



杭州 HANGZHOU 州



解香樓

### 金桂青桔鵝肝塔

Foie Gras Tart with Osmanthus and Calamansi Dressing

2008 Dom Pérignon, Champagne, France

御花園

### 太史黃魚燕窩粥

Premium Yellow Croaker Porridge with Bird's Nest

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### 仔薑花椒焗喉黑魚

Blackthroat Sea Perch baked with Numbing Pepper and Young Ginger

2018 Domaine Eric Morgat Savennières 'Fidès', Loire Valley, France

御花園

### 魚子醬焗釀蟹蓋

Crab Shell filled with Crabmeat and baked with Kristal Caviar

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### 板栗冬筍扣肉

Pork Belly braised with Chestnut and Bamboo Shoot

2010 Etienne Guigal Château d'Ampuis Côte-Rôtie, Rhône Valley, France

御花園

### 白松露太史豆腐

Premium Bean Curd steamed with Seafood and served with White Truffle

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### 海膽白蝦蘇幫麵

Suchow Noodles mixed with White Shrimp and Sea Urchin

御花園

### 菊花桃膠杏仁凍

Almond Jelly with Chrysanthemum and Peach Gum

3,388 / 每位 Per Person

1,300 / 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。

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.