

# The Ritz-Carlton Cafe

## French Dinner Degustation Menu

### SHRIMP CARPACCIO

Caviar, Lemon Curd and Pesto

OR

### CHICKEN BALLOTINE

Wild Mushroom, Confit Potato and Black Truffle Jus

*Veuve Clicquot 'Yellow Label' Brut N.V. Champagne, France*

### SOUP OF THE DAY

### SALMON BLANQUETTE

Hokkaido Scallop, Tarragon and Spring Garden Petite

*Château D'Esclans 'Whispering Angel' Rosé, 2020, Provence, France*

OR

### GRASS FED STRIPLOIN, SOUTHERN RANGES, VICTORIA, AUSTRALIA

*Ogier Tradition 'Les Paillanches' Crozes-Hermitage, 2019, Rhone, France*

### CRÈME BRÛLÉE

Assorted Berries

*Château Roumieu 'Haut Placej' Sauternes, 2016, Bordeaux, France*

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**MOP 588 Per Person**

**MOP 888 Per Person with Wine Pairing**

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**“ French Dinner Degustation ” set menu is to be served to every guest at the same table**

*If you have any dietary requirements, please inform your server before ordering  
\*All prices are in Macau Patacas and subject to 10% service charge*