



*Designed by David Sung from Hands Hospitality Ltd of Hong Kong with the intention of creating an intimate space that allows exceptional private dining.*

*Privé is not your run of the mill restaurant; far from it, this restaurant was conceived to be a concept that is more of a “Chef Table” than a traditional style restaurant.*

*Menus include a variety of seasonal a la carte dishes which are enhanced by a selection of tasting menus. Utilizing the freshest French ingredient, our Chef focuses on flavors and balance while allowing the dishes natural components express themselves.*

*Dieu n'avait fait que l'eau, mais l'homme a fait le vin*

*Victor Hugo*

上帝只創造了水，人類卻釀造了葡萄酒

維克多·雨果

## *Les Entrées*

*La fameuse Crème Brûlée Creme brulee of duck foie gras* 128

Homemade champagne ice-cream on its fruit salad  
鵝肝焦糖布丁配自製香檳雪糕及水果沙律

*Le Parfait Escargot de Bourgogne Burgundy style ravioli of snails* 128

Artichoke, parsley butter, mushrooms, foam of comté cheese with truffle oil  
勃根地風味，亞支竹蘑菇蝸牛雲吞，考姆特芝士泡沫，松露油

*Squille & Saumon en Lamelles Mantis shrimp & salmon carpaccio* 128

Lemongrass, jelly & vinaigrette of passion fruit  
富貴蝦及生三文魚薄片配百香果油醋汁

*Comme en Méditerranée Like in Mediterranean sea* 128

French ratatouille, feta creamy cheese & thyme  
Fresh king prawn & vegetables  
Tomato water  
香煎大蝦配法式燴雜菜，百里香羊奶芝士，蕃茄清湯

*De la Mer à la Terre From the sea to the land* 138

Pan-fried scallop  
Fresh quinoa, spring onion & ginger  
Saffron sauce  
香煎帶子配藜麥，青蔥薑蓉，藏紅花汁

另加收10%服務費及5%政府旅遊稅

All prices are in MOP\$, subject to 10% service charge and 5% government tax



## Les Poissons

- Le Vivaneau Rouge en Coque*** *Red snapper in potatoes shield* 328  
White butter sauce  
Green peas & spring vegetables  
薯仔魚鱗紅鱒魚配青豆，白牛油汁
- Le Turbot Maison Fumé*** *Homemade smoked turbot* 228  
Green sauce, potato salad, zucchini, jasmine butter  
煙釀多寶魚伴薯仔蔬菜沙律配香茅牛油汁
- Le Saumon Fondant*** *Slow-cooked salmon fillet* 228  
Exotic brunoise, asparagus, piquillo, citrus sauce  
慢煮三文魚配蘆筍，熱帶水果粒，柑橘汁
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## Les Viandes

- Le Carré d'Agneau*** *New-Zealand rack of lamb* 228  
Broccoli mash, crunchy vegetables, garlic comfit, lamb jus  
香煎新西蘭羊架伴西蘭花蓉及新鮮時蔬
- Le Pigeon en Nid*** *Pigeon cooked on hay* 228  
Roasted pumpkin, carrot, cinnamon & orange mash  
乾草焗乳鴿，烤南瓜，肉桂橙甘筍蓉
- Le Fameux Wagyu*** *Wagyu beef fillet (200g)* 328  
Artichoke gratin, foie gras sauce  
香烤澳洲和牛柳伴焗洋蓍配法式鵝肝醬
- Tartare au Couteau*** *Tartar of Australian beef tenderloin* 168  
Fried parsley & Capers, cream of horseradish mustard  
“Pommes allumettes”, onion mash & comfit, quail egg  
澳洲和牛他他伴鵝鶉蛋配刺山柑醬及奶油芥末

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