



黑珍珠臻享菜单 Black Pearl Tasting Menu

淮扬经典冷拼

Huaiyang traditional appetizer

秘酱核桃仁番茄，鱼子酱三虾脆塔，苏式熏鳊鱼

Cherry tomatoes filled with walnuts and homemade sauce
Marinated crab meat jelly with caviar and shrimp chips tartlet
Suzhou-style crispy smoked cod fish



蟹肉蛋白文思豆腐羹

Shredded bean curd with crab meat and egg white in superior soup

金陵盐水鸭

Jinling-style salted duck

清炖狮子头

Stewed pork ball with crab roe in superior soup

蟹皇扒官燕

Braised bird's nest with crab roe and crab meat sauce
with 40 months cured ham

碧螺春手剥河虾仁

Sautéed river shrimp meat with Biluo green tea

20年花雕蒸鲥鱼

Steamed Hilsa herring fish with 20 years Huadiao Chinese wine

蕈油茅台南非吉品鲍

Braised South African abalone with mushroom and Moutai sauce

脆炸蟹粉银鱼卷

Deep-fried spring roll with Taihu whitebait, crab meat and crab roe

翡翠白玉

Braised seasonal vegetables and green peas with 40 months cured ham

鳝鱼焗饭

Baked rice with yellow eel and chives



阳山黄桃雪葩配乌米豆沙

Yellow peach sorbet with glutinous rice and
sweet bean paste in coconut milk

12道菜套餐 12-Course Menu

澳门元 **2,588** / 每位
MOP **2,588** / Per Person

如果您对食物过敏，请在下单前提醒服务员

If you have any allergies or dietary concerns, please alert your server before ordering.