



主厨发办  
DRAPPIER EVENT OMAKASE

*N.V. Champagne Drappier Clarevallis, Extra Brut*

[前菜]

[APPETIZER]

*N.V. Champagne Drappier, Brut Nature*

时令海鲜与奥西特拉鲟鱼子酱佐以木之芽味噌  
Symphony of Seafood and Sturia Oscietra Caviar  
with Kinome Miso

*2012 Champagne Drappier, Grande Sendree Millesime, Brut*

每日精选刺身配伊尔迪斯廷托橄榄油与土佐醋啫喱  
Daily Fresh Sashimi with Il Distinto Olive Oil and Tosazu Jelly

*2020 Drappier Coteaux Champenois, Perpetuite*

山口县文蛤可乐饼配高汤出汁  
Yamaguchi Hamaguri Clam Shinjo Croquette with Dashi Sauce

[铁板烧]

[TEPPANYAKI]

*N.V. Champagne Drappier Trop men faut, Brut Nature*

南非鲍鱼 OR 澳洲龙虾  
South African Abalone Australian Lobster  
(需附加澳门元 288)  
(Supplement of MOP288)

精选时令蔬菜

Seasonal Vegetables

*2020 Drappier Coteaux Champenois, Permission*

鹿儿岛小田和牛 OR 薄烧鹿儿岛小田和牛卷  
Kagoshima Oda Kagoshima Oda  
Wagyu Steak Wagyu Usuyaki Roll

鹿儿岛和牛及北海道鲍鱼蒜蓉炒饭  
Garlic Fried Rice with Kagoshima Wagyu  
and Hokkaido Abalone

[甜品]

[DESSERT]

招牌铁板法国吐司配香槟冰淇淋及时令水果  
Signature French Toast with Champagne Ice Cream  
and Seasonal Fruits

澳门元 MOP2,388/位 person

所有价格以澳门元计算，并附加 10% 服务费。

All prices are in MOP and subject to a 10% service charge.