



8 餐廳尊貴套餐

The Eight Precious Menu

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

Domaine Chanson, Corton Charlemagne Grand Cru, Burgundy, France 2015

松茸蟹臂竹笙炖官燕

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

原隻二十八頭吉品鮑

Braised Whole Yoshihama Abalone (21 grams)

Château Rieussec, Premier Grand Cru Classé, Sauternes, France 2015

金蒜翡翠星斑球

Steamed Garoupa Fillet with Crispy Black Bean and Garlic

Chardonnay, Art Series, Leeuwin Estate, Margaret River, Australia 2011

葱爆 A5 和牛粒

Wok-fried A5 Kagoshima Beef with Spring Onion

Château Larcis Ducasse, Saint-Émilion, Bordeaux, France 2015

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

所有標價均以澳門元為單位，並需加收 10% 的服務費

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