



## DYNASTY 8

### 阿尔巴白松露

十月底是开始品尝白松露的时节，片片珍贵的松露洒在碟上，那份奢华就连最讲究的老饕也感受到。

白松露有种独特的香气，是泥土刚被耙松却又遇上秋雨的气味，渗着对逝去年华和往日情事的浓烈追忆，这份感觉，任何厨师都无不恋上。

叶宝荣师傅在一系列精选的独特菜式中，加入了新鲜的阿尔巴白松露，我们更会在餐桌前即席刨出片片新鲜白松露，为你的味觉带来魔幻般的感受。

### Alba White Truffle

End October marks the start of white-truffle season, the time of year when the rare mushrooms are showered on dishes, signifying luxury to even the most jaded palates.

There's no question that white truffles have a unique aroma, a combination of newly plowed soil, fall rain, burrowing earthworms and the pungent memory of lost youth and old love affairs. I literally was not able to find a chef who doesn't love them.

Chef Yap have selected unique dishes to be served with Fresh Alba White Truffle, shaved last second by our service to this warm dishes to sublime this very unique mushrooms and magic your palate.



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**Steamed Hand Cut Pork Meat with Salted Fish and Salted Egg Yolk**  
**马友咸鱼咸蛋蒸手切黑豚肉饼**  
**MOP 128**

**Braised Green Lobster Mai Li Rice with Prawn Stock**  
**龙虾麦米焖饭**  
**MOP 488**

**Braised E-fu Noodles with Seafood in Abalone Sauce**  
**鲍汁海鲜焖伊面**  
**MOP 168**

**Scrambled Egg White with Fish Maw, Crab Meat and Conpoy**  
**花胶瑶柱赛螃蟹**  
**MOP 288**

**Wild Mixed Mushrooms Dumpling in Superior Soup**  
**上汤什菌上素饺**  
**MOP 128**

**Braised Sea Cucumber with Rock Rice in Golden Broth**  
**黄焖岩米辽参**  
**MOP 588**

**\*White truffle MOP106 per gram, minimum 3 grams required per dish**  
**\*每道菜肴建议最少配 3 克白松露, 每克为葡币 MOP106**

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