

aurora
奧羅拉

THE MEDITERRANEAN JOURNEY

味遊地中海 / 以味覺探索地中海

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

DAVID TAVARES

ASSISTANT MANAGER 副經理

JOE YANG

SOMMELIER 侍酒師

SPRING SET MENU - 春令嗜味套餐

每位 988 PER PERSON

SPECIAL WINE PAIRING WITH LOIRE VALLEY WINES

配法國盧瓦爾河谷精選佳釀

3 WINES PAIRING 三款佳釀 ADD加358

5 WINES PAIRING 五款佳釀 ADD加528

À * LOIRE VALLEY WHITE ASPARAGUS

盧瓦爾白蘆筍

KING CRAB, BERGAMOT LEMON, GOLDEN OSCIETRA, SEA URCHINS

盧瓦爾白蘆筍、帝王蟹、佛手柑、黃金魚子醬、海膽

2017 SANCERRE BLANC, DOMAINE VACHERON

À DENAUX VEAL RAVIOLI - 法國熟成小牛肉雲吞

SPRING BEANS, MUSHROOM RAGOUT, YELLOW WINE,

MELANOSPORUM TRUFFLES

春豆、炒蘑菇、黃酒、冬季黑松露

2017 SANCERRE ROUGE, VINCENT PINARD

SLOW COOKED LINE CAUGHT SEA BASS

慢煮線釣野生海鱸

FAVA BEANS, GARDEN PEAS, WILD GARLIC, CHORIZO CONSOMMÉ

蠶豆、豌豆、野生大蒜、伊比利亞辣腸清湯

2010 SAUMUR BLANC, L'INSOLITE, DOMAINE DES ROCHES NEUVES

À GREFEUILLE MILK FED LAMB DUO - 法國乳飼羊

BRAISED LAMB SHOULDER, CRUSTED LAMB RACK

HEIRLOOM ROOTS, EGGPLANT CAPONATA

燉羊肩、煎羊架、燴茄子、西西里島燉菜

2015 ANJOU CUVÉE VIOLETTE, CLAU DE NELL

SLOW BAKED APPLE TART - 慢烤蘋果撻

VANILLA SABLE BRETON, CARAMELIZED APPLE ICE CREAM

雲呢噠酥餅、焦糖蘋果雪糕

2016 VOUVRAY MOELLEUX, LE HAUT-LIEU, DOMAINE HUËT

À CHEF HELDER'S RECOMMENDATION / 廚師推介

* LE FRENCH GOURMAY SPECIALTY / 法國五月美食節菜式

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

SIGNATURE MARINATED SEABREAM SEA SALT, MENTON LEMON CUCUMBER SORBET CRAFTED LEMON OLIVE OIL, OYSTER LEAF	招牌醃生鯛魚片 海鹽、法國蒙頓檸檬 青瓜雪芭 手工檸檬橄欖油、生蠔葉	188
A * LOIRE VALLEY WHITE ASPARAGUS KING CRAB, BERGAMOT LEMON GOLDEN OSCIETRA, SEA URCHINS	盧瓦爾白蘆筍 帝王蟹、佛手柑 黃金魚子醬、海膽	238
MEDITERRANEAN BLUE FIN BALEGGO TUNA FINGER LIME, YUZU, CUCUMBER KALUGA CAVIAR	地中海吞拿魚 澳洲指檬、柚子、青瓜 卡盧加魚子醬	248
A DENAUX VEAL RAVIOLI SPRING BEANS, MUSHROOM RAGOUT YELLOW WINE, MELANOSPORUM TRUFFLES	法國熟成小牛肉雲吞 春豆、炒蘑菇 黃酒、冬季黑松露	288
A SEARED DIVING SCALLOPS CITRUS CRUST, CELERY ROOT, GREEN APPLE PEA SHOOT, DILL ESSENCE	燒深海扇貝 柑橘、芹菜頭、青蘋果 豌豆芽、刁草精華	238
MEDITERRANEAN SEAFOOD NAGE GAMBERONI, SPINY LOBSTER KRISTAL CAVIAR LOBSTER BISQUE EMULSION	地中海式燴海鮮 地中海蝦及龍蝦、蜆子 克里斯塔爾魚子醬 龍蝦濃湯泡沫	288

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* LE FRENCH GOURMAY SPECIALTY / 法國五月美食節菜式

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SOUP - 湯

A * WHITE ASPARAGUS VICHYSOISE RATTE POTATOES, CHERVIL, WATERCRESS	白蘆筍濃湯 薯仔、細葉芹、西洋菜	148
SPRING CHICKEN VELOUTE RICOTTA GNOCCHI, BRIOCHE CRUST MELANOSPORUM TRUFFLES	春雞濃湯 芝士糰子、牛油麵包 冬季黑松露	138
CREAMY SPRING GARLIC SOUP SPIDER CRAB SUCCOTASH, PRAWN CRACKER WILD GARLIC EMULSION	忌廉春蒜湯 蜘蛛蟹菜豆粟米、蝦片 野蒜泡沫	148

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FROM THE SEA - 海鮮

A WILD TURBOT SPIDER CRAB REMOULADE, BAMBOO CLAMS KRISTAL CAVIAR, CHAMPAGNE VELOUTE	野生多寶魚 蜘蛛蟹蛋黃醬、蠶子 克里斯塔爾魚子醬、香檳汁	398
SLOW COOKED LINE CAUGHT SEA BASS FAVA BEANS, GARDEN PEAS, WILD GARLIC, CHORIZO CONSOMMÉ	慢煮線釣野生海鱸 蠶豆、豌豆 野生大蒜、伊比利亞腸清湯	328
CRUSTED ISIGNY SALMON LOIRE VALLEY GREEN ASPARAGUS GRELOT ONIONS, MORELS	法國牛油三文魚 盧瓦爾青蘆筍 洋蔥、羊肚菌	318
A CARABINERO PRAWN ROASTED CAULIFLOWER, PERSILLADE PURSLANE, PRAWN ESSENCE	葡萄牙大紅蝦 烤椰菜花、歐芹汁 馬齒莧、大蝦汁	388

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FROM THE FARM - 農場精選肉品

GUINEA FOWL TWO WAYS MOREL, CRUSTED WHITE ASPARAGUS ROYALE JUS	法國珍珠雞二重奏 羊肚菌、白蘆筍 鵝肝汁	428
* SLOW COOKED RACAN QUAIL RAISINS, CEVENNES ONION CONFIT LEG AGNOLOTTI	慢煮法國鸕鶿 提子乾、法國洋蔥 鸕鶿胛雲吞	368
A GREFEUILLE MILK FED LAMB DUO BRAISED LAMB SHOULDER, CRUSTED LAMB RACK HEIRLOOM ROOTS, EGGPLANT CAPONATA	法國乳飼羊 燴羊肩、煎羊架 祖傳菜根、西西里島燴菜	398
ROASTED IBERICO SUCKLING PIG SPRING ONION, FAVA BEAN RAGOUT BARLEY, SPELT, CORIANDER	烤伊比利亞乳豬 春季洋蔥、炒蠶豆 大麥、古麥、芫荽	388
WAGYU AA7 BEEF STRIPLOIN CELERIAC TRUFFLE, BLACK GARLIC BORDELAISE JUS	烤AA7西冷 芹菜頭配黑松露、黑蒜 波爾多汁	498
A 100 DAYS DRY AGED RUBIA GALLEGA BEEF DECONSTRUCTED POIVRADE ARTICHOKE BRIE DE MEAUX GNOCCHI (RECOMMENDED TO SHARE)	百日熟成西班牙加西利亞牛肋骨 嫩雅枝竹 法國莫城布里芝士糰子 (建議多人分享)	1,288

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