



普天歡慶黃金宴

NATIONAL DAY DEGUSTATION MENU

香梨玉帶 魚籽醬金箔化皮乳豬 柚子冰鎮鮑魚

Deep-fried Pearl with Hokkaido Scallop and Shrimp Mousse

Roasted Suckling Pig with Caviar and Gold Leaf

Chilled Marinated Abalone with Pomelo

花膠雪蓮子燉野生水鴨湯

Double-boiled Anas Crecca Soup with Fish Maw and Snow Lotus Seed

辣子汁皇帝蟹腳伴酥脆蔥油餅

Braised Alaskan Crab Leg with Chili Sauce Accompanied with Scallion Pancake

青檸雪葩

Lime Sherbet

干邑和牛面頰

Sautéed Australian Wagyu Beef Cheek with Cognac and Onion in Gravy Sauce

炭燒松茸竹筍扒菜苗

Simmered Seasonal Vegetable with Grilled Matsutake Mushroom and Bamboo Pith

18 個月西班牙火腿咸肉菜飯

Fried Rice with 18 Months Spanish Ham and Bacon

薑汁雙皮奶 酥脆黃金酥

Steamed Milk Custard with Ginger

Baked Puff with Egg Yolk and Custard

MOP 1,988 Per Person

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