



Penfolds®

醴御交響 THE EXQUISITE SYMPHONY

御花園 × 奔富酒莊 美酒晚宴
PALACE GARDEN × PENFOLDS WINE DINNER

NV Penfolds Cuvée Brut, Champagne, France

有馬山椒帶子

魚子醬脆皮燒鵝件

Scallop with Arima Sansho Peppercorns

Roasted Goose served with Kristal Caviar

2020 Penfolds 'Bin 311' Chardonnay, South Australia, Australia

珊瑚牡丹虎蝦球

Peony King Tiger Prawn with Crab Roe Sauce

2018 Penfolds 'Yattarna' Chardonnay, South Australia, Australia

奔富紅酒慢燉牛小排

Beef slow stewed with Penfolds Reds and Supreme Soy Sauce

2016 Penfolds St. Henri Shiraz, South Australia, Australia

崑崙魚羊鮮

Giant Garoupa Skin braised with Lamb Belly

1985 Penfolds 'Grange', South Australia, Australia

二十五年老菜脯花膠拌飯

Fish Maw braised and served with 25-year-preserved Radish on Rice

25年老陳皮紅豆沙湯圓

Sweetened Red Bean Soup with 25 Years Aged Tangerine Peel & Glutinous Rice Dumpling

2,800 / 每位 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。

餐牌內酒精飲料的酒精濃度達百分之一點二以上。

所有標價均以澳門元為單位，並需加收10%的服務費。

Please inform our service staff of any food allergies or dietary requirements.

The listed alcoholic beverages contain an alcohol concentration of more than 1.2%.

All prices are in MOP, subject to 10% service charge.