

aurora  
奧羅拉

## THE MEDITERRANEAN JOURNEY

### 味遊地中海

HELDER AMARAL'S CHILDHOOD IN PORTUGAL, SPAIN AND THE FRENCH RIVIERA SHAPED HIS CULINARY MEMORIES FOR A LIFETIME. THE SMELL OF FRESH PRESSED OLIVE OIL, THE DISCOVERIES IN HIS MUSHROOM PICKING TRIPS AND FARMLAND VISITS ALL MADE A DEEP IMPACT ON HIS COOKING.

THERE ARE MORE THAN A FEW THINGS CHEF HELDER LOVES ABOUT THE MEDITERRANEAN, AND HE HAS METICULOUSLY HAND-PICKED THE FINEST SEASONAL INGREDIENTS FROM THE REGION TO OFFER YOU A FLAVORFUL AND MEMORABLE EXPERIENCE.

主廚HELDER AMARAL於葡萄牙、西班牙及法國長大，自小受地中海餐飲文化薰陶，即採即榨的金黃橄欖油那份香氣、於叢林親手採摘野菌時的種種驚喜、遊覽農莊時的所見所聞，

這一切一切，都對他的烹飪風格有著深遠影響。

HELDER希望透過他精心挑選的地中海食材，及精準的烹調手法，

讓您身在澳門亦能以味覺感受地中海的美麗與大自然的恩賜。

HELDER AMARAL

CHEF DE CUISINE 主廚

ANDREW PANG

MANAGER 經理

JOE YANG

SOMMELIER 侍酒師

## SPRING SET MENU - 春令嚐味套餐

每位 988 PER PERSON

FOR WINE PAIRING 配享美酒

3 WINES 三款 ADD加328

5 WINES 五款 ADD加488

### AURORA IBERICO TARTARE - 奧羅拉伊比利亞牛肉他他

RUBIA GALLEGA BEEF, CONFIT SHALLOTS, WILD MUSHROOMS

AGED PARMESAN, QUAIL EGG YOLK

西班牙加西利亞牛、糖漬乾蔥、野菌、熟成巴馬臣芝士、鵪鶉蛋黃

2013 SCHRECKBICHL COLTERENZIO, 'ST. DANIEL' PINOT NERO RISERVA, ALTO ADIGE, ITALY

### MEDITERRANEAN SPIDER CRAB - 地中海蜘蛛蟹

ORGANIC ASPARAGUS, FAVA BEANS, GARDEN PEAS, FINGER LIME, CAVIAR

有機蘆筍、蠶豆、豌豆、手指檸檬、魚子醬

2015 POUILLY-FUMÉ, 'T' DU CHÂTEAU DE TRACY, LOIRE VALLEY, FRANCE

### GARDEN PEA VELOUTE - 法式豌豆湯

SWEET GREEN PEAS, KINTOA HAM, PEA SHOOT, WILD GARLIC

豌豆、巴斯克火腿、豆苗、野蔥

### MEDITERRANEAN SOLE FISH - 地中海式龍脷

POIVRADE ARTICHOKEs, HOJIBLANCA OLIVES, RABELAIS TOMATOES,

BOTTARGA, BOUILLABAISSE EMULSION

普羅旺斯雅支竹、白葉橄欖、法國拉伯雷番茄、意大利烏魚子、海龍皇泡沫醬汁

2016 CHARDONNAY 'LAMA DEI CORVI', RIVERA, PUGLIA, ITALY

### 24-HOUR SLOW COOKED BEEF CHEEKS

24小時慢煮牛面頰

CARAMELIZED ONION PUREE, ROASTED CELERIAC, VERJUS

糖漬洋蔥蓉、烤根芹、酸葡萄汁

2010 TORRES MAS LA PLANA, CABERNET SAUVIGNON, PENEDÈS, SPAIN

### CHOCOLATE MILLE-FEUILLE - 朱古力法式千層酥

CHOCOLATE CREAM, HAZELNUT SABLE, MOCHA ICE CREAM

朱古力忌廉、榛子曲奇、朱古力咖啡雪糕

N.V. MADEIRA BARBEITO BOAL OLD RESERVA, 10 YEARS OLD, PORTUGAL

PRICES ARE IN MOP AND ARE SUBJECT TO A 10% SERVICE CHARGE

價格以澳門幣計算並需加收10%服務費

## APPETIZER - 前菜

<b>A</b> MARINATED SEA BREAM SEA SALT, CONFIT LEMON, CUCUMBER, OYSTER LEAVES	醃生鯛魚片 海鹽、糖漬檸檬 青瓜、生蠔葉	188
MEDITERRANEAN TUNA RABELAIS TOMATO, PIMENT D'ESPELETTE, BASIL, ANDALUSIAN GAZPACHO SAUCE	地中海吞拿魚 拉伯雷番茄、法國紅辣椒粉 羅勒、西班牙凍湯醬汁	228
MEDITERRANEAN SEAFOOD NAGE SICILIAN RED PRAWN, SPINY LOBSTER, RAZOR CLAM, KRISTAL CAVIAR, LOBSTER BISQUE EMULSION	地中海式燴海鮮 西西里紅蝦、地中海龍蝦 蠔子、克里斯塔爾魚子醬 龍蝦濃湯泡沫	228
<b>A</b> AURORA IBERICO BEEF TARTARE RUBIA GALLEGA BEEF, CONFIT SHALLOTS, WILD MUSHROOMS, AGED PARMESAN, QUAIL EGG YOLK	奧羅拉伊比利亞牛肉他他 西班牙加西利亞牛肉 糖漬乾蔥、野菌 熟成巴馬臣芝士、鵝鶉蛋黃	198
<b>A</b> MEDITERRANEAN SPIDER CRAB ORGANIC ASPARAGUS, FAVA BEANS, GARDEN PEAS, KRISTAL CAVIAR, FINGER LIME	地中海蜘蛛蟹 有機蘆筍、蠶豆 豌豆、克里斯塔爾魚子醬 手指檸檬	208
FOIE GRAS TERRINE ALMOND TEXTURES, FRESH APRICOTS, MOSCATO D'ASTI	鵝肝凍批 杏仁、鮮杏果、甜白酒	198

**A** CHEF HELDER'S RECOMMENDATION / 廚師推介

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## SOUP - 湯

GARDEN PEA VELOUTE SWEET GREEN PEAS, KINTOA HAM, PEA SHOOT, WILD GARLIC	法式豌豆湯 豌豆、巴斯克火腿 豆苗、野蔥	138
<b>A</b> CARABINEROS, SICILIAN PRAWN MINISTRONE FRESH FAVA BEANS, COCO BEANS, PEAS, SWEET CORN, CAVATELLI PASTA	西西里深海紅蝦清湯 鮮蠶豆、法國白豆、豌豆 粟米、貝殼意粉	138

## PASTA & RICE - 意大利粉及飯

SPINY MEDITERRANEAN LOBSTER RAVIOLI SPINY LOBSTER, CAULIFLOWER PUREE, SHELLFISH EMULSION, LOBSTER JUS	地中海龍蝦意式雲吞 地中海龍蝦、椰菜花蓉 貝殼海鮮汁、龍蝦泡沫醬汁	248
<b>A</b> VEAL BLANQUETTE AGNOLOTTI GREEN ASPARAGUS, SPRING BEANS, MOREL MUSHROOMS, SWEETBREADS, YELLOW WINE SAUCE	嫩小牛肉意式餃子 青蘆筍、四季豆 羊肚菌、牛胸腺 黃酒汁	238
<b>A</b> ROASTED CARABINEROS RISOTTO RISO CARNAROLI, CRISPY CALAMARETTI, LEMON, PIMENT D'ESPELETTE, WILD GARLIC EMULSION	烤紅蝦意大利飯 意大利米、香脆小魷魚 檸檬、法國紅辣椒 野蔥泡沫	228

## FROM THE SEA - 海鮮

MEDITERRANEAN SOLE	地中海式龍脷	398
POIVRADE ARTICHOKEs, HOJIBLANCA OLIVES,	普羅旺斯雅支竹、白葉橄欖	
RABELAIS TOMATOES, BOTTARGA,	法國拉伯雷番茄、意大利烏魚子	
BOUILLABAISSE EMULSION	海龍皇泡沫醬汁	
POACHED LINE CAUGHT SEA BASS	恰野捕海鱸	328
PIQUILLO PEPPER, BRAISED FAVA BEAN NAGE,	西班牙甜椒、燴蠶豆	
CHORIZO IBERICO BELLOTA	橡果黑毛豬火腿	
<b>A</b> ROAST WILD TURBOT	烤野生多寶魚	428
SPIDER CRAB REMOULADE, RAZOR CLAMS,	蜘蛛蟹蛋黃醬、嚶子	
CAVIAR, CHAMPAGNE VELOUTE	魚子醬、香檳白汁	
OCTOPUS "ALLA PALMA"	巴馬八爪魚	328
CHARRED OCTOPUS, CHORIZO,	烤八爪魚、西班牙辣肉腸	
CEVENNES ONIONS, SMOKED PAPRIKA,	法國CEVENNES洋葱、煙燻辣椒粉	
PROVENÇALE SAUCE	普羅旺斯醬汁	

## FROM THE FARM - 農場精選肉品

SLOW COOKED PROVENCE CHICKEN	慢煮普羅旺斯春雞	388
ORGANIC ASPARAGUS, BRAISED MOREL,	有機蘆筍、羊肚菌	
SPRING VEGETABLES, CONFIT LEG RAVIOLI	春令時蔬、油封雞腿意式雲吞	
<b>A</b> MILK FED SPRING LAMB DUET	乳飼羔羊兩食	398
HERB ROASTED LAMB RACK,	香草烤羊架、慢煮羊肩	
SLOW COOKED LAMB SHOULDER,	紅加侖子、番茄洋葱煮甜椒	
RED CURRANTS, PIPERADE, LAMB JUS	羊肉汁	
<b>A</b> HOMEMADE SUCKLING PIG PORCHETTA	特製意式烤乳豬	688
ESPELETTE POTATOES, SPRING BABY	炸薯粒	
VEGETABLES, ROASTED CELERIAC PUREE	春令迷你時蔬、烤雅支竹蓉	
WITH A SELECTION OF FINE MUSTARDS	多款芥末醬供選擇	
(RECOMMENDED FOR SHARING)	(建議多人分享)	

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## BEEF SELECTION - 特選牛肉

<b>A</b> 24-HOUR SLOW COOKED BEEF CHEEKS CAMELIZED ONION PUREE, ROASTED CELERIAC, VERJUS	24小時慢煮牛面頰 糖漬洋蔥蓉、烤根芹、酸葡萄汁	398
ROAST AA7 BEEF STRIPLOIN BEEF PARMANTIER, ARTICHOKE, KALAMATA OLIVES, CONFIT TOMATO, BEEF JUS	烤AA7西冷 肉醬薯蓉、雅支竹 希臘卡拉馬塔橄欖、糖漬番茄 牛肉汁	498
RUBIA GALLEGA BEEF RACK "CHULETON" DECONSTRUCTED ARTICHOKE, RICOTTA GNOCCHI'S, BEEF JUS (RECOMMENDED FOR SHARING)	西班牙加西利亞帶骨牛扒 雅支竹、乳清芝士糰子、牛肉汁 (建議多人分享)	1,288
<b>A</b> DRY AGED IBERICO BULL STANDING RIB RATTE MASHED POTATO, ROAST BABY VEGETABLES (RECOMMENDED FOR SHARING)	風乾伊比利亞公牛肋骨扒 法國RATTE薯蓉、烤迷你時蔬 (建議多人分享)	1,788

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