

金駒獻寶名廚套餐

AUSPICIOUS HORSE SPRING SET MENU

<<鴻運當頭>>

魚子醬片皮金豬仔
炭燒黑豚叉燒

Suckling Pig roasted and served with Kristal Caviar
Charcoal barbecued Pork Loin
NV Ruinart Blanc de Blancs Brut, Champagne, France

<<花開富貴>>

牡丹虎蝦球

Peony King Tiger Prawn

2022 Weingut Künstler 'Hattenheimer Pfaffenberg' Monopole Riesling Spätlese, Rheingau, Germany

<<吉祥如意>>

天籽蘭花燉螺頭湯

American Sea Conch Soup double boiled with Dendrobium Orchid

<<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
2016 'Y' Ygrec by Chateau d'Yquem, Bordeaux, France

<<鳳凰展翅>>

脆皮香茅燒皇子鴿

Crispy Baby Pigeon with Lemongrass Scent

2018 Gaja 'Dagromis' Barolo DOCG, Piedmont, Italy

<<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>>

燕液陳皮紅豆沙湯圓

Sweetened Bird's Nest and Red Bean Soup with 25 Years Aged Tangerine Peel & Glutinous Rice Dumpling

2,688 / 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%.