

# 名廚推薦套餐

## CHEF'S RECOMMENDATION SET MENU

露華松韻  
*Morning Dew*

魚子醬脆皮燒鵝件  
炭燒黑豚叉燒

Roasted Goose served with Kristal Caviar  
Charcoal barbecued Pork Loin  
*2015 Dom Pérignon Brut, Champagne, France*

牡丹虎蝦球

Peony King Tiger Prawn  
*2022 Legacy Peak Chardonnay, Ningxia, China*

太史酸辣三蠶官燕羹

Hot and Sour Fish Soup with Imperial Bird's Nest

碧澗流柑  
*Amber Creek*

皇帝蟹肉燴花膠筒

Fish Maw braised with Alaska King Crabmeat in Pumpkin Sauce  
*2020 E. Guigal Condrieu, Rhône Valley, France*

脆皮香茅燒皇子鴿

Crispy Baby Pigeon with Lemongrass Scent  
*2018 Gaja 'Dagromis' Barolo DOCG, Piedmont, Italy*

高湯鮮百合杞子浸田園時蔬

Seasonal Vegetables poached with Fresh Lily Bulb and Wolfberry in Supreme Broth

生炒和牛鬆飯

Minced Wagyu Beef Fried Rice

百香果黃薑香芒露

Sweetened Mango and Passion Fruit Cream with Homemade Ginger Ice Cream  
*2002 Joh. Jos. Prüm 'Graacher Himmelreich' Riesling Eiswein, Mosel, Germany*

2,388 / 每位 PER PERSON

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

888 / 配美酒每位另加 ADDITIONAL WINE PAIRING PER PERSON

188 / 配時令特配茶每位另加 ADDITIONAL TEA 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%.

# 御花園尊尚套餐

## PALACE GARDEN PRECIOUS MENU

露華松韻  
*Morning Dew*

脆皮乳豬件  
魚子醬脆皮燒鵝件  
Crispy Suckling Pig  
Roasted Goose served with Kristal Caviar  
*NV Krug Grande Cuvée 173ème Édition, Champagne, France*

芙蓉珍珠燴法國藍龍蝦  
French Blue Lobster served with Egg White Caviar in Pumpkin Sauce  
*2022 Niepoort 'Coche' Branco, Douro, Portugal*

太史鷓鴣花膠官燕羹  
Partridge Soup with Imperial Bird's Nest

碧澗流柑  
*Amber Creek*

原隻 28 頭日本吉品鮑  
A Whole 28-head Yoshihama Abalone braised with Supreme Oyster Sauce  
*2005 Weingut Markus Molitor 'Graacher Himmelreich' \*\*\* Spätburgunder, Mosel, Germany*

香煎日本A5和牛  
Pan fried Japanese A5 Wagyu Beef  
*2012 Janzen Cabernet Sauvignon, Napa Valley, USA*

琥珀銀盞炒蘆筍鮮百合  
Asparagus wok fried with Fresh Lily Bulb topped with caramelised Walnut

櫻花蝦海鮮炒飯  
Seafood Fried Rice with Sakura Shrimp

茅臺菊花杏仁凍  
Homemade Moutai Ice Cream and Almond Pudding with Chrysanthemum scented Peach Gum  
*2015 Domaine Huet 'Le Mont' Premiere Trie Moelleux, Vouvray, Loire Valley, France*

3,688 / 每位 PER PERSON

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

1,688 / 配美酒每位另加 ADDITIONAL WINE PAIRING PER PERSON

188 / 配時令特配茶每位另加 ADDITIONAL TEA PAIRING PER PERSON

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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%.