

OLDIN
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

Riviera-style Claskan king crab and raw vegetables



Traditional ‘petits farcis’ from Nice, eggplant caviar

MAINS



Line-caught sea bass, trumpet courgette with girolle mushrooms, fresh almond

Cookpot of smoked blue lobster, macaroni, tomato and tuber melanosporum 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



Blue cheese from Xavier, bitter salad and cherry

DESSERTS

Signature delight

A DELICATE ROAD THROUGH THE SEASONS TO (RE)DISCOVER THE CLASSIC DELICIES OF OLDIN DUCASSE’S BEST OF

Rum baba, vanilla and citrus zest, lightly whipped cream

FOR CONNOISSEUR, LIKE IN MONTE-CARLO

TASTING MENU

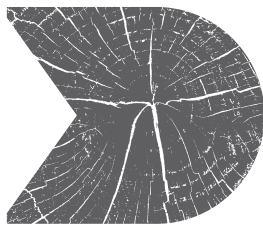
5 DISHES IN HALF PORTION, INDICATED WITH  AND YOUR CHOICE OF DESSERT 2988

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



OLDIN
DUCASSE
at MORPHEUS
杜卡斯餐廳

頭盤



凍海螯蝦、精緻魚凍、晶鑽魚子醬

菜品三選 +388

法國季節時蔬、黑松露菌

地中海風味阿拉斯加帝王蟹、生蔬



尼斯傳統玲瓏釀菜、茄子泥

主菜



線釣海鱸魚、翠玉瓜、雞油菌、鮮杏仁

布列塔尼藍龍蝦盅、通心粉、番茄、黑松露菌

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



札維爾大師藍紋芝士、甘鮮沙津、車厘子

甜品

甜韵典藏

四季風味精緻旅程，再現杜卡斯經典佳餚精粹

秣酒蛋糕、雲尼拿、柑橘皮、忌廉

此甜品承襲蒙地卡羅經典，饕客臻選

嚐味套餐

五道精選菜式及自選甜品



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