



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 years 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 years 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 years 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

特制陈皮普洱茶

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.



## 黑珍珠品尝套餐

### Black Pearl Degustation Menu

#### 精致拼盘 Signature assorted appetizers

烧椒慢煮帆立贝塔塔

Slow-cooked scallop tartare in spicy sauce

乳猪蜜饯云腿三叠

Crispy suckling pig with honey glazed preserved ham, caviar and pastry puff

蜂窝法国吉拉多生蚝

Deep-fried Gillardeau oyster

爽脆醋汁白芦笋花

Crunchy white asparagus with homemade sauce

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#### 汤 Soup

香格里拉松茸炖鲟龙筋

Double-boiled chicken soup with sturgeon Vesiga and Shangri-La matsutake

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#### 主菜 Main dishes

黑松露玉簪龙虾球

Stir-fried lobster and asparagus with shredded black truffle

老陈皮蟹皇蟹肉酿辽参伴鲜茨实

Braised sea cucumber, crab meat and roe in aged tangerine peel sauce  
with fresh Euryale seed

蒜香 A5 和牛炒甜豆

Wok-fried A5 Wagyu beef with garlic and sweet pea

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#### 甜品 Dessert

法式千层酥配鱼子酱，燕窝蛋白杏仁茶

Mille-feuille with caviar

Sweet egg white almond tea with bird's nest

每位澳门元 2,088

MOP 2,088 per person

如果您对食物过敏，请在下单前提醒服务员

If you are concerned about food allergies, please alert your server prior to ordering

所有价格以澳门元计算，并须另加 10% 服务费

All prices are in MOP and subject to 10% service charge