



巴黎轩 ◆ 品茗

## La Chine 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。”

"While open your taste, we will serve you the first tea. As all we 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 in period of 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

“接下来的第二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，清純甘爽，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 the stomach and nourishes the stomach. The tea soup is mellow and thick, pure and refreshing. It can well neutralize the impact of spicy and sour freshness on 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, digesting and warming the stomach."



**巴黎轩黑珍珠套餐**  
**La Chine Black Pearl Menu**

**餐前小吃 Amuse bouche**

**巴黎轩精致拼盘 La Chine's signature assorted appetizers**

乳猪蜜饯云腿三叠配鱼子酱  
Crispy suckling pig with honey glazed preserved ham, cucumber and pastry puff with caviar  
玫瑰啫喱伴日本带子  
Chilled rose vinegar jelly with Japanese scallops  
三色泡菜卷配黑醋丸子  
Marinated assorted vegetable roll with black vinegar pearl  
葫芦山楂鹅肝冻  
Chilled foie gras and hawthorn terrine

**汤 Soup**

南非鲍鱼松茸元贝炖花胶  
Double-boiled chicken soup with South African abalone, matsutake, conpoy and fish maw

**热菜 Hot dishes**

百花龙虾钳伴麻辣酸汤龙虾球  
Deep-fried shrimp paste lobster claw and poached lobster in spicy and sour soup  
黑蒜京葱爆 A5 和牛配脆紫苏  
Sautéed A5 Wagyu beef with black garlic, Chinese leek and crispy shiso  
鸳鸯藜麦黄焖北海道辽参  
Braised Hokkaido sea cucumber with Quinoa in superior broth

**巴黎轩精美甜品 La Chine dessert**

天山雪莲燕窝蛋白杏仁茶配黑芝麻球  
Homemade almond and egg white sweetened soup with bird's nest and snow lotus seed  
Deep-fried charcoal sesame ball stuffed with custard

**每位澳门币 2,088**  
**MOP 2,088 per person**

All prices are in MOP and subject to 10% service charge  
所有价目以澳门币计算及另加 10% 服务费