

Tasting Menu 品味套餐

Fresh Oysters and Seafood on Ice
精選生蠔及海鮮

Or 或

Baked French Snails with Herb Butter
香草牛油焗法國田螺

Or 或

Fresh Crabmeat with Japanese Tomato and Avocado Salad
鮮蟹肉配日本蕃茄及牛油果沙律

Taittinger Brut, Reserve N.V.

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Bouillabaisse Seafood Soup
馬賽海鮮湯

Or 或

Cream of Wild Mushroom Soup with Morel
野菌忌廉湯配羊肚菌

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Grilled Scampi with Crustaceans Sauce
燒深海螯蝦配濃蝦汁

Or 或

Seared U.S. Scallops with Caviar
香煎美國帶子伴魚子醬

Quinta de Soalheiro, Alvarinho Primeiras Vinhas Vinho Verde, Portugal, 2023

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Kagoshima Wagyu Beef Sirloin (100g)
A4 級鹿兒島和牛西冷

Or 或

Charcoal Grilled Boston Lobster (500g)
炭烤波士頓龍蝦

Or 或

Charcoal Grilled Rack of Lamb with Black Truffle Sauce
炭烤羊架配黑松露汁

Janzen Estate, Cabernet Sauvignon Napa Valley, USA, 2007

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Apple Crumble with Ice Cream
香焗蘋果餡餅配雪糕

Or 或

Molten Chocolate Cake with Peppermint Ice Cream
溶心朱古力餅配薄荷雪糕

Château Coutet Sauternes Barsac, France, 2015

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Coffee or Tea
咖啡或茶

\$1,200 / per person 每位

With wine pairing 配搭餐酒 \$1,850 / per person 每位

All Prices are in MOP, Subject to 10% Service Charge
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
如有任何食物過敏或餐飲限制，請提前通知我們的服務員

The listed alcoholic beverages contain an alcohol concentration of more than 1.2%.
餐牌內酒精飲料的酒精濃度達百分之一點二以上。