



Chef Jean-François Nulli brings to Macau the Southern French passion for amazing food and superior products. He has over 15 years' experience of dedicated work in multiple Michelin star restaurants in France. Chef Jean-François has carefully assembled a seasonal menu that will take you on a journey through gourmet flavors that are transformed with very refined skills and remarkable dedication.

有著十五年法國米芝蓮星級餐廳工作經驗的大廚Jean-François Nulli將為您奉上純正的法國南部風味,令人驚歎的美味佳餚,精心製作的時令菜餚,將邀您一同踏上探尋美食的旅程,給您帶來一場難忘的味覺體驗。

### A Taste of Privé 派意舫精選套餐

#### 5 Courses Tasting Menu 5菜套餐

per person 488

##### Peas and Broad Bean

Slow Cooked Egg, Tomato Comfit, Prawn Foam  
慢煮熟雞蛋, 番茄脆, 大蝦泡沫

##### Salmon Gravelax

Cream of Avocado and Green Capsicum, Lemon, Tobiko  
牛油果奶油與綠辣椒, 檸檬, Tobiko

##### Cod Fish with Chorizo Crust

Coco Beans with Tomato, Fresh herbs, Lobster Nage  
可可豆與蕃茄, 新鮮香草, 龍蝦 nage

##### Pigeon with Black Olive Crust

Pissaladière Tartlet, Cèpes Mushrooms, Burnt Bread Emulsion  
尼斯洋蔥塔餡餅, 蘑菇, 面包乳液

##### Dessert à la carte

甜品

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#### 6 Courses Tasting Menu 6菜套餐

per person 688

##### Scallops

Cream of Cauliflower and Hazelnut, Chorizo milk  
花椰菜與榛子奶油, 香腸牛奶

##### Pan-Fried Duck Liver

“Rougie” Foie Gras, Mushroom Raviole, truffle Foam, Mushroom Velouté  
法國鵝肝, 意大利式蘑菇餛飩, 蘑菇白汁醬

##### Seared King Prawn

Beetroot Tartar, “Savora” Mustard Ice Cream, Mixed greens  
甜菜薄片, “Savora”芥末冰淇淋, 混合蔬菜

##### Seabass Bouillabaisse

Slow Cooked Fennel, Saffron Potatoes, Aioli  
慢煮茴香, 藏紅花土豆, 蛋黃醬

##### Duck Breast

Eggplant and Tomato Cannelloni, Thyme, Garlic Confit  
茄子和蕃茄肉捲, 百里香, 蒜肉

##### Dessert à la carte

甜品

### Les Entrées 前菜

#### Peas and Broad Bean

Slow Cooked Egg, Tomato Comfit, Prawn Foam  
慢煮熟雞蛋, 番茄脆, 大蝦泡沫

178

#### Scallops

Cream of Cauliflower and Hazelnut, Chorizo milk  
花椰菜與榛子奶油, 香腸牛奶

188

#### Salmon Gravelax

Cream of Avocado and Green Capsicum, Lemon, Tobiko  
牛油果奶油與綠辣椒, 檸檬, Tobiko

188

#### Pan-Fried Duck Liver

“Rougie” Foie Gras, Mushroom Raviole, truffle Foam, Mushroom Velouté  
法國鵝肝, 意大利式蘑菇餛飩, 蘑菇白汁醬

208

#### Seared King Prawn

Beetroot Tartar, “Savora” Mustard Ice Cream, Mixed greens  
甜菜薄片, “Savora”芥末冰淇淋, 混合蔬菜

208

### Les Poissons 派意舫經典魚作菜式

#### Cod Fish with Chorizo Crust

Coco Beans with Tomato, Fresh herbs, Lobster Nage  
可可豆與蕃茄, 新鮮香草, 龍蝦 nage

280

#### Seabass Bouillabaisse

Slow Cooked Fennel, Saffron Potatoes, Aioli  
慢煮茴香, 藏紅花土豆, 蛋黃醬

280

#### Salmon

Half Cooked or Half Smoked served with Cream of Broccoli, Spring Vegetables, Sauce Vierge  
西蘭花奶油, 春天蔬菜, 橄欖醬

280

### La Viande 派意舫經典肉作菜式

#### Duck Breast

Eggplant and Tomato Cannelloni, Thyme, Garlic Confit  
茄子和蕃茄肉捲, 百里香, 蒜肉

320

#### Beef Tartare

190gr of Australian Angus Beef Tenderloin, Condiments, Potato Fries  
190克澳大利亞安格斯牛柳配汁醬及薯條

320

#### Beef Tenderloin

Macaroni Gratin with Mushrooms, Artichokes and Truffle Jus  
烤通心粉與蘑菇, 朝鮮薊與松露汁

320

#### Pigeon with Black Olive Crust

Pissaladière Tartlet, Cèpes Mushrooms, Burnt Bread Emulsion  
尼斯洋蔥塔餡餅, 蘑菇, 面包乳液

320

另加收10%服務費及5%政府旅遊稅

All prices are in MOP\$, subject to 10% service charges and 5% government tax