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THE
MACALLAN

Macallan 18 years sherry oak

麥卡倫經典雪莉桶 18 年

The epitome of The Macallan excellence and mastery in whisky making. This spirit is carefully matured for a minimum of 18 years in predominantly sherry seasoned European oak casks and released annually, transforming the new make spirit into an exceptional whisky with notes of ginger, dates and dark chocolate.

The Macallan 威士忌釀造工藝的卓越和精湛的縮影。這款烈酒在歐洲紅橡木雪莉桶中熟成至少 18 年，並每年推出年度版本，將新酒轉變為帶有生薑、棗和黑巧克力香氣的頂級威士忌。

Macallan 25 years sherry oak

麥卡倫經典雪莉桶 25 年

This release is beautifully led by European oak, sherry seasoned in Jerez de la Frontera, Spain. A quarter of a century of careful maturation has transformed the new make spirit into an exceptional whisky with notes of ginger syrup, rich oak and raisins.

麥卡倫經典雪莉桶系列帶領饕家開啟一場超越時空的感官之旅。在西班牙赫雷斯雪莉酒潤桶後的歐洲橡木桶中熟成。經典雪莉桶 25 年的千萬風華，將葡萄乾、柑橘果乾、黑櫻桃和濃郁橡木風味展現的淋漓盡致。



MICHELIN
2025

Menu

« Elixir and Elegance »

Pour Commencer

la fine feuille persillée en gondole, à la fondue de Comté et truffe blanche
Parsley's gondola leaf with melting Comte cheese and white truffle
白松露芝士貢多拉

Le Saumon Fumé

en frivolité escortée d'une fleurette au raifort et caviar de Sologne
Smoked salmon in frivolity accompanied by a horseradish light cream with caviar
煙燻蘇格蘭三文魚配特色芥末奶油伴法國魚子醬

La Truffe Noire

en tarte friande aux oignons confits et lard fumé paysan
The signature black truffle tart with confit onion and bacon
黑松露撻伴油封洋蔥及煙肉

La Pintade et le Foie Gras

rôtis escortés de pommes de terre confites au jus
Roasted guinea fowl and foie gras served with potato confit
燒焗法國珍珠雞及原件鴨肝

Le Tonneau

en dentelles croustillantes, mousse légère au chocolat et crème glacée Macallan raisin
Macallan barrel with chocolate mousse and whisky raisin ice cream
香濃朱古力慕絲配自家製麥卡倫雪糕

Le Café ou le Thé

escorté de mignardises
Coffee or tea served with sweet temptations
咖啡或茶伴精美糖果

\$ 4,488 per person with selected Macallan's pairing (20ml each)
每位 MOP\$4,488 包含特選麥卡倫威士忌兩款（每款 20 毫升）

AVAILABLE FOR TWO OR ABOVE
適用於兩人或以上