

8 餐廳尊貴套餐

The Eight Precious Menu

蠔皇鮑魚萵筍 · 紅桑子甘筍藍莓凍(午餐)/ 百花釀羊肚菌(晚餐)

Amuse Bouche

燒味精選

Barbecued Appetizers

(魚子醬伴蜜汁脆鱈 * 化皮乳豬 * 紅酒鵝肝凍)

Roasted Eel with Honey and Caviar

Roasted Suckling Pig

Chilled Red Wine Foie Gras

Sancerre, Jadis Henri Bourgeois, Loire Valley, France, 2020

松茸蟹臂竹笙炖官燕

Double-boiled Superior Bird's Nest with Snow Crabmeat, Bamboo Pith and Matsutake Mushroom

20 頭南非吉品鮑拼鵝掌

Whole South Africa Abalone (30 grams) and Goose Web

Château Rieussec, 1er Grand Cru Classé, Sauternes, France 2015

家燒深海牙魚柳

Roasted Wild Cod Fish Fillet with Organic Tomato and Scramble Egg

Catena Zapata, White Bones Adrianna Vineyard, Chardonnay, Argentina 2017

三蔥薄煎 A5 和牛西冷

Pan-fried A5 Kagoshima Beef Sirloin with Spring Onion and Assorted Mushrooms

Château Gazin, Pomerol, Bordeaux, France 2017

波士頓龍蝦豉汁香煎脆米粉

Crispy Vermicelli and Boston Lobster in Black Bean Sauce

熱情果楊枝甘露

Sweetened Chilled Mango Soup with Pomelo and Passion Fruit

特級茗茶 - 桂花烏龍茶

Premium Tea - Oolong and Osmanthus Tea

每位 3,280 / person

配搭餐酒每位 4,080 / person with wine pairing

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。

所有價格均以澳門元為單位，並需要加收 10%服務費。

Please inform our service staff of any food allergies or dietary requirements.

All prices are in MOP, subject to 10% service charge.