



THAI CUISINE

Tasting Menu **by Award-winning Chef Jan** **获奖名厨 Jan 品味菜单**

Wine Pairing – MOP 680

Billecart-Salmon, Champagne Brut Rosé, Reims, France

2021 Jurtschitsch Stein, Grüner Veltliner, Kamptal, Austria

2015 Raul Perez Valdecañada, Bierzo, Spain

2016 Mastroberardino, Irpinia Fiano Passito, Campania, Italy

Mocktail Pairing – MOP 398

Saicho Jasmine Sparkling Tea 萃澄茉莉花起泡茶

Bringing Saicho's single origin Jasmine Green Tea from Fujian Province

Seafood Refresher 清凉菲兹

A refreshing drink concept from Thailand's sour seafood dipping sauce,
with a hint of delicate Tomato, Plum and Basil

Tropical Garden 热带花园

Perfect combination of Macau being a land of bold nutty sweets,
balanced with Thailand's tropical fruits

Saicho Hojicha Sparkling Tea in Thai Sangria 泰桑格利亚

Combining exotic Thai fruits and spices for a healthier version, sweetened with palm sugar and
enhanced with Saicho Hojicha Sparkling Tea for a perfect bubbly balance

All prices are in MOP and subject to a 10% service charge
所有价格以澳门元计算并需加收 10%服务费

หอยนางรมสดกับไขปลาคาเวียร์
辣味新鲜法国吉拉多生蚝佐鱼子酱
Spicy Live Gillardeau Oyster with Caviar

或 Or

ปูอลาสก้าย่างกับผักดอง
烤阿拉斯加帝王蟹配腌菜和青金桔
Grilled Alaskan King Crab
with Pickled Vegetables and Calamansi Lime
或 Or

กุ้งลือบสเตอร์ย่างกับผัดไทย
烤新鲜龙虾配泰式金边粉
Grilled Live Lobster with Pad Thai Noodles
(另加 Supplement MOP 228)

或 Or

ยำผักเกล็ดหิมะกับกุ้งลายเสือ
虎虾冰菜沙拉
Crystal Ice Plant with Tiger Prawn Salad

ต้มส้มปลาหิมะ
G51 冰川银鳕鱼、姜和罗望子汤
Glacier 51 Toothfish with Ginger and Tamarind Soup

แกงแดงหมูกับผลไม้
红咖喱有机猪肉配热带水果和甜罗勒
Red Curry, Organic Pork with Tropical Fruits and Sweet Basil

ผัดชะอมกับเห็ด
泰国差翁菜炒杂菌
Wok-fried Assorted Mushrooms with Thai Acacia Leaves

或 Or

สังขยาฟักทอง ฝอยทอง ไอติมกะทิอบควันเทียน
南瓜蛋奶冻、蛋丝甜点、烟熏椰子雪葩
Egg Custard in Pumpkin, Foi Thong, Smoked Coconut Sorbet

ขนมพุดคำ 餐后美点 Mignardises

套餐每位澳门币 888 元只供整桌客人同时享用
MOP 888 per person, menu limited to entire table

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