

周末午餐套餐 Weekend Gourmand

Lunch Set – 28th March to 29th March, 2026 – Weekends

前菜 (任选一款) Choice of Appetizer

芦笋班尼迪克蛋伴法国巴约讷火腿及荷兰酱汁 **Asperge Bénédicte et Jambon de Bayonne**
Asparagus and poached egg Bénédicte with Bayonne ham and hollandaise sauce

或 Or

烤八爪鱼沙拉伴番茄, 青瓜, 甜椒, 红洋葱, 黑橄榄及菲特芝士 **Salade de Poulpe Grillé à la Grecque**
Grilled octopus salad with tomato, cucumber, bell pepper, red onion, Kalamata olives and Feta cheese

或 Or

法式蘑菇蜗牛酥盒 **Feuilleté d'Escargots aux Champignons**

Escargots feuilleté in mushroom and garlic butter sauce

或 Or

传统法式洋葱汤 **Gratinée à L'Oignon**

Traditional French onion soup with Comté cheese crouton

主菜 (任选一款) Choice of Main

煎烤三文鱼柳伴蛤蜊及白甜菜配意大利气泡酒汁 **Pavé de Saumon aux Palourdes**
Pan-roasted salmon fillet on white chard fondant with clams in Prosecco sauce

或 Or

法国“蓝带”鸡胸伴孔泰芝士及火腿配蔬菜沙拉 **Suprême de Poulet “Cordon Bleu”**
Chicken breast “Cordon Bleu” with Comté cheese, Paris ham and green salad

或 Or

油浸鸭腿伴蒜茸欧芹炒马铃薯 **Confit de Canard**

Homemade duck leg confit with sautéed potatoes in garlic and parsley

或 Or

黑松露鲜菌烩饭 **Risotto Forestier**

Risotto with assorted mushrooms, black truffle scented

或 Or

香煎封门柳牛扒配胡椒汁伴薯条或薯蓉 **Onglet au Poivre (+MOP48)**

Pan-fried US beef hanging tender with pepper sauce, choice of French fries or mashed potatoes

甜品角落 Sweets Corner

巴黎人精选甜品 **Sucreries**

Selected desserts from our Parisian pastry

雪糕及雪酪车 **Crème Glacée et Sorbet**

Ice cream and sherbet trolley

时令水果 **Fruits de Saison**

Seasonal fresh fruit selections

巴黎人精选芝士拼盘 **Assiette de Fromages (+MOP50)**

Curated cheeses from our Parisian affineur

现磨咖啡 或 精选茶 **Freshly brewed coffee or selection of tea**

每位澳门元 MOP 348 Per Person

另加两杯精选鸡尾酒或无酒精鸡尾酒 澳门元 98 Add on MOP 98 Selection of 2 glasses Cocktail or Mocktail

另加两杯精选鸡尾酒或葡萄酒 澳门元 128 Add on MOP 128 Selection of 2 glasses Cocktail or Wine

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