



## 米芝蓮麗饌 Michelin Star's Menu

紅鱒魚籽南極蝦凍    金沙長腳蟹爪    海鹽法國鸚鵡腿

Chilled Antarctic Shrimp Jelly topped with Caviar  
Crispy Alaskan King Crab Claw with Salted Egg Yolk Sauce  
Crispy French Quail Thigh accompanied with Sea Salt

花膠燉法國鷓鴣釀竹笙湯

Double-boiled Fish Maw Soup with Bamboo Pith filled with French Francolin

烏魚子西施緬甸紅蝦球

Scrambled Egg White with Burma Prawns and Mullet Roe

煎澳大利亞M9和牛青葱汁

Pan-seared Australian M9 Wagyu Beef Fillet with Scallion Sauce

西班牙火腿濃湯翠玉卷

Simmered Squash Rolls with Iberico Ham in Superior Broth

極品炆煮山竹米粉

Stewed Taiwanese Rice Vermicelli with Assorted Dried Seafood

15年陳皮釀蜂蜜燕窩燉3.6牛奶

Double-boiled Superior Bird's Nest in 3.6 Milk with 15-years Aged Tangerine Peel

麗軒美點雙輝

Petit Fours

**MOP 1,988 Per Person**

*Discounts are not applicable for tasting menu*

此套餐不適用於任何折扣優惠

*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