

PERFECT YOUR EXPERIENCE WITH
CHEF'S HANDPICKED SELECTION OF DOP CERTIFIED CHEESES
AND CREATIVE DESSERTS OF THE SEASON

各式DOP專區芝士及
驚喜滿分的創作甜點
完美點綴您的餐饗體驗

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

CHEESE - 芝士

A SEASONAL SELECTION OF DOP CERTIFIED CHEESES

精選DOP認證的限定生產區域芝士

CHEESE SELECTION (3 KINDS)	精選芝士拼盤 (3款)	108
GRAND CHEESE SELECTION (6 KINDS)	豪華芝士拼盤 (6款)	198

DESSERT - 甜品

A LEMON YUZU SPHERE WHITE CHOCOLATE, MANDARIN SORBET	檸檬柚子球 白朱古力, 甜橘雪葩	108
SLOW BAKED APPLE TART VANILLA SABLE BRETON CARAMELIZED APPLE ICE CREAM	慢烤蘋果撻 雲呢拿酥餅 焦糖蘋果雪糕	108
CHOCOLATE PRALINE PIEDMONT HAZELNUTS, ALMONDS DARK CHOCOLATE, PRALINE ICE CREAM	朱古力堅果慕絲 皮埃蒙特榛子、杏仁片 黑朱古力、混合堅果雪糕	118
PEANUT CROUSTILLANT DARK CHOCOLATE GANACHE CARAMELIZED PEANUTS, PEANUT ICE CREAM	花生朱古力 黑朱古力甘納許 焦糖花生、花生雪糕	108
THE COFFEE BAR WHIPPED MASCARPONE CREAM COFFEE CRÈMEUX COFFEE- CHOCOLATE KRISPIES	咖啡千層條 意大利馬斯卡波尼軟芝士 咖啡忌廉 咖啡朱古力脆米	118
JIVARA JIVARA MOUSSE, CREMEUX CARAMELIZED PECAN NUTS	朱古力慕絲 吉瓦那朱古力慕絲、朱古力忌廉 焦糖山核桃	98
DESSERT TASTING MENU 3 DESSERTS 5 DESSERTS	甜品嚐味套餐 自選3款 自選5款	198 298

A 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