

5-COURSE DINNER

DEGUSTATION MENU

Explore a menu that is cultivated and inspired by the ancient trading route known as the Silk Road, where ingredients are sourced in every local way, providing a robust palate in every bite.

- Tuesday to Saturday -

Amuse Bouche : Ensemble At **The Silk Road**
Nibbles and Dips from The Silk Road served with Homemade Breads
Champagne Pierre Peters, Blanc de Blancs Grand Cru Cuvee de Reserve NV



A Moment in **Macau**
Seafood Minchi with Triple Cooked Potato, Lobster Sauce, Caviar and Lemon Gel
Vincent Dampit, Chablis 2020

Once Known As Chang'an - **Xi'an**
Chilled Sour and Spicy 'Liang Pi' with Zucchini Noodles
Zind Humbrecht, Roche Calcaire Riesling 2017

When Two Cultures Collide At **Samarkand**
Manti in Wonton Skin, Beef Broth and Garlic Yoghurt
Domaine de la Vougeraie, Savigny Les Beaune 1er Cru Les Marconnets 2015

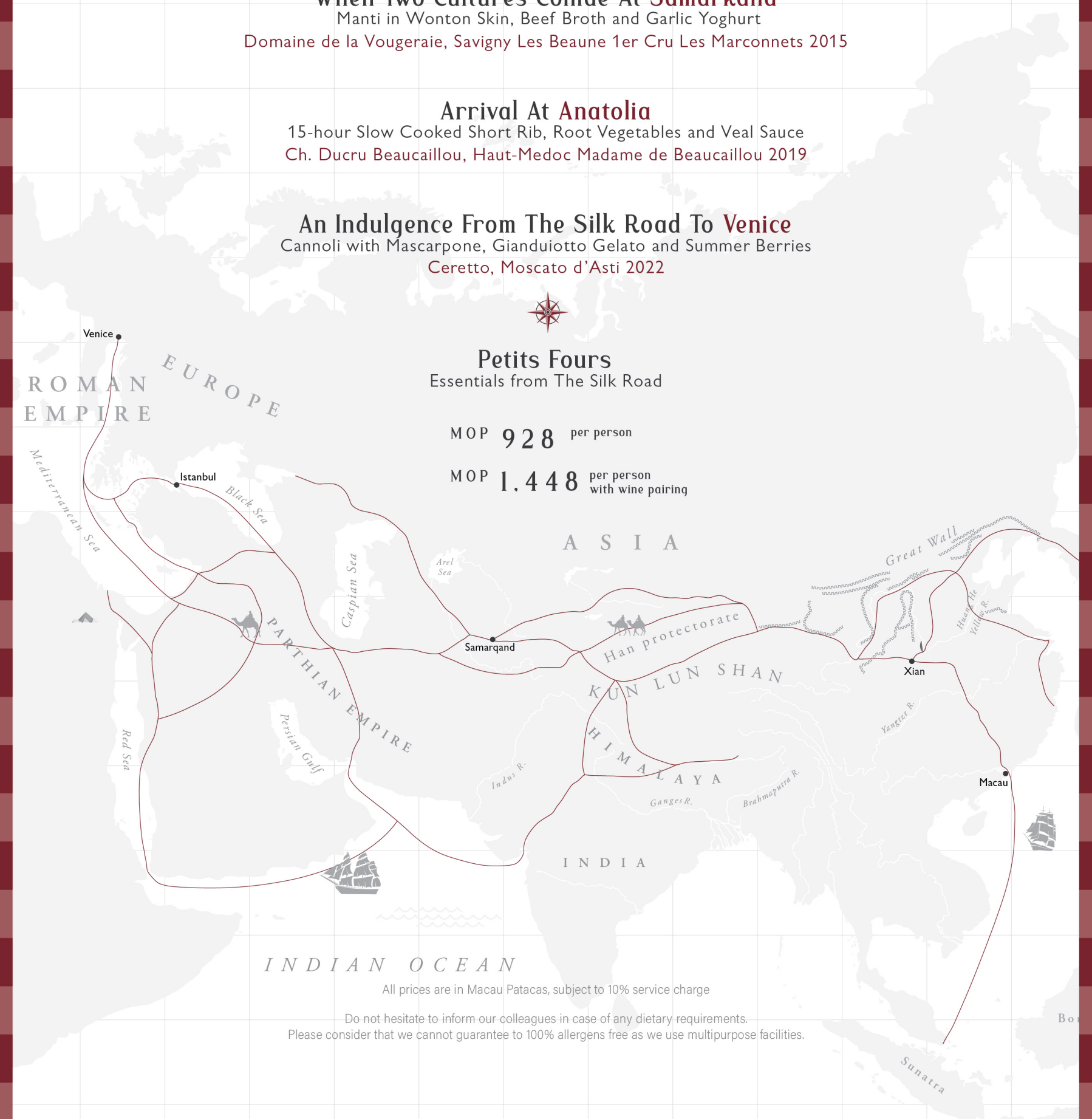
Arrival At **Anatolia**
15-hour Slow Cooked Short Rib, Root Vegetables and Veal Sauce
Ch. Ducru Beaucaillou, Haut-Medoc Madame de Beaucaillou 2019

An Indulgence From The Silk Road To **Venice**
Cannoli with Mascarpone, Gianduiotto Gelato and Summer Berries
Ceretto, Moscato d'Asti 2022



Petits Fours
Essentials from The Silk Road

MOP 928 per person
MOP 1,448 per person with wine pairing



All prices are in Macau Patacas, subject to 10% service charge
Do not hesitate to inform our colleagues in case of any dietary requirements.
Please consider that we cannot guarantee to 100% allergens free as we use multipurpose facilities.

五 道 菜

嚐 味 晚 宴

靈感源自絲綢之路，每道菜式的設計充滿創意
並採用本地新鮮的食材烹煮，讓每一口都充滿美味和驚喜。

- 星期二至星期六 -

餐前點心：絲綢之路

特色小食配自製麵包及蘸醬

Champagne Pierre Peters, Blanc de Blancs Grand Cru Cuvee de Reserve NV



「澳門」時光

免治海鮮配三重熟薯仔、龍蝦汁、魚子醬及檸檬凝膠

Vincent Dampt, Chablis 2020

中華古都長安 - 現稱「西安」

酸辣涼粉皮配翠玉瓜面

Zind Humbrecht, Roche Calcaire Riesling 2017

絲路重鎮「撒馬爾罕」

土耳其式牛肉餛飩配牛肉湯及蒜香酸奶

Domaine de la Vougeraie, Savigny Les Beaune 1er Cru Les Marconnets 2015

「安納托利亞」之源

15小時慢煮牛仔骨配蔬菜及牛肉汁

Ch. Ducru Beaucaillou, Haut-Medoc Madame de Beaucaillou 2019

「威尼斯」意式風情

馬斯卡邦尼芝士忌廉卷餅配榛果朱古力雪糕及夏季莓子

Ceretto, Moscato d'Asti 2022



美點

絲路風味

澳門元 928 每位

澳門元 1,448 每位
配搭餐酒



印 度 洋

所有價格以澳門元計算，另加10%服務費

如您有任何飲食禁忌或特殊需要，請事先告知我們。
廚師團隊非常樂意調整菜譜，但在製作過程中無法保證去除所有致敏物質。