



The Ritz-Carlton Cafe

“Manjimup” Winter Truffle Menu

CHEESE RAVIOLI

Shaved Black Truffle, Crispy Suckling Pig, Matsutake and Black Truffle Coulis
 奶酪饺子伴黑松露片, 脆皮乳猪, 松茸及黑松露酱

OR /或

LOBSTER CONSOMMÉ

Black Truffle Royale, Lily Bulb, Rouille and Sea Urchin Foam
 龙虾清汤伴黑松露蛋布丁, 百合, 蒜泥蛋黄酱及海胆泡沫

OR /或

CRISPY HENS EGG

Black Truffle, Cheese Foam, Brick Pastry, 5J Ham and Château-Chalon Jus
 脆炸嫩煮鸡蛋伴黑松露, 奶酪泡沫及 5J 火腿配黄酒汁



YELLOW CHICKEN CHÂTEAU-CHALON COCOTTE

Yunnan Mushrooms, Agria Potatoes and Braised Black Truffle
 夏龙古堡黄酒炖三黄鸡伴云南蘑菇, 配土豆及焖黑松露

OR /或

WILD HALIBUT

Endive Salad, Celeriac Purée and Chablis Sauce with Black Truffle
 大比目鱼伴菊苣沙拉, 芹菜根泥及黑松露配夏比利酱

(Additional MOP 50)

(额外收费澳门币 50 元)

OR /或

BEEF DUO

Braised Short Ribs, Dry Aged M6 Ribeye with Black Truffle & Whiskey
 牛肉二重奏, 焖小排及干式熟成 M6 肋眼扒伴黑松露配威士忌汁

(Additional MOP 100)

(额外收费澳门币 100 元)



CHOCOLATE TRUFFLE

Soy Milk Ganache, Truffle Cream, Milk Cream
 豆奶干纳许, 松露奶油, 牛奶酱

ADDITIONAL SHAVED BLACK TRUFFLE : MOP 28 PER GRAM

自选黑松露: 澳门币 28 元/克

SUGGESTED WINE PARING :

2 GLASSES, MOP 238

3 GLASSES, MOP 298

3 COURSES: MOP 428 FOR 1 PERSON

3 道菜: 澳门元 428 /位

“Manjimup Winter Truffle” set menu is to be served to every guest at the same table
 同桌每位客人需同时享用 “Manjimup Winter Truffle” 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。

