

# 妙·泰节日盛宴套餐

## THE MEWS FESTIVE SET MENU

### ◆开胃小食 WELCOME SNACKS◆

泰式青芒盏

Miang Sour Mango

泰式鸡肉挞

Chicken Exotic Salad in Crispy Cup

香草菠萝蜆子冻

Razor Clam with Pineapple Foam and Thai Herbs

### ◆沙拉 SALAD◆

🌶️ 泰茄和牛沙拉

Grilled Wagyu Beef Salad with Thai Eggplants

### ◆汤 & 主菜 SOUP & MAIN COURSE◆

搭配泰式香米，以家庭方式分享 *Served with Jasmine Rice, Thai Style Family Sharing*

🌶️ 冬荫蘑菇罗氏虾汤

Tom Yum Soup with River Prawns and Mushrooms

泰式咖喱鸡蛋炒花蟹

Wok-fried Flower Crab with Thai Yellow Curry and Eggs

酥炸老虎斑配罗望子酱

Deep-fried Tiger Grouper with Tamarind Sauce

🌶️🌶️ 青咖喱竹笋椰香鸡配椰青肉

Braised Chicken Thigh in Green Curry with Bamboo Shoots and Young Coconut

🌶️ 炭烤伊比利亚豚肉配蘑菇酱与泰式香辣酱

Charcoal Grilled Iberico Pork Shoulder with Coriander, Garlic Glaze Served with Mushroom Relish and Thai Style Dipping

🌶️ \*泰式炒时令蔬菜

Thai Style Wok-fried Vegetable of The Day

### ◆甜点 MAIN DESSERT◆

暹罗芒果糯米饭

Mango of Siam with Sticky Rice

### ◆节日美点 FESTIVE PETIT FOURS◆

澳门元 3,888 四位享用  
MOP 3,888 For 4 Persons

🌶️ 辣 Spicy    🌶️ 微辣 Mildly Spicy    \*提供不辣选项 Chili-free Option Available

所有价格以澳门元计算，并须另加10%服务费。如果您对食物过敏，请在下单时告知服务员。  
All prices are in MOP and subject to 10% service charge. Please inform your server of any food allergies prior to ordering.

# 妙·泰经典品尝盛宴

## THE MEWS' SIGNATURE TASTING EXPERIENCE

### ◆开胃小食 WELCOME SNACKS◆

泰式青芒盏

Miang Sour Mango

蜜饯萝卜蘑菇椰壳挞

Coconut-rice Pancake with Dried Sweet Radish and Mushrooms

黄金咖喱蟹肉卷

Crispy Curry Crab Roll

玉带野菱叶

Scallop on Fresh Wild Betel Leaf

### ◆沙拉 SALAD◆

🌶️ 慢煮波士顿龙虾配青辣椒  
格兰尼塔沙冰与佛手瓜

Slow-cooked Boston Lobster with Green Chili Granita  
and Chayote

### ◆汤 SOUP◆

🌶️ 妙泰椰香鸡汤

The Mews Chicken Tom Kha Soup in King Coconut

### ◆主菜 FIRST MAIN COURSE◆

请选择一道主菜 Please Select One Dish

🌶️ 泰南咖喱珍宝蟹钳配红米粉

Thai Southern Style Curry Dungeness Crab Claw with  
Wild Betel Leaf Served with Brown Rice Vermicelli

或

Or

姜黄青柠脆鳞马头鱼配落葵菜花

Crispy Amadai with Turmeric Sauce, Kaffir Lime Oil and  
Ceylon Spinach

### ◆主菜 SECOND MAIN COURSE◆

请选择一道主菜 Please Select One Dish

🌶️ 红咖喱酱烤和牛配海蓬子

Grilled Snake River Farms Wagyu Beef with Red Curry  
Sauce and Chakram Leaves

或

Or

🌶️ 马萨曼咖喱羊肉配泰国香蕉

Stewed Lamb Shoulder in Massaman Curry with  
Thai Banana

### ◆前甜点 PRE-DESSERT◆

查芒叶雪葩配蜜饯苹果  
与孟加拉醋栗

Cha Muang Leaves Sorbet with Apple Compote and  
Preserved Bengal Currant

### ◆甜点 MAIN DESSERT◆

暹罗芒果糯米饭

Mango of Siam with Sticky Rice

### ◆妙泰美点 PETIT FOURS◆

澳门元 1,288 每位  
MOP Per Person

🌶️ 辣 Spicy    🌶️ 微辣 Mildly Spicy    \*提供不辣选项 Chili-free Option Available

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# 经典酒水搭配

## SIGNATURE BEVERAGE PAIRING

### ◆沙拉 SALAD◆

爱德华杜瓦尔香槟，法国  
Edouard Duval Brut Eulalie, Pinot Noir, Chardonnay, NV  
Champagne, France

### ◆主菜 MAIN COURSES◆

选择一款酒水

Choose One Drink

暹罗金汤 Samran

烤米浸泡白朗姆，椰子利口酒，芒果，椰浆，牛奶  
Toasted Rice Infused White Rum, Coconut Liqueur,  
Mango, Coconut Milk, Milk

或Or

阿尔托蒙卡亚歌海娜红葡萄酒，西班牙  
Bodegas Alto Moncayo, Garnacha, 2019  
Campo de Borja, Spain

阿尔托蒙卡亚歌海娜红葡萄酒，西班牙  
Bodegas Alto Moncayo, Garnacha, 2019  
Campo de Borja, Spain

选择一款酒水

Choose One Drink

暹罗金汤 Samran

烤米浸泡白朗姆，椰子利口酒，芒果，椰浆，牛奶  
Toasted Rice Infused White Rum, Coconut Liqueur, Mango,  
Coconut Milk, Milk

或Or

杜荷夫科罗纳澈克弗雷司令，那赫，德国  
Dönnhoff " Keuznacher Kroetenpuffl",  
Riesling Kabinett, 2022, Nahe, Germany

### ◆甜点 MAIN DESSERT◆

天香椒语 Sawan

柠檬叶和黑胡椒浸泡金酒，西柚汁，罗勒糖浆，橙味苦精，咖喱粉  
Kaffir Lime Leaf and Peppercorn Infused Gin, Grapefruit Juice, Thai Basil Syrup,  
Orange Bitters, Curry Powder

三杯  
3 Glasses

澳门元 308 每位  
MOP Per Person

四杯  
4 Glasses

澳门元 398 每位  
MOP Per Person

葡萄酒的年份可能会因为市场供应而改变。  
Vintage may change due to market availability.

所有价格以澳门元计算，并须另加10%服务费。以上饮料酒精含量高于1.2%。  
All prices are in MOP and subject to 10% service charge. All alcohol beverages exceed 1.2% ABV