯絡服務員。