

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
炭燒黑豚叉燒

Hokkaido Octopus marinated in Chaozhou style
Roasted Goose served with Kristal Caviar
Charcoal barbecued Pork Loin
NV Krug Grande Cuvée 172ème Édition, Champagne, France

三蔥爆炒法國藍龍蝦

French Blue Lobster wok fried with Leek, Shallot and Spring Onion
2022 Weingut Künstler 'Hattenheimer Pfaffenberg' Monopole Riesling Spätlese, Rheingau, Germany

太史酸辣三蠶官燕羹

Hot and Sour Fish Soup with Imperial Bird's Nest

炸釀三式蟹蓋

Crispy Crab Shell filled with Trio Crabmeat
2016 'Y' Ygrec by Chateau d'Yquem, Bordeaux, France

鮑汁花膠扣鵝掌

Premium Fish Maw stewed with Goose Web in Supreme Abalone Sauce
2017 Gaja 'Sito Moresco' Langhe DOC, Piedmont, Italy

加原隻28頭日本吉品鮑 / 每位 1,300
Add A 28-head Yoshihama Abalone / 1,300 per person

*松露汁香煎日本A5和牛

Pan fried Japanese A5 Wagyu Beef with Truffle Sauce
2015 Château Canon 1er Grand Cru Classé B, Bordeaux, France (另加 400)

*魚湯豆腐浸田園時蔬

Seasonal Vegetables simmered in Fish Broth with Bean Curd

茅台菊花杏仁凍

Homemade Moutai Ice Cream and Almond Pudding with Chrysanthemum scented Peach Gum

包括一杯品酒師推薦香檳或茶藝師特調氣泡茶 INCLUDING A GLASS OF CHAMPAGNE BY SOMMELIER or SPARKLING TEA BY TEA MASTER

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%.