



米芝蓮麗饌

Michelin Star's Menu

酒釀凍鮑魚 脆椰香長腳蟹肉卷 百香果菠蘿海蜇

Chilled Abalone Marinated in Fermented Rice Wine
Crispy Alaskan King Crab Rolled with Coconut
Marinated Jellyfish with Passion Fruit

NV Perrier-Jouët, Grand Brut, Champagne, France

台灣凍頂烏龍茶 Taiwan Dong Ding Oolong

濃湯花膠燉珍珠貝

Double-boiled Superior Fish Maw Soup with Pearl Oyster

鱈魚籽虎蝦西施蛋白

Steamed Tiger Prawn with Egg White Topped with Superior Caviar

2020 Isabel Estate Sauvignon Blanc, Marlborough, New Zealand

正岩大紅袍 Tai Hung Bao

砵酒汁煎珍珠洋蔥法國鸕鶿柳

Pan-seared French Quail Fillet with Pearl Onion in Port Wine Sauce

煎北海道帆立貝海皇香苗

Fried Rice with Assorted Seafood Topped with Hokkaido Scallop

2008 Château Léoville-Poyferré, Saint-Julien, Bordeaux, France

15年陳香普洱熟餅茶 15-year Aged Ripe Pu-er

奇異果香芒奶凍 南瓜奶黃糰子 焗果仁蓮蓉酥

Kiwi and Mango Panna Cotta
Sweetened Pumpkin Dumpling with Egg Custard
Baked Lotus Seed Paste Cake with Nuts

MOP 1,888 Per Person

MOP 688 Additional for Wine Pairing

MOP 488 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

以上價格為澳門元需另加 10% 服務費