



Menu

Champagne Krug, 'Grand Cuvée', MV

吐司，鹌鹑蛋，干菜猪肉

Quail egg with preserved vegetable, toast with butter

鹅肝酱葱油饼，杏仁片冰草沙律

Spring onion pancake topped with goose liver paste, almond slice, green vegetable salad

Niellon, 'Clos de la Maltroie',

Chassagne-Montrachet 1er Cru, 2016

牛油果醉蟹沙律

Avocado salad mixed with marinated crab meat in Chinese yellow wine

伊比利亚火腿，舞茸菇，鲜肉云吞，清鸡汤

Pork wonton, wild mushroom, Iberian ham, clear chicken soup

日本吉品鲍鱼，红烧肉，榄油小豌豆

Braised pork and Japanese abalone in sweet soy sauce, sautéed sweet pea

Clos du Marquis, Saint-Julien, 1998

脆皮百宝酿花胶，小米金汤

Deep-fried fish maw roll filled with minced pork and shrimp, golden millet broth

雪菜黄鱼原汁煨面

Braised noodles with salted vegetables and diced yellow croaker

龙井炖奶

Longjing cream pudding

Weingut Joh. Jos. Prum,

Wehlener Sonnenuhr Auslese, 2009

MOP 4,888 per person, subject to 10% service charge