

8 餐廳情人節套餐

The Eight Valentine's Day Menu

藍天使蝦金魚餃

Steamed Dumplings with Cristal Blue Shrimps in Goldfish Shape
Sancerre, Jadis Henri Bourgeois, Loire Valley, France, 2020

魚子醬化皮乳豬 * 紅酒鵝肝凍

Roasted Suckling Pig with Caviar
Chilled Red Wine Foie Gras

Choice of the followings : (以下兩款，任選其一)

松茸蟹臂竹笙炖官燕

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

紅燒大鮑翅

Braised Shark's Fin in Brown Sauce

20 頭南非吉品鮑拼鵝掌

Whole South Africa Abalone (30 grams) and Goose Web

Château Coutet, 1er Grand Cru Classé, Sauternes, France 2017

金蒜翡翠星斑球

Steamed Garoupa Fillet with Crispy Black Bean and Garlic

RESSpekt Riesling Trocken, Rheingau, Germany 2014

三蔥薄煎 A5 和牛西冷

Pan-fried A5 Kagoshima Beef Sirloin with Spring Onion and Assorted Mushrooms

Château Petit Village, Pomerol, Bordeaux, France 2016

濃湯花竹大蝦讚岐烏冬

Poached Sanuki Udon and King Prawn in Superior Broth

熱情果楊枝甘露

Sweetened Chilled Mango Soup with Pomelo and Passion Fruit

特級茗茶 - 桂花烏龍茶

Premium Tea - Oolong and Osmanthus Tea

包括一杯 - 香桃特飲或香桃雞尾酒

Including A Glass of Virgin Bellini or Bellini Cocktail

每位 3,280 / person

配搭餐酒每位 4,080 / person with wine pairing

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。

所有價格均以澳門元為單位，並需要加收 10% 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.