

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

Glaskan king crab with coral, avocado and confit cherry tomatoes, finger lime

 Roasted flour Cavatelli, purple eggplant and crushed basil, pine nuts

MAINS

 Confit John Dory from Brittany, Paimpol bean and fennel, al pil pil sauce

Lightly smoked blue lobster and veal sweetbread vol-au-vent, wild mushrooms MENU CARTE +388

Rossini-style beef tenderloin, fluffy potato crisps, Périgueux

 Guinea fowl in the fireplace, violon zucchini, girolles, and fresh almonds

CHEESE

 Brie de Meaux from Xavier house

DESSERTS

Signature delight

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

Rum baba, vanilla and citrus zest, lightly whipped cream

FOR CONNOISSEUR, LIKE IN MONTE-CARLO

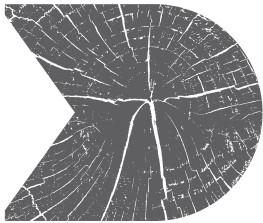
TASTING MENU

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

KINDLY INFORM OUR TEAM OF ANY ALLERGIES, INTOLERANCES, OR DIETARY REQUIREMENTS
THE ALCOHOLIC BEVERAGES HAVE AN ALCOHOL STRENGTH HIGHER THAN 1.2% VOL
PRICES IN MOP, SUBJECT TO 10% SERVICE CHARGE



DL DIN
DUC DSSE
QT 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

阿拉斯加帝皇蟹、蟹膏、牛油果、油封車厘茄、手指檸檬



焙香麵粉手工貝殼麵、紫茄子、羅勒碎、松子

主菜



布列塔尼油封海魴魚、潘波勒白豆、茴香、香蒜欖油汁

輕煙藍龍蝦、小牛胸腺、酥皮盒子、野菌

菜品三選 +388

羅西尼牛柳、脆薯、黑松露菌醬



柴燒東布珍珠雞、翠玉瓜、雞油菌、鮮杏仁

芝士



札維爾大師布里芝士

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

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