

# 名廚推薦套餐

## CHEF'S RECOMMENDATION SET MENU

春風得意  
*Spring Floral Tea*

魚子醬脆皮燒鵝件  
蜜味黑豚叉燒

Roasted Goose served with Kristal Caviar  
Iberico Pork Loin barbecued with Honey Sauce  
*NV Henriot 'Souverain' Brut, Champagne, France*

水晶虎蝦球  
Crystal King Tiger Prawn  
*2017 Josmeyer 'Le Dragon' Riesling, Alsace, France*

太史鷓鴣燕窩羹  
Premium Partridge Bisque with Bird's Nest

金羅漢綠茶  
*Gold Buddha Green Tea*

皇帝蟹肉燴花膠筒  
Fish Maw braised with Alaska King Crabmeat in Pumpkin Cream  
*2018 Canaan Chapter and Verse 'Select' Pinot Noir, Hebei, China*

脆皮香茅燒皇子鴿  
Baby Pigeon crispy with Lemongrass Scent  
*2012 Tenuta San Guido 'Guidalberto', Tuscany, 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

黑松露生炒牛肉飯  
Minced Beef Fried Rice with Black Truffle Sauce

丹桂花燉鷄頭米  
Sweetened Gorgon Fruit and Fresh Lily Bulb double boiled with Osmanthus  
*2016 Domaine Franco-Chinois Petit Manseng, Hebei, China*

2,388 / 每位 PER PERSON

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

168 / 配時令綠茶每位另加 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.

# 御花園尊尚套餐套餐

## PALACE GARDEN PRECIOUS MENU

春風得意

*Spring Floral Tea*

魚子醬脆皮燒鵝件

蜜味黑豚叉燒

Roasted Goose served with Kristal Caviar  
Iberico Pork Loin barbecued with Honey Sauce  
2008 *Dom Pérignon, Champagne, France*

三蔥爆炒法國藍龍蝦

French Blue Lobster wok fried with Spring Onion, Shallot and Leek  
2017 *Josmeyer 'Le Dragon' Riesling, Alsace, France*

花膠蟹肉官燕羹

Superior Bird's Nest braised with Fish Maw and Crabmeat Nest

金羅漢綠茶

*Gold Buddha Green Tea*

原隻 28 頭日本吉品鮑

A Whole 28-Head Yoshihama Abalone braised with Supreme Oyster Sauce  
2005 *Domaine Pierre Amiot et Fils Morey-Saint-Denis Grand Cru 'Clos de la Roche', Burgundy, France*

香蔥椒麻醬蒸東星斑

Star Spotted Garoupa steamed with Homemade Spring Onion and Sichuan Pepper Sauce  
*Hakuko Daiginjo "Sarasouju" 白鴻 大吟釀 沙羅雙樹, Hiroshima, Japan*

琥珀銀盞炒蘆筍鮮百合

Asparagus wok fried with Fresh Lily Bulb topped with caramelized Walnut

櫻花蝦海鮮炒飯

Seafood Fried Rice with Sakura Shrimp

特色杏仁蛋白

Sweetened Almond Cream with Meringue Powder  
1998 *Château d'Yquem, Sauternes, France,*

3,688 / 每位 PER PERSON

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

168 / 配時令綠茶每位另加 ADDITIONAL TEA PAIRING PER PERSON

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