



## 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 Leeuwin Estate Sauvignon Blanc, Margaret River, Australia*

#### 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*