



## 8 餐廳臻味套餐 The Eight Tasting Menu

茶燻乳鴿  
清酒醉鮑魚  
鵝肝金錢雞

**Smoked Pigeon in Homemade Soya Sauce  
Drunken Abalone with Sake Wine Sauce  
Roasted Goose Liver with Barbecued Pork and  
Thin-sliced Chinese Preserved Sausage**

松茸香菌燉柱甫湯  
**Double-boiled Matsutake Mushroom Soup with Whole Conpoy**

蝦籽百花釀花膠伴鮑汁鵝掌  
**Braised Fish Maw with Shrimp Paste and Goose Web in Abalone Sauce**

日本鮮百合杞子浸時蔬  
**Poached Seasonal Vegetable with Lily Bulb and Wolf Berry**

陳年菜脯龍蝦飯  
**Lobster Rice with Dried Radish and Supreme Broth**

南北杏麥冬桃膠燉雪梨  
**Double-boiled Fresh Pear with Maidong and Peach Resin**

每位  
**Per Person**

**1,880**

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.