



## 廚師推介

### Chef Recommendation

陳皮菊花斑片羹

Garoupa Bisque with Dried Tangerine Peel and Chrysanthemum

每位

Per Person  
320

香鹵水晶蝦

Chilled Fresh Shrimps with Chinese Wine Sauce

例

Regular  
300

和牛崧鵝肝腸生菜包

Wok-fried Wagyu Beef and Preserved Chinese Sausage with Cabbage

例

Regular  
480

法國黃菌炒黃獐肉

Sautéed Venison Loin with Yellow Chanterelle Mushrooms

例

Regular  
580

8 味香菌脆皮雞

The Eight Style Crispy Fried Boneless Chicken  
with Assorted Mushroom

例

Regular  
280

清湯鮮腐竹羊腩煲

Braised Lamb Brisket with Fresh Bean Curd Skin in Supreme Broth

例

Regular  
620

大紅袍帶子

Spicy Scallops Flavored with Ginger and Dried Shrimp

例

Regular  
420

生拆蟹肉扒豆胚

Braised Supreme Pea Sprouts Topped with Fresh Crab Meat

例

Regular  
480

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