

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

LUNCH SET MENU - 午膳套餐

3-COURSE SET LUNCH - 三道菜午膳套餐

MOP 338

APPETIZER OR SOUP

前菜 或 湯

MAIN COURSE

主菜

CHEESE OR DESSERT

芝士 或 甜品



4-COURSE SET LUNCH - 四道菜午膳套餐

MOP 418

APPETIZER

前菜

SOUP

湯

MAIN COURSE

主菜

CHEESE OR DESSERT

芝士 或 甜品

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

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
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
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
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
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

SOUP - 湯

A * WHITE ASPARAGUS VICHYSOISE RATTE POTATOES, CHERVIL, WATERCRESS	白蘆筍濃湯 薯仔、細葉芹、西洋菜
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
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

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FROM THE SEA - 海鮮

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
伊比利亞辣腸清湯

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

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

FROM THE FARM - 農場精選肉品

* SLOW COOKED RACAN QUAIL
RAISINS, CEVENNES ONION
CONFIT LEG AGNOLOTTI

慢煮法國鶉鶉
提子乾、法國洋蔥
鶉鶉胙雲吞

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、西西里島燉菜

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

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

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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)

DESSERT - 甜品

A LEMON YUZU SPHERE

WHITE CHOCOLATE, MANDARIN SORBET

檸檬柚子球

白朱古力、甜橘雪葩

SLOW BAKED APPLE TART

VANILLA SABLE BRETON

CARAMELIZED APPLE ICE CREAM

慢烤蘋果撻

雲呢噠酥餅

焦糖蘋果雪糕

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

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

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

SET LUNCH WINE RECOMMENDATION - 午膳精選美酒

HALF BOTTLES (375ML)

WHITE WINES 白葡萄酒

2015 CORTES DE CIMA CHAMINE, ALENTEJO, PORTUGAL

100

2018 TAHUNA SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

180

RED WINES 紅葡萄酒

2015 DUAS QUINTAS, DOURO, PORTUGAL

100

2012 CHÂTEAU MARJOSSE BY PIERRE LOURTON, BORDEAUX, FRANCE

180

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