

澳娛綜合星廚聯乘
尋味之旅

SJM STARS TABLE SERIES
A CULINARY JOURNEY OF DISTINCTION

Amuse Bouche



牛油果吐司
Avocado Toast



和牛鞭鞭牛肉
Wagyu Tartare

NV Bollinger Special Cuvée Brut, Champagne, France (RP 92)



馬賽海鮮湯
Bouillabaisse Seafood Soup



佩里戈爾黑松露薯圓
Potato Dumpling with Périgord Black Truffle

2018 Maison Louis Jadot Puligny-Montrachet 1er Cru 'Les Cailleret', Burgundy, France (RP 94)



扒美國帶子配椰菜花
Grilled United States Scallop with Cauliflower



日本A5和牛拼藍龍蝦
Grilled Japanese A5 Wagyu Beef and Blue Lobster

2016 Maison Louis Jabot Vosne-Romanée 1er Cru 'Les Suchots', Burgundy, France (RP 92)



咖啡啫喱配焦糖慕絲及香草雪糕
Coffee Jelly with Caramel Mousse and Vanilla Ice Cream

2015 Château Climens, Sauterens, Bordeaux, France (RP 95+)

1,988 / 每位 PER PERSON

800 / 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。所有酒精飲料的酒精濃度達百分之一點二以上。
所有標價均以澳門元為單位，並需加收10%的服務費。

Please inform our service staff of any food allergies or dietary requirements.
All alcoholic beverages contain an alcohol concentration of more than 1.2%. All prices are in MOP, subject to 10% service charge.

過量飲酒危害健康。禁止向未滿十八歲人士銷售或提供酒精飲料。

Consumir bebidas alcoólicas em excesso prejudica a saúde. A venda ou disponibilização de bebidas alcoólicas a menores de 18 anos é proibida.
Excessive drinking of alcoholic beverages is harmful to health. The sale or supply of alcoholic beverages to anyone under the age of 18 is prohibited.