

8 餐廳尊貴套餐

**The Eight Precious Menu**

蠔皇鮑魚萵筍 · 黑桑子熱情果凍(午餐)/鮮蝦野菌白玉盞(晚餐)

**Amuse Bouche**

燒味精選

**Barbecued Appetizers**

(青花椒聖子皇 \* 化皮乳豬 \* 茶燻乳鴿)

**Chilled Razor Clam with Sichuan Green Pepper**

**Roasted Suckling Pig**

**Tea Smoked Pigeon in Homemade Soya Sauce**

*Chardonnay, Art Series, Leeuwin Estate, Margaret River, Australia 2013*

松茸蟹臂竹筍炖官燕

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

20 頭南非皇帝鮑魚拼鵝掌

**Whole South Africa Abalone (30 grams) and Goose Web**

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

金蒜翡翠星斑球

**Steamed Garoupa Fillet with Crispy Black Bean and Garlic**

*Maison Bertrand Ambroise, Corton Charlemagne Grand Cru, Burgundy, France 2000*

葱爆 A5 和牛粒

**Wok-fried A5 Kagoshima Beef with Spring Onion**

*Château Pavie Macquin, Saint-Émilion, Bordeaux, France 2016*

麻香龍蝦津絲

**Poached Vermicelli and Boston Lobster in Shrimp Broth with Sichuan Pepper**

黑白芝麻布甸配芝麻雪糕

**Black and White Sesame Pudding with Sesame Ice-cream**

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

所有價格以澳門元結算，並需另加壹服務費

All prices are in MOP and subject to 10% service charge