

DLDIN  
DUCASSE  
AT MORPHEUS

杜卡斯餐廳

February 14, 2025  
SAINT VALENTINE'S DAY DINNER MENU

3 488

Amuse-bouche



Alaskan king crab, green pea royale and gold caviar



Artichoke, duck foie gras and black truffle raviolis, delicate leaf broth



Brittany wild turbot on the grill, chickpeas and mussels, al pil pil sauce



Albufera-style free-range Guinea fowl, vegetables and fruits 'au pot'



Truffled Brie de Meaux



Strawberry from Fukuoka Melba composition

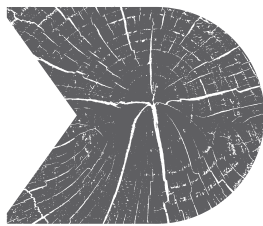


Seasonal Mignardises

Optional Champagne Rosé Dom Pérignon 2009

1 bottle 750ml +2888

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



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QT MORPHEUS  
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2025年2月14日

情人節套餐

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開胃小菜



阿拉斯加帝皇蟹、青豆、晶鑽魚子醬



根菜黑松露菌雲吞、鴨肉清湯



布列塔尼野生多寶魚、鷹嘴豆、青口、香蒜欖油汁



布列斯珍珠雞、時令蔬果、阿爾布費拉汁



松露菌比爾芝士



法式士多啤梨梅爾芭



季節小點

Optional Champagne Rosé Dom Pérignon 2009

1 bottle 750ml +2888

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