

ALAIN
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 Alain Ducasse Manufacture in Paris

SIGNATURE MENU

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

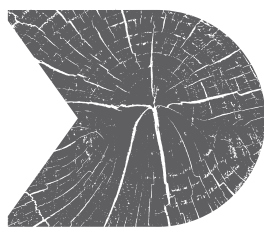
MENU CARTE

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

嗜味套餐

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