

名廚推薦套餐

CHEF'S RECOMMENDATION SET MENU

芳華萬代

The Stunning Blossom

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

2018 *Domaine William Fèvre Chablis 1er Cru 'Vaillons', Burgundy, France*

太史鷓鴣燕窩羹

Premium Partridge Bisque with Bird's Nest

玉銘凝香

The Aromatic Canton

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*

脆皮香茅燒皇子鵝

Baby Pigeon crispy with Lemongrass Scent

2019 *Biondi-Santi Tenuta il Greppo Rosso di Montalcino DOC, 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

丹桂花燉雞頭米

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

芳華萬代

The Stunning Blossom

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
2018 *Domaine William Fèvre Chablis 1er Cru 'Vaillons', Burgundy, France*

花膠蟹肉官燕羹

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

玉銘凝香

The Aromatic Canton

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

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