

翠玉

Jade Blossom

開胃小菜 AMUSE BOUCHE

廚師之選
CHEF'S DELIGHT

前菜 APPETISER

[S] 芬迪加生蠔
茴香花 | 珍珠馬蹄
FINE DE CLAIRE OYSTER
Fennel Flower | Water Chestnut Pearl

湯 SOUP

[S] 無花果瑤柱燉雞湯
乾瑤柱 | 鮮無花果
DOUBLE-BOILED CHICKEN SOUP
Conpoy | Fresh Fig

主菜 MAIN

酸梅柱侯醬燜澳洲牛肋條
炒杏鮑菇 | 醃白菜 | 自製蛋麵
BRAISED AUSTRALIAN SHORT RIB
King Oyster Mushroom | Pickled Cabbage
Homemade Egg Noodles

甜點 DESSERT

[M] 荔枝雪葩
玫瑰花瓣碎
LYCHEE SORBET
Crushed Rose Petals

[M] 核桃朱古力奶油
自製酸奶泡沫 | 焦糖核桃 | 蜂蜜雪糕
WALNUT CHOCOLATE CREMEUX
Homemade Yogurt Foam
Caramelised Walnut | Honey Gelato

[M] 時令鮮果
SEASONAL FRUIT

澳門元 MOP 488 每位 per person | 包括一杯氣泡酒 include a glass of sparkling wine

此菜單適用於整桌用餐，讓您更享非凡的餐飲體驗。
To experience a remarkable dining journey, the menu is prepared for the entire table.



Sustainability Efforts
可持續發展的成果

[S] 海鮮 Seafood [M] 素食 Vegetarian

價格需另加10%服務費 The price is subject to a 10% service charge

若您有任何飲食禁忌或特殊需要，如麩質、乳製品、堅果、雞蛋、豬肉或海鮮，務請事先告知我們，主廚非常樂意為您調整菜單。
Please be advised that our food may contain or contact with common allergens such as gluten, dairy, nuts, eggs, pork or seafood.
Should you have any special dietary restrictions, please inform our colleagues.

金潮

Golden Tide

開胃小菜 AMUSE BOUCHE

廚師之選
CHEF'S DELIGHT

冷前菜 COLD APPETISER

[S] 芬迪加生蠔
茴香花 | 珍珠馬蹄
FINE DE CLAIRE OYSTER
Fennel Flower | Water Chestnut Pearl

熱前菜 HOT APPETISER

蜜汁烤中山石岐乳鴿胸
炸乳鴿腿 | 糖漬藍莓
HONEY GLAZED PIGEON
Fried Pigeon Drums | Blueberry Compôte

湯 SOUP

[S] 鮑魚苦瓜燉雞湯
鮮鮑魚 | 苦瓜
DOUBLE-BOILED CHICKEN SOUP
Fresh Abalone | Bitter Melon

主菜 MAIN

[S] 智利犬牙魚
白茄子 | 豉椒汁 | 自製蛋麵
PATAGONIAN TOOTHFISH
White Eggplant | Fermented Soybean Sauce
Homemade Egg Noodles

或 OR

香煎澳洲西冷牛肉
白茄子 | 豉椒汁 | 自製蛋麵
AUSTRALIAN BEEF STRIPLOIN
White Eggplant | Fermented Soybean Sauce
Homemade Egg Noodles

甜點 DESSERT

[M] 荔枝雪葩
玫瑰花瓣碎
LYCHEE SORBET
Crushed Rose Petals

核桃朱古力奶油
自製酸奶泡沫 | 焦糖核桃 | 蜂蜜雪糕
WALNUT CHOCOLATE CREMEUX
Homemade Yogurt Foam | Caramelized Walnut
Honey Gelato

[M] 時令鮮果
SEASONAL FRUIT

澳門元
MOP

988

每位
per person

包括一杯香檳

include a glass of champagne

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月盈

Moon Harmony

前菜 APPETISER

[S] 二十年花雕帝王蟹肉凍
薑蓉
ALASKAN CRAB JELLY
Ginger Paste

湯 SOUP

[S] 雲南松茸菌燉螺頭湯
松茸菌
DOUBLE-BOILED SEA WHELK SOUP
Matsutake Mushrooms

主菜 MAIN

[S] 薑蔥波士頓龍蝦麵
波士頓龍蝦 | 薑 | 青蔥 | 蒜 | 自製蛋麵
WOK-FRIED BOSTON LOBSTER NOODLES
Boston Lobster | Ginger | Spring Onion
Garlic | Homemade Egg Noodles

[S] 陳皮豆豉蒸龍脷魚
陳皮豆豉汁 | 甜椒 | 青蔥 | 特級豉油
STEAMED MACAU SOLE
Homemade Tangerine Black Bean Sauce | Bell Pepper
Spring Onion | Premium Soy Sauce

香煎澳洲M3穀飼肉眼 (300克)
粉紅胡椒 | 乾蔥 | 蒜頭 | 薑
PAN-FRIED M3 AUSTRALIAN RIBEYE (300G)
Pink Pepper | Shallots | Garlic | Ginger

[M] 雲耳百合炒蘆筍
百合 | 雲耳 | 蟹味菇 | 甜椒
WOK-FRIED ASPARAGUS
Lily Bulbs | Black Fungus | Shimeji Mushroom | Bell Pepper

黑松露菌蘑菇蛋白炒飯
雲南什錦菇 | 芥蘭 | 蛋白 | 松露
TRUFFLE MUSHROOM EGG WHITE FRIED RICE
Assorted Yunnan Mushroom | Chinese Kale | Egg White | Truffle

甜點 DESSERT

[V] 荔枝雪葩
玫瑰花瓣碎
LYCHEE SORBET
Crushed Rose Petals

[V] 楊枝金露
西米 | 柚子 | 芒果雪葩 | 忌廉
CREAM OF MANGO
Sago | Pomelo | Mango Sorbet | Cream

[V] 時令鮮果
SEASONAL FRUIT

澳門元 2,888 四位
MOP for four persons



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可持續發展的成果

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