米芝蓮麗饌
MICHELIN DEGUSTATION MENU

貴妃凍鮑魚　岩米釀迷你八爪魚　鮮蟹肉米卷
Chilled Abalone Marinated in Hua Diao Wine
Crispy Mini Octopus with Rock Rice
Rice Paper Rolled with Crabmeat and Celtuce
NV Perrier-Jouët, Grand Brut, Champagne, France

台灣凍頂烏龍茶 Taiwan Dong Ding Oolong

濃湯花膠燉法國鷓鴣
Double-boiled French Francolin with Fish Maw and Conpoy

蝦籽醬蛋白蒸龍蝦球
Steamed Lobster Fillet with Egg White and Japanese Shrimp Roe Paste
2018 Wild Rock Sauvignon Blanc, Marlborough, New Zealand

珍珠洋蔥燒韓牛
Sautéed 1++ Korean Beef with Pearl Onion
2017 Baron Ricasoli, Chianti del Barone, Toscana, Italy

廣東鳳凰水仙茶 Phoenix Shui Xin

蜜燒鵝肝金錢雞件
Barbecued Pork with Foie Gras in Honey Sauce
2017 Wynns Shiraz, Coonawarra, South Australia

正岩大紅袍 Tai Hung Bao

亞拉斯加長腳蟹扒菜苗
Simmered Seasonal Vegetables with Alaskan Crab Leg

松露燒鵝粒炒絲苗
Fried Rice with Roasted Goose and Black Truffle
2013 Château Calon Ségur, Saint-Estephe, Bordeaux, France

15 年陳香普洱熟餅茶 Aged Ripe Pu-Erh, 15 Years Tea Cake

甜粟豆腐凍　玫瑰豆酥餅　奶皇金球
Bean Curd Pudding with Sweet Corn
Baked Tokachi Red Bean Puff
Crispy Sweet Potato Ball with Egg Custard

MOP 2,288 Per Person
Included 1 glass of Sommelier Selected Red Wine
MOP 850 Additional for Wine Pairing Upgrade
MOP 500 Additional for Tea Pairing

Please highlight any specific food allergies or intolerances to your server before ordering
如有任何特別膳食要求,敬請通知餐廳服務員

All prices are in Macau Patacas and subject to 10% service charge
以上價格為澳門幣,需另加 10%服務費