

餐前小食

达伦库斯鱼子酱

细叶香芹，春芜菁

T

A

白芦笋

贝洛塔火腿，海胆

S

T

蓝龙虾

西葫芦，发酵菠萝

I

N

花胶

沙姜，黑蒜

G

M

和牛

朝鲜蓟，甘蔗

E

N

草莓

柠檬，红参

U

时令鲜果与冰淇淋

澳门元 2,688/位

经典葡萄酒搭配另加澳门元 980

estuary

by Vicky Cheng

SNACKS

DAURICUS CAVIAR

Chervil, Spring Turnip

T

A

WHITE ASPARAGUS

Bellota Ham, Sea Urchin

S

T

BLUE LOBSTER

Zucchini, Fermented Pineapple

I

N

FISH MAW

Sand Ginger, Black Garlic

G

M

WAGYU BEEF

Artichoke, Sugar Cane

E

N

U

STRAWBERRY

Lemon, Red Ginseng

FRUITS ET GLACES

MOP2,688/person

Classic Wine Pairing – Supplement MOP980