

OLDIN
DUCASSE
AT MORPHEUS
杜卡斯餐廳

SIGNATURE MENU

6 COURSES SELECTED BY OUR CHEF

Amuse-bouche



Mediterranean gamberoni,
delicate gelée, gold caviar



Root vegetable ravioli printed with watercress,
duck consommé and torrefied chickpeas



Confit John Dory from Brittany, chicory root,
charred leek and hazelnut



Young pigeon from Mieral house over a wood fire,
long gourd and chestnut, wild mushroom



Comté, special reserve 2021



Your choice of dessert

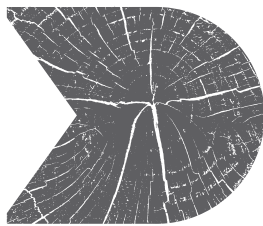
Grape composition from our regions, shiso and white tea, fermented grape jus
Chocolate from our Manufacture in Paris, hazelnut, passion fruits and cocoa nib praline
Rum baba like in Monte-Carlo



Seasonal mignardises

ALL DISHES ARE ALSO AVAILABLE A LA CARTE

OUR MENU CONTAINS ALLERGENS. IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE,
PLEASE LET A MEMBER OF THE RESTAURANT TEAM KNOW UPON PLACING YOUR ORDER.
PRICES IN MOP, SUBJECT TO 10% SERVICE CHARGE



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杜卡斯餐廳

嚙味套餐

6道菜式廚師精選套餐

餐前小食三部曲



地中海紅蝦、精緻魚凍、晶鑽魚子醬



根菜雲吞、西洋菜、鴨肉清湯、鷹嘴豆



布列塔尼海魴魚、菊苣根、烤幼蔥、榛子



烤法國乳鴿、尼斯南瓜、栗子、野菌



2021 珍藏康堤芝士



自選甜品

法國提子、紫蘇、白茶、提子醬汁

巴黎自家工廠製朱古力、榛子、熱情果、可可脆餅

蒙地卡羅式利酒蛋糕



季節小點

所有菜式可作為單點選擇

如閣下對某種食物或調味料過敏，請提前告知我們的員工。

價格以澳門幣計算並需加收10%服務費