



## 米芝蓮麗饌

### Michelin Star's Menu

鱈魚籽肘子凍 酥脆海參件玫瑰海鹽 柚子汁凍鮑魚

Pork Knuckle Jelly with Caviar  
Crispy Sea Cucumber with Himalayan Rose Rock Salt  
Chilled Abalone with Pomelo Sauce

*NV Maison Mumm RSRV, Cuvée 4.5, Champagne, France*

*班章普洱生茶 Banzhang Raw Pu-er*

海麻雀燉花膠雪雁

Double-boiled Snow Goose Soup with Fish Maw and Sea Crustacean

燕液翡翠龍皇卷

Simmered Prawn Mousse Rolled with Zucchini with Superior Bird's Nest in Lobster Sauce

*2021 釀人九平次 Kamoshibito Kuheiji, "Sauvage" Junmai Daiginjo*

*鳳凰單叢 Phoenix Dan Cong*

菌皇醬珍珠洋蔥煎M9和牛甫

Pan-seared Australian M9 Wagyu Beef Fillet with Pearl Onion in Supreme Mushroom Sauce

*2008 Château Léoville- Barton, Saint-Julien, Bordeaux, France*

西班牙火腿竹筍濃湯菠菜苗

Simmered Baby Spinach with Bamboo Pith and Iberico Pork Ham in Superior Broth

*雲南高山普洱熟茶 Aged Highland Ripe Pu-er*

羊肚菌蝦球煎炆鴛鴦米粉

Stewed Rice Vermicelli with Prawns and Morel Mushroom

金箔棗皇西米焗布甸 金絲脆胭脂蘋果 玫瑰凍糕

Baked Pudding with Date Puree and Sago  
Candied Crispy Fuji Apple  
Rose scented Chinese Pudding

麗軒美點雙輝

Petit Fours

**MOP 2,188 Per Person**

*Discounts are not applicable for tasting menu*

*此套餐不適用於任何折扣優惠*

*Included 1 glass of Sommelier Selected Wine*

*MOP 788 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*