

開胃小菜 AMUSE BOUCHE

[S] 陳年花雕醉九節蝦

Marinated Cooked Tiger Prawn in Aged Yellow Wine

Eduard Duval Burt D'Eulalie Champagne, France

前菜 APPETISER

[S]

伊比利亞叉燒拼黑醋黃花魚柳

Barbecued Iberico Pork, Fresh Pomelo, Crispy Yellow Croaker, Black Vinegar Glaze

2020, Sauvignon Blanc, Casa Lapostolle, Central Valley, Chile

湯 SOUP

羊肚菌瑤柱菜膽燉雞湯

Double-Boiled Dried Scallop Soup with Morel and Chinese Cabbage

主菜 MAIN

紅胡椒煎澳洲牛腹肉佐黑蒜鮮蠔汁

Pan-Fried Australian Beef Flank Steak, Pink Pepper, Fermented Black Garlic Oyster Sauce

2019 Langhe Nebbiolo DOC, Perbacco, Vietti, Italy

[S] 碧綠蜆肉香芋臘味飯

Steamed Rice with Preserved Meat and Taro, Clam Meat, Watercress in Pumpkin Puree, Chicken Broth

甜點 DESSERT

紫薯薑汁蛋白燉水牛奶

Ginger-Flavored Buffalo Milk and Egg White Curd, Sweet Potato Paste

澳門元 488 每位 per person

另加澳門元 388 享葡萄酒搭配 Enjoy wine pairing for an additional MOP 388 +

此菜單適用於整桌用餐,讓您更享非凡的餐飲體驗。

To experience a remarkable dining journey, the menu is prepared for the entire table.



Sustainability Efforts 可持續發展的成果

[5] 海鮮 Seafood [M] 素食 Vegetarian

價格需另加10%服務費 The price is subject to a 10% service charge



開胃小菜 AMUSE BOUCHE

[S] 陳年花雕醉鮮鮑魚配希靈魚魚子醬

Marinated Cooked Abalone in Aged Yellow Wine with Smoked Herring Caviar

Eduard Duval Burt D'Eulalie Champagne, France

前菜 APPETISER

[S] 伊比利亞叉燒拼黑醋黃花魚柳

Barbecued Iberico Pork, Fresh Pomelo, Crispy Yellow Croaker, Black Vinegar Glaze

2020, Sauvignon Blanc, Casa Lapostolle, Central Valley, Chile

湯 SOUP

羊肚菌瑤柱菜膽花膠燉雞湯

Double-Boiled Dried Scallop Soup with Fish Maw Soup, Morel, and Chinese Cabbage

主菜 MAIN

[S] 黑松露燜波士頓龍蝦

Braised Boston Lobster with Black Truffle Sauce

紅胡椒煎澳洲牛腹肉佐黑蒜鮮蠔汁

Pan-Fried Australian Beef Flank Steak, Pink Pepper, Fermented Black Garlic Oyster Sauce

[S] 碧綠帶子香芋臘味飯

Steamed Rice with Preserved Meat and Taro, Scallop, Watercress in Pumpkin Puree, Chicken Broth

2019 Langhe Nebbiolo DOC, Perbacco, Vietti, Italy

甜點 DESSERT

雪燕紫薯薑汁蛋白燉水牛奶

Ginger-Flavored Buffalo Milk Egg White Curd, Sweet Potato Paste, Snow Swallow

澳門元 MOP **988** 每位 per person

另加澳門元 388 享葡萄酒搭配 Enjoy wine pairing for an additional MOP 388 +

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前菜 APPETISER

[S] 薑蔥鮮鮑魚

CHILLED FRESH ABALONE Chilled Fresh Abalone | Ginger and Scallion Sauce

湯 SOUP

[S] 雲南松茸菌炖螺頭湯 松茸菌 DOUBLE BOILED SEA WHELK SOUP Matsutake Mushrooms

主菜 MAIN

[S] 廣式波士頓龍蝦蛋麵 波士頓龍蝦 | 薑 | 青蔥 | 蒜 | 自製蛋麵 WOK-FRIED BOSTON LOBSTER Boston Lobster | Ginger | Spring Onion Garlic | Homemade Egg Noodles

[S] 陳皮豆豉汁甜椒蒸龍脷魚 陳皮豆豉汁 | 甜椒 | 青蔥 | 特級豉油 STEAMED MACAU SOLE Homemade Black Bean Sauce | Bell Pepper Spring Onion | Premium Soy Sauce 香煎澳洲M3穀飼肉眼 (300克) 粉紅胡椒 | 乾蔥 | 蒜頭 | 薑 PAN-FRIED M3 AUSTRALIAN RIBEYE (300G) Pink Pepper | Shallots | Garlic | Ginger

[V] 雲耳百合炒蘆筍 百合 | 雲耳 | 蟹味菇 | 彩椒 WOK-FRIED ASPARAGUS Lily Bulbs | Black Fungus | Shimeji Mushroom | Bell Pepper

黑松露蘑菇蛋白炒飯 雲南什錦菇 | 芥蘭 | 蛋白 | 松露 WOK-FRIED RICE Assorted Yunnan Mushrooms | Chinese Kale | Egg White | Truffle

甜點 DESSERT

[V] 荔枝雪葩 玫瑰花瓣碎 LYCHEE SORBET Crushed Rose Petals [V] 楊枝金露 芒果 | 西米 | 柚子 | 蘆薈 芒果雪葩 | 馬蹄珍珠 MANGO POMELO SAGO Mango | Sago | Pomelo | Aloe Vera Mango Sorbet | Water Chestnut Pearls [V] 時令鮮果 SEASONAL FRUIT

澳門元 2,888 四位 for four persons



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