

# 翠玉

Jade Blossom

## 開胃小菜 AMUSE BOUCHE

涼拌白蘆筍蠔子 🍤 🌱 🌿

Chilled White Asparagus | Local Razor Clams

Ca' del Bosco, Cuvee Prestige 45th Edizione Franciacorta, Lombardy, Italy

## 前菜 APPETISER

脆皮石岐乳鴿 🌿 🌱

Crispy Shiqi Pigeon

2020 Sauvignon Blanc, Casa Lapostolle, Central Valley, Chile

## 湯 SOUP

羊肚菌瑤柱菜膽燉雞湯 🍤 🌿

Double-boiled Conpoy Soup

Morel Mushrooms | Chinese Cabbage

## 主菜 MAIN

香煎澳洲牛腹肉配黑蒜蠔醬汁 🍤 🌿

Pan-fried Australian Beef Flank Steak

Oyster Mushrooms | Fermented Black Garlic Oyster Sauce

2019 Vietti 'Perbacco' Langhe Nebbiolo, Piedmont, Italy

潮式黃魚泡飯 🍤 🌿

Chaozhou-style Poached Yellow Croaker Fillet

Rice in Fish Stock

## 甜點 DESSERT

桃膠銀耳紅棗糖水 🌿 🌱 🌿 🌿

Stewed Sweet Soup | Peach Gums

White Fungus | Red Dates

Graham's Fine Ruby Port, The Douro Valley, Portugal

澳門元 488 每位  
MOP 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.



可持續發展的成果  
Sustainability Efforts

🍤 海鮮 Seafood

🌱 素食 Vegetarian

🌿 純素食 Vegan

🌿 不含麩質 Gluten Free

🌿 不含乳糖 Lactose Free

🌿 本地採購 Locally Sourced

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

若您有任何飲食禁忌或特殊需要，如麩質、乳製品、堅果、雞蛋、豬肉或海鮮，務請事先告知我們，主廚非常樂意為您調整菜單。

Please be advised that our food may contain or contact with common allergens such as gluten, dairy, nuts, eggs, pork or seafood.

Should you have any special dietary restrictions, please inform our colleagues.

# 金潮

Golden  
Tide

## 開胃小菜 AMUSE BOUCHE

涼拌白蘆筍鮮鮑魚   

Chilled White Asparagus | Abalone

*N.V. Edouard Duval, Brut d'Eulalie, Champagne, France*

## 前菜 APPETISER

脆皮石岐乳鴿  

Crispy Shiqi Pigeon

*2018 Heida Maitre De Chais AOC, Valais, Switzerland*

## 湯 SOUP

花膠羊肚菌瑤柱菜膽燉雞湯  

Double-boiled Conpoy with Fish Maw Soup  
Morel Mushrooms | Chinese Cabbage

## 主菜 MAIN

遠年花雕蒸波士頓龍蝦伴魚子醬  

Steamed Boston Lobster with Silky Egg | Premium Chicken Stock  
Caviar | Twenty Years Old China Yellow Wine

香煎澳洲牛腹肉配黑蒜鮮蠔汁  

Pan-fried Australian Beef Flank Steak  
Oyster Mushrooms | Fermented Black Garlic Oyster Sauce

*2021 Domaine de Chevalier L'Esprit de Chevalier, Pessac-Leognan, Bordeaux, France*

潮式帝王蟹魚湯泡飯  

Chaozhou-style Poached Alaskan Crab Meat with Rice in Fish Stock

## 甜點 DESSERT

桃膠銀耳紅棗糖水    

Stewed Sweet Soup with Peach Gums | White Fungus | Red Dates

*Graham's Fine Ruby Port, The Douro Valley, Portugal*

澳門元 988 每位  
MOP per person

另加澳門元 588 享葡萄酒搭配 Enjoy wine pairing for an additional MOP 588

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# 月盈

## Moon Harmony

### 前菜 APPETISER

涼拌白蘆筍蠔子

Chilled White Asparagus | Local Razor Clams

### 湯 SOUP

羊肚菌瑤柱菜膽燉雞湯

Double-boiled Dried Scallops Soup  
Morel Mushrooms | Chinese Cabbage

### 主菜 MAIN

黑松露桂花炒波士頓龍蝦

Sautéed Boston Lobster | Eggs Yolk | Black Truffles

紅胡椒香煎穀飼肋眼M3牛排 (300克)

Pan-fried Australian Ribeye M3 (300g) | Pink Peppers | Leeks

陳皮豆豉甜椒蒸龍脷魚

Steamed Macau Sole | Homemade Black Bean Sauce  
Bell Peppers | Spring Onions | Premium Soy Sauce

雞湯浸竹筍雲耳時令蔬菜

Poached Seasonal Vegetables | Bamboo Fungus  
Black Fungus in Premium Chicken Stock

伊比利亞叉燒玉蘭炒飯

Wok-fried Rice with Iberian Pork Char Siew | Chinese Kale

### 甜點 DESSERT

楊枝金露

Mango Pomelo Sago

時令鮮果

Seasonal Fruits

澳門元 2,888 四位  
M.O.P. for four people



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