

黑珍珠套餐  
**Black Pearl Set Menu 2022**

紫逸軒金裝拼盤

**Zi Yat Heen Deluxe Appetizers**

(蔥油舟山紅蜆頭, 魚子醬乳豬件, 15 年陳年釀花雕醉雞, 杏片康堤芝士百花球)

(Red Jellyfish in Sesame, Onion Oil  
(Roasted Suckling Pig with Oscietra Caviar,  
15 Year Hua Diao Wine Steamed Chicken,

Crispy Shrimp Ball stuffed with Comte Cheese and Shaved Almond)

*Henriot, Brut Souverain, Reims, Champagne, France – 75ml*

黑虎掌菌瑤柱燉法國乳鴿

Double-boiled French Pigeon with Conpoy and Dried Sarcodon Aspratus

小金瓜鮮百合木耳蘭度炒星斑球

Sautéed Garoupa Fillet with Fresh Lily, Black Fungus served in Mini Pumpkin

*E. Guigal, Cotes du Rhone Blanc, France – 75ml*

蠔皇翡翠南非鮑魚伴香煎法國鴨肝

Braised Whole South African Abalone with Pan-fried French Foie Gras

*Le Macchiole, Cabernet Sauvignon Blend, Bolgheri Rosso, Italy – 75ml*

金瑤海皇炒鴛鴦絲苗

Fried Mixed Rice with Diced Seafood and Conpoy

川貝南北杏燉原個雪梨

Double-boiled Whole Pear with Almond, Chuan Bei

*Kracher, Cuvee Auslese, Chardonnay Blend, Burgenland, Austria – 75ml*

精選四季美點

**Petit Fours**

(薑汁燕窩蛋白撻, 榛子綠茶糯米糍)

(Baked Egg White, Ginger Tart with Bird's Nest  
Hazelnut Green Tea Glutinous Rice Dumpling)

每位 1,580.00

1,580.00 per person

Wine Pairing plus 298 per person

所有價目以澳門幣計算, 需另加壹服務費.

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

Zi Yat Heen