



節日晚餐套餐
Festival Set Dinner Menu

风味梳依笋, 二十年陈香一品和牛, 千岛湖黑鱼子配金砖流心豆腐
Marinated bamboo shoots with nori powder

Marinated Australian Wagyu shank with 20-year tangerine peel
Golden caviar with salted egg and deep-fried bean curd



清炖蛹虫草花胶汤
Double-boiled fish maw soup with cordyceps militaris



赤霞芙蓉蒸法国蓝龙虾
Steamed Brittany lobster with egg white in seafood broth



蚝皇扣刺参配鹅掌
Braised sea cucumber and goose web in oyster sauce



脆皮石岐乳鸽
Crispy Shiqi baby pigeon



叶翠袍红仿如仙
Poached whole tomato with mushrooms in vegetable sauce



鴨肝腊味炒糯米飯
Fried glutinous rice with preserved meat and duck liver



开心擂沙汤丸拼茅台雪糕
Pistachio glutinous rice ball with "Moutai" ice cream

品粵美点
Petit four

每位 1,988 per person

所有价目以澳门币计算并须加 10% 服务费
All prices are in MOP and subject to 10% service charge