

# MENU

### AMUSE BOUCHE 開胃小菜

Homemade Pickled White Asparagus, Iberico Ham, Hollandaise 西班牙火腿捲白蘆筍

### APPETISER 前菜

Alaskan Crab, Shao Xin Wine Gelatine, Ginger Paste 帝王蟹紹興酒啫咖哩

Deep-fried French Oyster, Smoked Caviar, Siracha Mayonnaise Sauce 法國生蠔、煙燻魚子醬、是拉差蛋黃醬

Rice Paper Purse, Porcini, Shiitake and Oyster Mushrooms, Italian Black Truffle 黑松露珍菌石榴球

### SOUP 湯

Double Boiled Chicken Consommé, Bird Nest, Scallop Mousse 清雞湯燉燕窩配帶子慕斯

### MAINS 主菜

Red Spotted Grouper, Fermented Beans, Garlic Foam, Kailan 黑橄欖豆豉醬蒸東星斑

Crackling Suckling Pig, Red Prawns, XO Sauce, Bottarga 施皮百花釀乳豬配現刨烏魚子

### PRE-DESSERT 前甜點

Homemade Sherbet 自製雪芭

### DESSERT 甜點

Silky Snow Custard, Wild Honey, Peach Gum 野生蜂蜜桃膠鮮奶燉蛋白

> MOP **1,088** per person 澳門元 **1,088** 每位

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

All prices are in Macau Patacas, Subject to a 10% service charge. 所有價格以澳門元計算,另加10%服務費。



### APPETISER 前菜

Yellow Croaker in Gelatine, Smoked Herring Caviar Marinated Heirloom Cherry Tomato, Champagne Gel 紹興花雕黃魚凍配煙燻鯡魚子醬 香檳啫喱冰梅番茄

# SOUP

Double-boiled Chicken Consommé, Morel, Dried Scallops 羊肚菌瑶柱清雞湯

### MAINS

主菜

Steamed Sole, Yellow Bell Pepper, Fermented Black Bean, Soy Sauce, Spring Onions 豉椒蒸澳門龍脷魚

> Braised Iberico Pork Belly Pagoda, Homemade Pickles, Lettuce 寶塔梅菜扣肉

> > Stir-fried Australian Angus Striploin M3 啫啫澳洲M3安格斯西冷牛扒

Poached Choy Sum, Ham, Chicken Broth 上湯火腿浸菜心

# RICE

主食

Fried Rice, Crab Roe, XO Sauce & Seafood XO醬蟹籽海鮮炒飯

# $D\,E\,S\,S\,E\,R\,T$

甜品

Cream of Mango Yuzu, Aloe Vera, Sago Pearls 蘆薈柚子楊枝金露

MOP 2,888 for four persons 四位

All prices are in Macau Patacas, Subject to a 10% service charge. 所有價格以澳門元計算,另加10%服務費。