



## 黑珍珠品尝套餐

### “The Black Pearl” Degustation Menu



#### 餐前小吃

#### Amuse Bouche

#### 御莲冷菜拼盘

#### Appetizer Combination Platter

意大利黑鱼籽卤水鹅肝冻乳猪件拌松板卷

Suckling pig with foie gras and pork floss roll topped with caviar

老上海蜜汁烟熏鱼

Smoked mandarin fish in “Shanghai” style

冰镇香辣斑马富贵虾温室番茄冰菜沙律

Chilled fresh mantis shrimp and tomato, ice plant salad with spicy dressing

#### 御莲炖汤

#### Soup

武夷山红菌螺头花胶炖鲜鲍鱼汤

Double-boiled sea whelk, fresh abalone soup

with “Mount Wuyi” red mushrooms and fish maw

#### 御莲热菜

#### Main Course

黑松露菌百花酿羊肚菌烩辽参

Braised sea cucumber and shrimp paste stuffed in morel mushroom  
topped with black truffle

香煎 A5 鹿儿岛和牛配鲜鸡枞菌焖牛肋肉

Grilled A5 Kagoshima Wagyu beef with braised beef short rib  
with fresh termite mushroom

北海道带子手工一口面配香煎带子浓虾汤

Pan-fried Hokkaido scallop with handmade scallop noodles in shrimp broth

#### 御莲甜品

#### Dessert

原粒椰盅炖姜汁鲜奶桃胶官燕拼香芋紫薯脆奶

Double-boiled bird's nest, peach gum with ginger and egg white in coconut,  
deep-fried taro puff with purple sweet potato and crispy milk

每位澳门币1,288另加10%的服务费

Mop1,288 plus 10% service charge per person