



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

北海道带子花竹虾鸳鸯芥末墩

Cabbage and spinach rolls topped with bamboo prawn and Hokkaido scallop
in yellow mustard and wasabi flavor

金箔杏脯酱卤水鹅肝乳猪件焦糖马仔

Suckling pig with foie gras in dried apricot dressing on “Caramel Treats”

意大利黑鱼籽酱桂花烟熏糖心蛋

Smoked duck egg and osmanthus topped with caviar

御莲炖汤

Soup

宁夏黑枸杞天籽兰花螺头炖辽参汤

Double-boiled sea cucumber soup with sea whelks and dendrobium flower
with “Ningxia” black wolfberry

御莲热菜

Main Course

法国蓝龙虾两味

French blue lobster (served in 2 courses)

黑松露蛋白炒法国蓝龙虾球 拼 潮式酸菜蒸法国蓝龙虾钳

Fried French blue lobster with egg white and black truffle

Steamed French blue lobster claw with “Chaozhou” style preserved vegetable

椒麻冲菜香煎日本鹿儿岛A5和牛

Grilled A5 Kagoshima Wagyu beef with preserved vegetables

脆龙趸片浓鱼汤浸一口小面

Deep-fried sliced grouper with noodles in fish broth

御莲甜品

Dessert

天仙珠杏仁茶官燕炖木瓜配木瓜咸蛋酥

Double-boiled bird’s nest with seaweed pearls and almond milk soup in whole papaya
deep-fried papaya puff with salted egg



每位澳门币 1,488 另加 10%的服务费

MOP1,488 per person plus 10% service charge