



黑珍珠◆品茗

## Black Pearl Tea Tasting

### 第一汤 First Serve

精选 10-15 年新会陈皮煲水

Selected 10-15 year old Xinhui tangerine peel brewed in water

在您打开味蕾的同时，我们为您呈上今天黑珍珠之旅的第一道茶汤精选新会陈皮煲水。

熟悉陈皮的都知道，3 年的陈皮炒菜，5 年的陈皮煲汤，10 年的陈皮泡茶水，我们精选 10 年以上 15 年以下的广东新会陈皮为您泡制的陈皮水，口感甘、香、醇陈。

To open your palette, we will serve you the first tea.

As you may know that 3 years of tangerine peel is good for cooking, 5 years of tangerine peel is good for soup, 10 years of tangerine peel is good for tea.

We select the tangerine peel from Xinhui which is aged for 10-15 years.

It tastes sweet, fragrant, mellow and aged.

### 第二汤 Second Serve

云南 15 年精致熟饼

Yunnan 15-year-old exquisite Pu Er

第二道茶汤我们为您带来云南 15 年熟普洱茶，

普洱茶性温和，暖胃养胃，茶汤醇厚，清纯甘爽，入口柔滑甜香，能够很好的中和麻辣酸鲜对味蕾的冲击，让您能够更好的品尝下道菜的品质。

The second tea will serve the Yunnan 15-year-old ripe Pu Er tea.

Pu Er tea is mild in nature, warms and nourishes the stomach.

The tea soup is mellow and thick, pure and refreshing. It will neutralize the impact of spicy and sour on your taste buds, so that you can better taste the quality of the next dish.

### 第三汤 Third Serve

巴黎轩特制陈皮普洱茶

La Chine special homemade Pu Er with tangerine peel

最后我们为您带来此次黑珍珠之旅的最后一道茶汤，巴黎轩特制的陈皮普洱茶，

陈皮与熟普的完美结合，茶汤清香甘爽，疏肝润肺，消积暖胃。

Finally, it comes to the last tea of this Black Pearl Journey, La Chine special homemade Pu Er with tangerine peel. The perfect combination of tangerine peel and ripe Pu Er.

The tea is fragrant and refreshing, soothing the liver and moistening the lungs,

Improving digestion and warming the stomach.



## 黑珍珠套餐

### Black Pearl Set Menu

#### 精致拼盘 Signature assorted appetizers

乳猪蜜饯云腿鱼子酱三叠  
Crispy suckling pig, honey glazed preserved ham, Qiandaohu caviar, puff pastry

酥炸吉拉多生蚝  
Deep-fried Gillardeau oyster

椒麻鸡肉卷  
Marinated chicken roll, Sichuan chili pepper, sesame sauce

甜豆富贵银萝杯  
Flavored sweet peas in Japanese daikon

#### 汤 Soup

松茸菌海螺炖花胶  
Double-boiled chicken soup, fish maw, matsutake mushroom, sea whelk

#### 热菜 Hot dishes

蟹黄烩凤凰燕窝球  
Braised hairy crab meat, bird's nest, shredded chicken in superior broth

香煎波士顿龙虾钳伴黑松露帆立贝及龙虾酿羊肚菌  
Pan-fried Boston lobster claw, scallop, stuffed lobster in morel mushrooms,  
Yunnan truffle sauce

虾子柚皮烧辽参伴稻庭乌冬  
Braised sea cucumber, pomelo peel, Inaniwa udon, dried shrimp roe

#### 甜品 Dessert

桂花金鱼雨花石汤丸拼流心天鹅酥  
Sweet glutinous dumplings in Osmanthus soup, crispy custard puff swan

每位澳门元 2,088

MOP 2,088 per person

All prices are in MOP and subject to 10% service charge  
所有价格以澳门元计算，并须另加 10% 服务费