

七夕山珍御宴套餐

CHINESE VALENTINE'S DAY SPECIAL MENU

潮式香滷北海道八爪魚

魚子醬脆皮燒鵝件

煙燻伊比利亞黑豚叉燒

Hokkaido Octopus marinated in Chaozhou style
Roasted Goose served with Kristal Caviar
Barbecued Iberico Pork Loin smoked with Lychee Wood

雞油菌燴虎蝦球

King Tiger Prawn braised with Chanterelle Mushroom Sauce

2022 Legacy Peak Chardonnay, Ningxia, China

松茸螺頭官燕湯

Imperial Bird's Nest and Sea Conch double boiled with Matsutake Mushroom

野生蜂蜜慢燉牛小排

Beef slow stewed with Wild Honey and Supreme Soy Sauce

2014 Tenuta San Leonardo 'San Leonardo' Vigneti delle Dolomiti IGT, Trentino-Alto Adige, Italy

鮑汁花膠扣鵝掌

Premium Fish Maw stewed with Goose Web in Supreme Abalone Sauce

2021 Domaine Blain Gagnard Pommard, Burgundy, France

加配 Additional Pair With

* 原隻28頭日本吉品鮑

A 28-Head Yoshihama Abalone braised with Supreme Oyster Sauce

* 酥脆魚仔魚湯浸田園時蔬

Seasonal Vegetables simmered in Fish Broth topped with Crispy Fish

25年老陳皮紅豆沙湯圓

Sweetened Red Bean Soup with 25 Years Aged Tangerine Peel & Glutinous Rice Dumpling

2012 Dr. Loosen Riesling Eiswein, Mosel, Germany

Recommendation Courses - 2,388 / 每位 PER PERSON

* Prestigious Courses - 3,588 / 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

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%.

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.