

情人節套餐

VALENTINE'S DAY SET MENU

潮式香滷北海道八爪魚
魚子醬脆皮燒鵝件
煙燻伊比利亞黑豚叉燒

Hokkaido Octopus marinated in Chiu Chao style
Roasted Goose served with Kristal Caviar
Barbecued Iberico Pork Loin smoked with Lychee Wood
2013 Dom Pérignon Brut, Champagne, France

芙蓉珍珠燴法國藍龍蝦

French Blue Lobster served with Egg White Caviar in Pumpkin Sauce
2022 Weingut Robert Weil 'Kiedricher Turmberg' Riesling Trocken, Rheingau, Germany

太史花膠官燕羹

Partridge Bisque with Imperial Bird's Nest and Fish Maw

二十年花雕蒸海釣黃魚

Yellow Croaker steamed with 20 Years Aged Huadiao Wine
Zaku Junmai Ginjo 'Miyabi No Tomo' Sake, Okayama, Japan

鮑汁關東遼參扣鵝掌

Kanto Sea Cucumber stewed with Goose Web in Supreme Abalone Sauce

加原隻28頭日本吉品鮑 / 每位1,300

Add A 28-Head Yoshihama Abalone / 1,300 per person
2019 Idda by Gaja & Graci Etna Rosso DOC, Sicily, Italy

*意大利黑醋汁香煎日本A5和牛

Japanese A5 Wagyu Beef pan fried and served with Balsamic Vinegar Sauce

Additional 400 per person for 2015 Château Canon 1er Grand Cru Classé B, Bordeaux, France (每位另加400)

* 酥脆魚仔魚湯浸田園時蔬

Seasonal Vegetables simmered in Fish Broth topped with Crispy Fish

御前龍井焦糖燉奶

Caramel Milk Pudding flavoured with Imperial Longjing Green Tea
2016 Domaine Franco Chinois Petit Manseng, Hebei, China

6 Courses - 2,388 / 每位 PER PERSON

*8 Courses - 3,188 / 每位 PER PERSON

888 / 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%.