

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
煙燻伊比利亞黑豚叉燒

Roasted Goose served with Kristal Caviar
Barbecued Iberico Pork Loin smoked with Lychee Wood

牡丹虎蝦球

Peony King Tiger Prawn

2011 Joh. Jos. Prüm 'Graacher Himmelreich' Auslese Riesling, Mosel, Germany

燕窩黃魚羹

Yellow Croaker Bisque with Imperial 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 Sauce
2018 Domaine Pignier, Sauvageon, Jura, France

脆皮香茅燒皇子鴿

Baby Pigeon crispy with Lemongrass Scent

2018 Domaine Michel Gay & Fils 'Les Toussaints' Vieilles Vignes 1er Cru Beaune, Burgundy, France

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

百香果黃薑香芒露

Sweetened Mango and Passion Fruit Cream with Homemade Ginger Ice Cream
2018 Paul Jaboulet Aîné 'Le Chant des Griolles', Muscat de Beaumes-de-Venise, Rhône Valley, France

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

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

脆皮乳豬件

魚子醬脆皮燒鵝件

Crispy Suckling Pig

Roasted Goose served with Kristal Caviar

2011 Joh. Jos. Prüm 'Graacher Himmelreich' Auslese Riesling, Mosel, Germany

芙蓉珍珠燴法國藍龍蝦

French Blue Lobster served with Egg White Caviar in Pumpkin Sauce

2022 Château Minuty 281 Rosé, Côtes de Provence, France

太史鷓鴣花膠官燕羹

Partridge Bisque with Imperial Bird's Nest and Fish Maw

玉銘凝香

The Aromatic Canton

原隻 28 頭日本吉品鮑 (21克)

A Whole 28-Head Yoshihama Abalone braised with Supreme Oyster Sauce (21 grams)

2005 Domaine Jacques Prieur Grand Cru 'Clos de Vougeot', Burgundy, France

香煎日本A5和牛

Pan fried Japanese A5 Wagyu Beef

2015 Château Canon 1er Grand Cru Classé B, Bordeaux, France

松露太史豆腐

Homemade Bean Curd served with Truffle

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

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

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

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