

OLGIN  
DUCASSE  
AT MORPHEUS

杜卡斯餐廳

## STARTERS


 Chilled langoustine, delicate gelée with spices and Kristal caviar MENU CARTE +388

Seasonal vegetables cooked together with black truffle

Warm shellfish, crustacean and chickpea salad

 Root vegetable ravioli, duck foie gras emulsion and sorrel

## MAINS

 Dover sole 'à la grenobloise', baby rainbow carrots and Amalfi lemon

Cookpot of lightly smoked blue lobster, artichoke and small spelt MENU CARTE +388

Rossini-style beef tenderloin, fluffy potato crisps, Périgueux

 Guinea fowl over a wood fire, vegetables and fruits 'au pot', poulette sauce

## CHEESE

 Comté spéciale réserve 2022

## DESSERTS

Seasonal citrus, peanut with half-salted butter, Grand Marnier ice cream

Rum baba as in Monte Carlo

Piedmont hazelnut tartlet, charred lemon and cazette

 Chocolate and coffee from our Manufacture in Paris composition

## SIGNATURE MENU

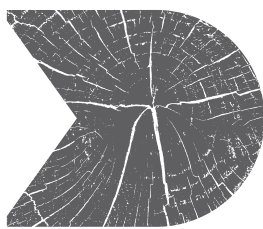
4 DISHES IN HALF PORTION, CHEESE AND DESSERT INDICATED WITH  2988

## MENU CARTE

ONE STARTER, ONE MAIN AND ONE DESSERT ACCORDING TO YOUR CHOICE 2488

ADDITIONAL SEASONAL BLACK TRUFFLE AVAILABLE  
EXPERIENCE 3 DISHES 500MOP / 1 DISH 180MOP


OUR MENU CONTAINS ALLERGENS. IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE  
PLEASE LET A MEMBER OF THE RESTAURANT TEAM KNOW UPON PLACING YOUR ORDER  
THE ALCOHOLIC BEVERAGES HAVE AN ALCOHOL STRENGTH HIGHER THAN 1.2% VOL  
PRICES IN MOP, SUBJECT TO 10% SERVICE CHARGE



DLDIN  
DUCASSE  
QT MORPHEUS

杜卡斯餐廳

## 頭盤


 凍海螯蝦、精緻魚凍、晶鈦魚子醬 菜品三選 +388

法國季節時蔬、黑松露菌


暖海鮮、鷹嘴豆沙津

 根菜雲吞、鴨肝泡沫、酸模

## 主菜

 龍脷柳、彩虹甘筍、阿瑪菲檸檬、酸豆牛油汁  
輕煙藍龍蝦盅、亞枝竹、麥米 菜品三選 +388

羅西尼牛柳、脆薯、黑松露菌醬

 柴燒珍珠雞、時令蔬果、鷄汁

## 芝士

 2022 珍藏康堤芝士

## 甜品

柑橘雪糕、香橙甜酒、焦糖花生

蒙地卡羅式杯酒蛋糕

皮埃蒙特榛子撻、烤檸檬、焦糖榛子碎

 巴黎自家工廠製朱古力、咖啡

## 嚐味套餐

四道精選菜式另加芝士及指定甜品  2988

## 菜品三選

自選頭盤，主菜及甜品各一款 2488

時令黑松露或黑松露套餐，三道菜 500MOP/ 一道菜 180MOP

如閣下對某種食物或調味料過敏，請提前告知我們的員工

酒精飲品的酒精濃度達1.2%以上

價格以澳門幣計算並需加收10%服務費