

巴黎人

— BRASSERIE —

法式餐厅

晚餐套餐 Dinner Set Menu

3rd March – 30th April, 2026

(Not available on holidays)

开胃菜 Amuse-Bouche

腌渍大理石纹三文鱼薄片 **Marbré de Saumon**

Marbled salmon gravlax carpaccio

前菜 (任选一款) Choice of Appetizer

龙虾凯撒沙拉配腌肉, 面包粒及康缇芝士 **Salade César au Homard**

Lobster Caesar salad with lardons, crouton and Comte cheese

或 Or

香煎北海道扇贝配甜菜根酸甜酱及香草牛油汁 **Noix de Saint Jacques, Chutney de Betterave Rouge**

Seared Hokkaido scallop, red beetroot chutney and vanilla butter sauce

🍇 *Domaine de l'Écu, "Cuvée Granite", Muscadet Sèvre et Maine sur lie, Loire Valley, France, 2022*

餐汤 Soup

奶油海鲜浓汤伴藏红花及牛油脆面包 **Chaudrée de Palourdes**

Creamy clam chowder with saffron and butter croutons

主菜 (任选一款) Choice of Main

干邑芥末芝士酱汁烤蟹肉海鲜 **Fisherman Crab Thermidor**

Baked crab and seafood Thermidor in creamy cognac, mustard and cheese sauce

🍇 *Verget "Lieu Secret" Mâcon-Pierreclos, Bourgogne, France, 2023*

或 Or

香烤牛柳伴蒜香牛油烤虎虾配干葱红酒汁 **Surf and Turf**

Grilled beef fillet mignon with bordelaise sauce and roasted tiger prawn with garlic butter

🍇 *Domaine Stephane Ogier "Le Temps est Venu", Côtes-du-Rhône, Rhône Valley, France, 2022*

甜品 (任选一款) Choice of Dessert

加勒比海巧克力慕斯伴榛子脆饼及香草焦糖布丁 **Gavotte dentelle**

Caribbean ultra-light chocolate mousse, hazelnut crunch, vanilla crème brûlée

或 Or

巴黎人精选芝士拼盘 **Assiette de Fromages**

Selected cheeses from our Parisian affineur

🍇 *Niepoort Ruby Port*

三道式 澳门元 498 或 四道式 澳门元 678 + 饮品*

MOP 498 for 3 Courses or MOP 678 for 4 Courses + Beverage*

* (1 杯无酒精鸡尾酒 或 1 杯鸡尾酒 或 1 杯 1664 生啤 1 0.0% Cocktails or 1 Cocktail or 1 Kronenbourg 1664 Blanc Draught)

🍇 另加葡萄酒搭配 两款澳门元 198 或 三款澳门元 278 Add on wine pairing MOP 198 for 2 glasses or MOP 278 for 3 glasses

以上饮料酒精含量高于 1.2% All alcoholic beverages exceed 1.2% ABV

如您对食物过敏, 请在下单前提醒服务员 If you are concerned about food allergies, please alert your server prior ordering

所有价格以澳门元计算并须另加 10% 服务费 All prices are in MOP and subject to 10% service charge