

金蛇賀歲午市套餐

THE YEAR OF THE SNAKE-LUNCH SET MENU

<<鴻運當頭>>

胭脂天使紅蝦餃
鮮蟹肉豆苗餃

Italian Red Prawn and Cristal Blue Shrimp Dumpling
Crabmeat and Pea Sprout Dumpling

2022 *Dr. Loosen 'Ürziger Wurzgarten' Riesling Spätlese, Mosel, Germany*

<<大吉大利>>

發菜蓮藕大利湯

Pork Soup double boiled with Black Moss and Lotus Root

<<雙喜臨門>>

黑胡椒和牛雪山包
燕液脆網澳帶卷

Wagyu Beef Bun with Black Pepper Sauce
Crispy Bird's Nest and Australian Scallop Roll

2022 *Maso Cantanghel 'Maso Papa' Pinot Grigio, Vigneti delle Dolomiti IGT, Trentino-Alto Adige, Italy*

<<心想事成>>

鮑汁脆皮海參扣金蠔

Crispy Sea Cucumber and sun dried Oysters braised with Supreme Oyster Sauce

2021 *Idda Etna Rosso DOC, Sicilia, Italy*

<<大展鴻圖>>

鴻圖伊麵

E Fu Noodles topped with Crabmeat and Crab Roe

<<團團圓圓>>

25年老陳皮紅豆沙湯圓

Sweetened Red Bean Soup with 25 Years Aged Mandarin Peel and Glutinous Rice Dumpling

1,288 / 每位 PER PERSON

368 / 配美酒每位另加 ADDITIONAL WINE PAIRING PER PERSON

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。Please inform our service staff of any food allergies or dietary requirements.
所有標價均以澳門元為單位，並需要加收10%的服務費。All prices are in MOP, subject to 10% service charge.
所有酒精飲料的酒精濃度達百分之一點二以上，All alcoholic beverages contain an alcohol concentration of more than 1.2%.

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黑松露菌香金豬仔
煙燻伊比利亞黑豚叉燒

Suckling Pig roasted and served with Black Truffle and Mushrooms
Barbecued Iberico Pork Loin smoked with Lychee Wood
NV Bollinger Special Cuvée Brut, Champagne, France, France

<<龍馬精神>>

牡丹虎蝦球

Peony King Tiger Prawn

2022 Weingut Robert Weil 'Kiedricher Turmberg' Riesling Trocken, Rheingau, Germany

<<吉祥如意>>

小山桔燉花膠螺頭湯

Fish Maw and Sea Conch double boiled with Kumquat

<<心想事成>>

鮑汁關東遼參扣金蠔

Kanto Sea Cucumber stewed with sun dried Oyster in Supreme Abalone Sauce

2018 Domaine Michel Gay & Fils 'Les Toussaints' Vieilles Vignes 1er Cru Beaune, Burgundy, France

<<鳳凰展翅>>

脆皮香茅燒皇子鴿

Crispy Baby Pigeon with Lemongrass Scent

2015 Paul Jaboulet Aîné 'La Chapelle' Hermitage, Rhône Valley, France

<<招財進寶>>

高湯百合浸菜苗

Seasonal Vegetables poached with Fresh Lily Bulb and Wolfberry in Supreme Broth

<<金玉滿堂>>

櫻花蝦生炒糯米飯

Glutinous Rice fried with Crispy Sakura Shrimp and Preserved Meat

<<團團圓圓>>

25年老陳皮紅豆沙湯圓

Sweetened Red Bean Soup with 25 Years Aged Mandarin Peel and Glutinous Rice Dumpling

2,688 / 每位 PER PERSON

888 / 配美酒每位另加 ADDITIONAL WINE PAIRING PER PERSON

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