

希雅度海之飨宴

“Costa a Costa” Degustation Journey

餐前小食 Amuse Bouche

生腌带子、番茄、海篷子、鱼子酱
Scallop, tomato, salicornia, caviar
Vieira, tomate, salicornia, caviar

烤章鱼、辣椒杏仁味噌酱、嫩芦笋
Roasted octopus, miso romesco, baby asparagus
Polvo, miso romesco, espargos

酿鱿鱼、鱿鱼清汤、香草
Stuffed squid, squid broth, herbs
Lula recheada, caldo de lula, ervas

红虾、烩面包、海藻
Red prawn, bread stew, sea lettuce
Carabineiro, açorda, alface do mar

Supplementary

烤和牛西冷、芹菜萝卜、香蕉酸甜酱、烧烤汁
Wagyu striploin, parsnips, banana chutney, barbecue jus
Vazia Wagyu, pastinaca, chutney de banana, molho barbecue
另加澳門元288 MOP288

安康鱼与龙虾烩饭、番茄、香菜
Monkfish and lobster rice, tomato, coriander
Tamboril e arroz de lavagante, tomate e coentros

海茴香、蜜瓜、高汤
Sea fennel, honeydew melon, dashi
Funcho do mar, melão, dashi

海韵柚子雪葩、糖霜海藻
Sea flavors and citrus, yuzu sorbet, crystallized algae
Mar e citrinos, sorbet de yuzu, algas cristalizadas

每位澳門元1,388+ (另加澳門元488+ 搭配葡萄酒)
MOP 1,388+ per person (additional MOP 488+ with wine pairing)