



米芝蓮麗饌

MICHELIN DEGUSTATION MENU

貴妃凍鮑魚 岩米釀迷你八爪魚 鮮蟹肉米卷

Chilled Abalone Marinated in Hua Diao Wine
Crispy Mini Octopus with Rock Rice
Rice Paper Rolled with Crabmeat and Celtuce

NV Perrier-Jouët, Grand Brut, Champagne, France

台灣凍頂烏龍茶 Taiwan Dong Ding Oolong

濃湯花膠燉法國鷓鴣

Double-boiled French Francolin with Fish Maw and Conpoy

蝦籽醬蛋白蒸龍蝦球

Steamed Lobster Fillet with Egg White and Japanese Shrimp Roe Paste

2018 Wild Rock Sauvignon Blanc, Marlborough, New Zealand

珍珠洋蔥燒韓牛

Sautéed 1++ Korean Beef with Pearl Onion

2017 Baron Ricasoli, Chianti del Barone, Toscana, Italy

廣東鳳凰水仙茶 Phoenix Shui Xin

蜜燒鵝肝金錢雞件

Barbecued Pork with Foie Gras in Honey Sauce

2017 Wynns Shiraz, Coonawarra, South Australia

正岩大紅袍 Tai Hung Bao

亞拉斯加長腳蟹扒菜苗

Simmered Seasonal Vegetables with Alaskan Crab Leg

松露燒鵝粒炒絲苗

Fried Rice with Roasted Goose and Black Truffle

2013 Château Calon Ségur, Saint-Estephe, Bordeaux, France

15年陳香普洱熟餅茶 Aged Ripe Pu-Erh, 15 Years Tea Cake

甜粟豆腐凍 玫瑰豆酥餅 奶皇金球

Bean Curd Pudding with Sweet Corn
Baked Tokachi Red Bean Puff
Crispy Sweet Potato Ball with Egg Custard

MOP 2,288 Per Person

Included 1 glass of Sommelier Selected Red Wine

MOP 850 Additional for Wine Pairing Upgrade

MOP 500 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

以上價格為澳門幣, 需另加 10% 服務費