新春午餐
LUNCH SET MENU
28/1 - 12/2

澳門元 MOP 388 每位 per person

福祿壽齊 APPETISER

[S] 富貴金魚餃
魚肉|蝦
GOLDFISH DUMPLING
White Fish | Shrimp

[S] 蘆筍鮮蝦餃
蝦仁|蘆筍|馬蹄肉
HAR KAU
Shrimp | Asparagus | Water Chestnut

[V] 珍菌水晶粉果
杏鮑菇|木耳 |菠菜 |紅蘿蔔
CRYSTAL DUMPLING
King Oyster Mushroom | Black Fungus
Spinach | Carrots

花開富貴 SOUP

[S] 松茸菌金瑤菜膽燉雞湯
松茸菌| 瑤柱 | 高山白菜膽
MATSUTAKE CHICKEN SOUP
Matsutake | Dried Scallop | Chinese Cabbage

生財就手 MAIN

[S] 黑松露鮑汁六頭南非鮑魚燜豬手
豬手 | 黑松露鮑汁 | 生菜 | 香米飯 | 香芋
BRAISED SOUTH AFRICAN ABALONE
Pork Knuckle | Black Truffle Sauce | Lettuce
Rice | Taro

甜蜜幸福 DESSERT

核桃露湯圓
CREAM OF WALNUT
Glutinous Rice Balls

[S] 發財撈起 - 撈起三文魚生
三文魚 | 什錦蔬菜 | 花生 | 芝麻
粉絲 | 薄脆 | 甜酸汁
LO HEI YUSHENG
Salmon | Fresh & Pickled Vegetables
Crunchy | Golden Puffs | Peanuts | Sesames
Sweet-Sour Plum Sauce

另加 澳門元 388 可享「撈起魚生」
Addition MOP to upgrade the appetiser to 'Lo Hei'

點心套餐
DIM SUM SET
28/1 - 12/2

1 款 Basket	澳門元 MOP 68
3 款 Baskets	澳門元 MOP 188
6 款 Baskets	澳門元 MOP 318
9 款 Baskets	澳門元 MOP 388

蒸類 STEAMED

[S] 發財蠔豉餃 - 蠔豉 | 蝦仁 | 發菜| 紅蘿蔔
DRIED OYSTER DUMPLING
Dried Oyster | Shrimp | Fat Choy

[S] 鮑魚糯米雞
LOTUS SHAPED DUMPLING
Glutinous Rice Dumpling | Abalone

[S] 富貴金魚餃 - 魚肉 | 蝦
GOLDFISH DUMPLING
White Fish | Shrimp

[S] 三色蘆筍鮮蝦餃 - 蝦仁 | 蘆筍 | 馬蹄肉
HAR KAU
Shrimp | Asparagus | Water Chestnut

[S] 鮑魚燒賣 - 鮑魚 | 豬肉末 | 香菇 | 蝦
SIEW MAI
Braised Abalone | Minced Pork
Shiitake Mushrooms | Shrimp

[S] 上海小籠包 - 豬肉末 | 薑 | 雞湯
XIAO LONG BAO
Minced Pork | Ginger | Chicken Broth

[V] 珍菌水晶粉果
杏鮑菇 | 木耳 | 菠菜 | 紅蘿蔔
CRYSTAL DUMPLING
King Oyster Mushroom | Black Fungus
Spinach | Carrots

黑豚肉叉燒包
CHAR SIEW BAO
Iberico Pork Char Siew

[S] 鮑汁鳳爪
CHICKEN CLAW
Chicken Feet | Abalone Sauce

[V] 蛋黃流沙包
鴨蛋黃 | 牛油
EGG YOLK BUN
Duck Egg Yolk | Butter

[V] 焦糖蜂巢糕
HONEYCOMB CAKE
Caramel | Honey

腸粉 RICE ROLLS

[S] 脆網鮮蝦腸 - 腸粉 | 脆米網皮蝦仁
SHRIMP ROLL
Rice Roll | Crispy Prawns

梅菜叉燒腸粉 - 腸粉 | 叉燒 | 梅菜
PORK ROLL
Rice Roll | BBQ Pork | Preserved Vegetables

[V] 如意腸粉 - 腸粉 | 榆耳 | 胡蘿蔔
VEGETARIAN ROLL
Rice Roll | Wood Ear Mushroom | Carrots

煎類 FRIED

天鵝酥
鴨肉 | 木耳
SWAN PUFF
Duck Meat | Fungus

[S] 元寶鹹水角
雞肉 | 香菇 | 蝦乾 | 菜甫
HAM SUI GOK
Chicken | Shiitake Mushroom
Dried Shrimp | Dried Radish

[V] 鮮淮山菜絲春卷
淮山 | 胡蘿蔔 | 杏鮑菇 | 椰菜
SPRING ROLL
Chinese Yam | Carrots
King Oyster Mushroom | Cabbage

[S] 荔枝蝦丸
蝦 | 馬蘇里拉芝士
LYCHEE PUFF
Shrimp Ragout | Mozzarella Cheese

香煎雞肉椰菜鍋貼
PAN-SEARED DUMPLING
Chicken | Cabbage

[S] XO醬炒蘿蔔糕
蘿蔔糕 | 銀芽 | 洋蔥絲 | 蔥花
STIR FRIED RADISH CAKE
Radish Cake | Sprouts | Onion | Scallion

甜品 DESSERT

[V] 柚子蘆薈楊枝金露
柚子 | 蘆薈 | 芒果 | 忌廉
CREAM OF MANGO
Pomelo | Aloe Vera | Mango | Cream

[V] 脆皮紅糖椰香年糕
椰奶| 糯米粉 | 蔗糖
COCONUT GLUTINOUS CAKE
Coconut Milk | Glutinous Rice Flour | Sucrose

[S] Seafood 海鮮 [V] Vegetarian 素食

The above prices are subject to a 10% service charge 以上價格需另加10%服務費

The price for the dim sum set is only available for dine-in. For takeaway, each dim sum basket is priced at MOP 68.
以上點心套餐僅適用於堂食。外帶點心每款澳門元68。

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Sustainability Efforts
可持續發展的成果

中午行政套餐
BUSINESS SET LUNCH

28/1 - 12/2

	美食之選 GOURMET MENU	素食之選 VEGETARIAN MENU	甜點 DESSERT
前菜 STARTERS	[GF][S] 時令生蠔 木犀草汁	檸檬角 SEASONAL OYSTERS Mignonette Sauce | Lemon Wedges [S] 黃鰭金槍魚 牛油果 | 脆紅蔥 YELLOW FIN TUNA Avocado | Crispy Shallots 布拉塔芝士 冬季士多啤梨沙律 | 櫻桃番茄 冰菜 | 意大利黑醋珍珠 BURRATA Winter Strawberry Salad | Cherry Tomatoes Crystalline Ice Plant | Balsamic Pearls [S] 雞肉濃湯 阿拉斯加蟹肉 | 西洋菜 THICK CHICKEN SOUP Alaskan Crab Meat | Watercress 燒味拼盤 伊比利亞叉燒 | 燒肉 | 冰梅番茄 BBQ PLATE Iberico Char Siu | Roasted Pork Belly Pickled Tomatoes	[V] 紅菜頭沙律 烤紅菜頭 | 鷹嘴豆泥 核桃 | 橙粒 | 菲達芝士 BEETROOT SALAD Roasted Beetroot | Chickpeas Hummus Walnut | Oranges | Feta Cheese [V] 西洋菜湯 水芹 | 韭菜 | 濃忌廉 WATERCRESS SOUP Watercress | Leek | Double Cream	雲呢拿忌廉蘋果撻 APPLE TARTE TATIN Vanilla Cream 焦糖榛子蕎麥黑朱古力慕斯 DARK CHOCOLATE Caramelised Hazelnuts | Buckwheat 雪燕桃膠杏脯燉蛋白 SILKY EGGS Peach Gum | Snow Swallow Dried Apricots 巴伐洛娃蛋糕 蛋白酥皮 | 栗子忌廉 自製香橙果醬 WINTER PAVLOVA Meringue | Chestnut Cream Orange Marmalade 楊枝金露 西米 | 柚子 | 芒果雪葩 CREAM OF MANGO Sago | Pomelo | Mango Sorbet
主菜 MAINS	[S] 南極犬牙魚 菠菜 | 黑蒜 | 綠色麵包糠 TOOTHFISH Spinach | Black Garlic | Green Breadcrumbs [S] 意大利大蝦扁麵 龍蝦汁 | 櫻桃番茄 LINGUINE AI GAMBERI Bisque Sauce | Shrimps | Cherry Tomatoes [S] 鮑魚紅燒肉 泰國香米 | 豌豆 | 百合 BRAISED PORK BELLY Braised Abalone | Jasmine Rice | Peas | Lily 澳洲牛面頰肉 紅酒醬 | 粟米蓉 | 堅果 | 焦糖紅蔥 AUSTRALIAN BEEF CHEEK Red Wine Sauce | Polenta | Nuts | Glazed Shallots 澳洲安格斯牛腹肉 醃製甜洋蔥 | 松露醬 | 迷你胡蘿蔔 AUSTRALIAN ANGUS FLANK Fermented in Sweet Onions Truffle Gastrique | Baby Carrots (另加澳門元 Additional MOP 88) 澳門元 MOP 328 | 兩道菜 2-course 澳門元 MOP 358 | 三道菜 3-course	[V] 烤椰菜花 蕎麥味噌醬 | 黑松露 CAULIFLOWER STEAK Buckwheat Miso Spread | Black Truffle [V] 意大利芝士雲吞 雅枝竹 | 橄欖 | 番茄 RAVIOLI BURRATA Artichokes | Olives | Tomatoes 澳門元 MOP 268 | 兩道菜 2-course 甜點另加澳門元60 Add an additional MOP 60 for dessert	

[GF] 不含麩質 Gluten-free　[S] 海鮮 Seafood　[V] 素食 Vegetarian

以上價格需另加10%服務費 The above prices are subject to a 10% service charge

若您有任何飲食禁忌或特殊需要，如乳製品、堅果、雞蛋、豬肉或貝類海產。務請事先告知我們，我們的主廚非常樂意為您調整菜單。
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Sustainability Efforts
可持續發展的成果

28/1 - 12/2

福 喜 晚 餐
SUCCESS
MENU

開胃小菜 AMUSE BOUCHE

廚師之選
CHEF'S DELIGHT

前菜 APPETISER

[S] 帝王蟹肉啫喱凍
阿拉斯加帝王蟹 | 薑蓉
ALASKAN CRAB JELLY
Alaskan Crab | Ginger Paste

伊比利亞黑豚叉燒
伊比利亞黑豚肉 | 澳洲指橙
IBERICO PORK CHAR SIEW
Iberico Pork | Australian Finger Lime

[S] 金瑤貴妃雞
文昌雞 | 頭抽 | 瑤柱絲
CHILLED WENCHANG CHICKEN
Wenchang Chicken | Premium Soy Sauce
Crispy Dried Scallop

湯 SOUP

[S] 花開富貴 - 松茸菌金瑤菜膽燉雞湯
松茸菌| 瑤柱 | 高山白菜膽
MATSUTAKE CHICKEN SOUP
Matsutake | Dried Scallop | Chinese Cabbage

主菜 MAIN

[S] 發財就手 - 黑松露鮑汁六頭南非鮑魚爛豬手
豬手 | 黑松露鮑汁 | 生菜 | 香芋
BRAISED SOUTH AFRICAN ABALONE
Pork Knuckle | Black Truffle Sauce | Lettuce | Taro

甜品 DESSERT

[V] 時令雪葩
SEASONAL SORBET

[V] 甜蜜幸福 - 核桃露湯圓
CREAM OF WALNUT
Glutinous Rice Balls

[V] 時令鮮果
SEASONAL FRUITS

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 [V] 素食 Vegetarian

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28/1 - 12/2

福 臨 晚 餐
PROSPERITY
MENU

開胃小菜 AMUSE BOUCHE
廚師之選
CHEF'S DELIGHT

前菜 APPETISER
[S] 帝王蟹肉啫喱凍
阿拉斯加帝王蟹 | 薑蓉
ALASKAN CRAB JELLY
Alaskan Crab | Ginger Paste

福祿壽齊 - 山楂鵝肝慕絲
鵝肝 | 山楂 | 士多啤梨
HAWTHORN FOIE GRAS MOUSSE
Foie Gras | Hawthorn | Strawberry

[S] 脆皮生蠔
生蠔 | 是拉差蛋黃醬
DEEP-FRIED CRISPY OYSTER
Oyster | Sriracha Mayonnaise

湯 SOUP
[S] 財源廣進 - 瑤柱湯帶子燕窩丸
帶子 | 燕窩
SCALLOP SOUP
Scallop | Bird's Nest

主菜 MAINS
[S] 年年有餘 - 碧綠白玉金湯浸龍脷魚柳
雞湯| 豌豆苗 | 蘿蔔
POACHED SOLE FILLET
Chicken Broth | Pea Sprouts | Turnip

[S] 龍馬精神 - 黑松露芙蓉蒸藍龍蝦
藍龍蝦 | 絲滑豆腐| 松露高湯
STEAMED BLUE LOBSTER
Blue Lobster | Homemade Tofu | Truffle Sauce

或
OR

[S] 煎澳洲西冷牛柳
澳洲西冷牛柳 | 芥蘭 | 黑蒜蠔油
PAN-FRIED AUSTRALIAN BEEF STRIPLOIN
Austalian Beef Striploin | Kai Lan
Fermented Black Garlic and Oyster Sauce

甜品 DESSERT
[V] 時令雪葩
SEASONAL SORBET

[V] 甜蜜幸福 - 雪燕桃膠燉蛋白
桃膠 | 蛋白 | 雪燕 |杏甫
PEACH GUM SILKY EGGS
Peach Gum | Silky Eggs | Snow Swallow | Dried Apricot

[V] 時令鮮果
SEASONAL FRUITS

澳門元 MOP 988 每位 per person
包括一杯香檳
include a glass of champagne

此菜單適用於整桌用餐，讓您更享非凡的餐飲體驗。
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Sustainability Efforts
可持續發展的成果

[S] 海鮮 Seafood [V] 素食 Vegetarian

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28/1 - 12/2

福 滿 套 餐
EPICUREAN
MENU

前菜 APPETISER
[S] 大吉大利 - 金瑤貴妃雞
文昌雞 | 頭抽 | 瑤柱絲
CHILLED WENCHANG CHICKEN
Wenchang Chicken | Premium Soy Sauce | Crispy Dried Scallop

湯 SOUP
[S] 花開富貴 - 松茸菌金瑤菜膽燉雞湯
松茸菌| 瑤柱 | 高山白菜膽
MATSUTAKE CHICKEN SOUP
Matsutake | Dried Scallop | Chinese Cabbage

主菜 MAINS
[S]包羅萬有 - 黑松露鮑汁六頭南非鮑魚爛豬手
豬手 | 黑松露鮑汁 | 生菜 | 香芋
BRAISED SOUTH AFRICAN ABALONE
Pork Knuckle | Black Truffle Sauce | Lettuce | Taro

[S] 龍馬精神 - 蘿蔔糕炒生猛龍蝦
波士頓龍蝦 | 蘿蔔糕
WOK-FRIED BOSTON LOBSTER
Boston Lobster | Homemade Radish Rice Cake

或
OR

威靈頓牛柳
蘑菇酥皮安格斯牛肉 | 鵝肝醬
BEEF WELLINGTON
Black Angus Beef Filet baked in a Mushroom and Puff Pastry Crust, Foie Gras Sauce
(另加澳門元 Additional MOP 888)

[S] 年年有餘 - 陳皮豆豉汁甜椒蒸龍脷魚
陳皮豆豉汁 | 甜椒 |蔥花 | 特級豉油
STEAMED MACAU SOLE FISH
Homemade Black Bean Sauce | Bell Pepper | Spring Onion | Premium Soy Sauce

迎春接福 - 雞油炒豌豆苗
豌豆苗 | 蒜头
WOK-FRIED PEA SPROUTS
Pea Sprouts | Garlic

[S] 豐衣足食 - 海鮮乾燒伊面
帶子 | 鮮蝦 | 紅蘿蔔 | 香菇 | 菜心
BRAISED E-FU NOODLES
Scallop | Shrimp | Carrots | Shiitake Mushroom | Choy Sum

甜品 DESSERT
[V]時令雪葩
SEASONAL SORBET

[V] 甜蜜幸福 - 核桃露湯圓
CREAM OF WALNUT
Glutinous Rice Balls

[V] 時令鮮果
SEASONAL FRUITS

澳門元 MOP **2,888** 四位 for four persons

發財撈起 - 撈起三文魚生
三文魚 | 什錦蔬菜 | 花生 | 芝麻 | 粉絲 | 薄脆 | 甜酸汁
LO HEI YUSHENG
Salmon | Fresh & Pickled Vegetables | Crunchy Golden Puffs | Peanuts | Sesames | Sweet-Sour Plum Sauce

另加 澳門元 Addition MOP **388** 可享「撈起魚生」 to upgrade the appetiser to 'Lo Hei'

Sustainability Efforts
可持續發展的成果

[S] 海鮮 Seafood [V] 素食 Vegetarian

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