



# The Ritz-Carlton Café

## “Printemps Jardin” Asperges Blanches

### 春日白芦笋飨宴

#### WHITE ASPARAGUS GRENOBLOISE

Tarragon Sabayon, Cheese Marshmallow, Quail Eggs, Capers and Hazelnut Butter  
龙蒿沙巴雍, 芝士棉花糖, 鹌鹑蛋配榛果油

-OR-

#### SHRIMP RAVIOLI AND CAVIAR

Oscietra Caviar, Sea Urchin, Shrimp Ravioli, Espelette and White Asparagus Cream  
奥西特拉鱼子酱, 海胆, 意式虾饺, 爱佩雷辣椒粉配白芦笋酱



#### GRILLED PATAGONIAN TOOTFISH

Sautéed White Asparagus, Broccolini, Celtuce and Sauce Vermouth  
南极巴塔哥尼亚齿鱼, 白芦笋, 西兰花, 莴笋配苦艾酒酱汁

-OR-

#### STUFFED SUCKLING PIG

White Asparagus Cassoulet, Paccheroni Farcis and Bone Marrow  
(Additional MOP 50)

烤乳猪, 慢煮白芦笋, 意大利面配骨髓

( 额外收费澳门币 50 元 )

-OR-

#### LAMB WELLINGTON

Australian Mr. Lamb, Green Bean, White Asparagus Jardin and Mint Jus

澳洲羊肉, 四季豆, 白芦笋配薄荷汁

(Additional MOP 100)

( 额外收费澳门币 100 元 )



#### TROPICAL FRUIT CAKE

Earl Grey, Milk, White Chocolate, Feta Cheese  
热带水果蛋糕, 伯爵茶, 牛奶, 白巧克力配菲达芝士

-OR-

#### WHITE ASPARAGUS CHEESECAKE

Caramel and Orange  
白芦笋芝士蛋糕, 焦糖配香橙

#### SUGGESTED WINE PARING PER GLASS:

\*WEINGUT ROBERT WEIL, RIESLING 2021, MOP 88

\*CHÂTEAU DES JACQUES MOULIN A VENT, GAMAY 2020, MOP 168

3 COURSES: MOP 588+ PER PERSON

3 道菜: 澳门元 588 位

SET MENU IS TO BE SERVED TO EVERY GUEST AT THE SAME TABLE

同桌每位客人需同时享用套餐

*All prices are in Macau Pataca and subject to 10% service charge.  
If you have any food allergy or dietary requirements, please inform your server before ordering.  
以上价格为澳门元, 需另加 10% 服务费。  
如有任何食物过敏或特别膳食要求, 敬请通知服务员。*

