

8 餐廳尊貴套餐

The Eight Precious Menu

蠔皇鮑魚萵筍 · 黑桑子熱情果凍(午餐)/鮮蝦野菌白玉盞(晚餐)

Amuse Bouche

燒味精選

Barbecued Appetizers

(青花椒聖子皇 * 化皮乳豬 * 茶燻乳鴿)

Chilled Razor Clam with Sichuan Green Pepper

Roasted Suckling Pig

Tea Smoked Pigeon in Homemade Soya Sauce

Chardonnay, Art Series, Leeuwin Estate, Margaret River, Australia 2013

松茸蟹臂竹筍炖官燕

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

20 頭南非皇帝鮑魚拼鵝掌

Whole South Africa Abalone (30 grams) and Goose Web

Château Rieussec, 1er Grand Cru Classé, Sauternes, France 2015

金蒜翡翠星斑球

Steamed Garoupa Fillet with Crispy Black Bean and Garlic

Maison Bertrand Ambroise, Corton Charlemagne Grand Cru, Burgundy, France 2000

葱爆 A5 和牛粒

Wok-fried A5 Kagoshima Beef with Spring Onion

Château Pavie Macquin, Saint-Émilion, Bordeaux, France 2016

麻香龍蝦津絲

Poached Vermicelli and Boston Lobster in Shrimp Broth with Sichuan Pepper

黑白芝麻布甸配芝麻雪糕

Black and White Sesame Pudding with Sesame Ice-cream

特級茗茶 - 桂花烏龍茶

Premium Tea - Oolong and Osmanthus Tea

每位 \$3,280 / person

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

所有價格以澳門元結算，並需另加壹服務費

All prices are in MOP and subject to 10% service charge