

寶雅座

AUX BEAUX ARTS

BELAS ARTES

CHEF OLIVIER ELZER

Olivier Elzer's culinary journey spans 30 years across Michelin-starred kitchens, accumulating experience from 27 Michelin stars. While his foundation is in the fine dining realm, where precision and tradition are paramount, his philosophy also emphasizes accessibility and value, seamlessly blending classic French techniques with modern innovations and local influences.

His stellar reputation in Asia was cemented through his leadership at celebrated establishments, including the two Michelin-starred L'Envol in Hong Kong and Seasons by Olivier E. in Taiwan. After helming renowned venues like Pierre and L'Atelier de Joël Robuchon, he expanded his portfolio with Clarence in 2022—showcasing his versatility across both fine dining and casual concepts. As a creative director, Olivier draws inspiration from culture, art, and fashion while fostering collaborative leadership that cultivates talent and creates immersive dining experiences that resonate on an international stage

主廚 OLIVIER ELZER

Olivier Elzer 擁有30年米芝蓮星級餐廳的烹飪經驗，在其職業生涯中累積了27顆米芝蓮星級榮譽。縱使他深耕於講究傳統的高級餐飲領域，他亦著重樸實親民的理念，完美融合法國經典烹飪技藝的同時，巧妙融入創新的本地特色。

他在亞洲的卓越聲譽源於多間著名餐廳的領導成就，包括香港兩星米芝蓮餐廳L'Envol 及台灣的 Seasons by Olivier E.。繼擔任 Pierre 和 L'Atelier de Joel Robuchon 等知名法式餐廳主廚後，他更於2022年創立 Clarence，以休閒法式餐飲概念展現高級餐飲的多元魅力。作為多間餐廳的創意推手，Olivier 從文化、藝術和時尚汲取靈感，亦以其專業知識培養人才，打造出深具國際影響力的沉浸式的餐飲體驗。

THE FRENCH CLASSIC SET MENU

法式經典套餐

Menu created with seasonal ingredients

採用時令食材而製作的菜單

Curate and customize your menu

精心策劃及定制您的菜單

STARTER

頭盤

Beef Tartare, Romaine, Baguette
生牛肉他他、羅馬生菜、法棍

138



White Asparagus, Mimosa Eggs, Blanc Manger

白蘆筍、金黃蛋、香草奶凍

128

Gâteau de Foie Blond, Port Wine Sauce, Endives with Lemon Dressing

法式鵝肝醬、波特酒醬、菊苣配檸檬醬

128

寶雅座
AUX BEAUX ADOS



Bagna Cauda like in Provençal Style

普羅旺斯鳳尾魚沾醬、時令蔬菜

188

HOT STARTER

熱頭盤



Green Asparagus Velouté, Bacon Foam, Lemon

青蘆筍濃湯、煙肉泡沫、檸檬

98

寶雅座
AUX BEAUX ADOS

Classic Snails Cooked in Pot, Garlic and Parsley Butter, Croutons

經典法式蝸牛、大蒜歐芹牛油、麵包脆片

158

Cheese Soufflé, Jambon Cream, Crunchy Comté

芝士梳乎厘、火腿忌廉、康堤芝士脆片

98

Pork Trotters, Foie Gras, Crispy Sourdough

豬蹄、鵝肝、香脆酸種麵包

128

MAIN

主菜



Sautéed St. Jacques, Seaweed Butter, Baby Spinach

香煎帶子、海藻牛油、菠菜苗

288

寶雅座
AUX BEAUX ADOS

Skate Wing, Spiced Butter, Pilaf Rice, Garlic Confit

魔鬼魚翼、香料牛油、香料飯、油封大蒜

338

Rib Eye, Pepper Sauce, French Fries

肉眼牛扒、青胡椒醬、薯條

438

Lamb Navarin, Ras el Hanout, Carrot, Potato

燉羊肩、北非香料、甘筍、薯仔

288

Yellow Chicken (1.2kg) Piperade Basquaise

黃油雞(1.2公斤)

巴斯克菜

388

(Additional 238 for set menu 套餐另加 238可享)

DESSERTS

甜品

Hot Chocolate Moelleux, Salted Caramel Ice Cream, Coco Nibs

朱古力熔岩蛋糕、海鹽焦糖雪糕、可可碎

98

寶雅座
AUX BEAUX ADOS

Paris Brest, Toasted Hazelnuts, Mascarpone Ice Cream

巴黎布雷斯、烤榛子、馬斯卡芝士雪糕

88

Pain-Perdu, Pistachio Ice Cream, Raspberry

法式多士、開心果雪糕、覆盆子

88

Normandie Camembert, Baguette, Honey

諾曼第卡門貝爾芝士、法棍、蜜糖

128

6 Courses Set Menu

六道菜套餐

[2 Starters, 2 Hot Starters, 1 Main, 1 Dessert]

(兩道頭盤，兩道熱頭盤，一道主菜，一道甜品)

每位 428 per person



Sustainable
可持續



Prepared with Halal
Certified Ingredients
採用清真認證食材製成

寶雅座
AUX BEAUX ADOS

Recommended
推介



Healthy Choices
健康之選

For vegetarian options, please ask for recommendations.

素食推介，請詢問建議。

All prices are in MOP and subject to 10% service charge

所有價錢均以澳門幣計算及另加10%服務費。

THE SEASONAL SET MENU

法式春季套餐

Menu created with seasonal ingredients

採用時令食材而製作的菜單

Curate and customize your menu

精心策劃及定制您的菜單

STARTER

頭盤

賞雅座
AUX BEAUX AIRS



**Lobster Salad, Avocado, Burrata,
Butter Lettuce**

龍蝦沙律、牛油果、
布拉塔芝士、牛油生菜

288

**Perseus No. 2 Caviar, Shrimp Tartare,
Tomato and Lobster Consommé Jelly, Cauliflowers**

珀爾修斯 2號魚子醬、甜蝦他他、
蕃茄龍蝦清湯啫喱、椰菜花

(Additional 198 for set menu 套餐另加198可享)

468

**Galantines de Canard,
Remoulade de Céleri**

鴨肉凍、芹菜頭沙律

188

**Caramelized Quail Salad,
Grapes Dressing, Hazelnuts**

焦香鸚鵡沙律、
葡萄油醋汁、榛子

198

HOT STARTER

熱頭盤

賞雅座
AUX BEAUX AIRS



Gratinated Endive, Paris Ham, Black Truffle

焗菊苣、巴黎火腿、黑松露

198

**Frog Legs with Garlic, Parsley,
Lime, Piment d'Espelette**

蒜香田雞腿、歐芹、青檸、
法國辣椒

188

**Mussels in Carta Fata à la Marinière,
Sweet Potato Fries**

玻璃紙焗青口、甜薯薯條

258



**Chicken Consommé Like Pot au Feu,
Turnips, Poached Foie Gras**

雞肉清湯、白蘿蔔、水煮鵝肝

128

MAIN

主菜

**Roasted Beef Rack (1.2 kg),
Pepper Sauce, Mashed Potatoes, Watercress**

烤牛排骨(1.2公斤)、青胡椒汁、
馬鈴薯蓉、西洋菜

(Additional 688 for set menu 套餐另加 688可享)

1,088



**Lobster with Basil Charcoal,
Fennel, Sea Urchin Butter**

羅勒炭烤龍蝦、茴香、海膽牛油

(Additional 288 for set menu 套餐另加 288可享)

438

**Macao Sole à la Meunière,
Caper Croutons, Lemon Juice**

金邊龍脷魚、脆酸豆、檸檬汁

398

賞雅座
AUX BEAUX AIRS



**Poached Pigeon, Foie Gras,
Cabbage with Truffle Sauce**

乳鴿、鵝肝、卷心菜配松露醬

288

**Veal Blanquette, Veggies,
Cream Sauce, Pilaf Rice**

白汁小牛肉、蔬菜、忌廉汁、香料飯

308

DESSERTS

甜品

Classic Dame Blanche

雲呢拿雪糕配朱古力

88



Clafoutis with Cherries,

Calamansi Sorbet, Finger Lime

櫻桃克拉芙提、酸柑雪葩、手指青檸

88

**Pistachio Pot, Raspberry Sauce,
Crunchy Caramel**

開心果杯、覆盆子醬、脆焦糖

98

**Cheese Trolley from Les Frères Marchand,
Condiments, Baguette**

法國芝士車、配料、法棍

188

6 Courses Set Menu

六道菜套餐

(2 Starters, 2 Hot Starters, 1 Main, 1 Dessert)

(兩道頭盤，兩道熱頭盤，一道主菜，一道甜品)

每位 528 per person



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