

黑珍珠套餐
Black Pearl Set Menu 2021

紫逸軒金裝拼盤

Zi Yat Heen Deluxe Appetizers

(金箔乳豬件, 蜜味香叉燒, 龍帶玉梨香, 香麻紅蜆頭)
(Barbecued Suckling Pig with Gold Leaf, Barbecued Pork, Honey Glaze ,
Crispy Scallop with Fresh Pear, Red JellyFish)

Duval-Leroy, Brut, Champagne, France - 75ml

羊肚菌瑤柱響螺燉竹絲雞

Double-Boiled Morel Mushrooms, Chicken, Conpoy, Sea Whelk

糟鹵芙蓉蒸星斑球

Steamed Garoupa Fillet with Egg White, Hua Diao Wine

Murray Street Vineyards, Viognier Marsanne, Barossa Valley, South Australia - 75ml

麻婆豆腐煮龍蝦球

Braised Lobster Fillet with Bean Curd, Minced Pork in Chili Sauce

Benjamin Leroux, Bourgogne Rouge, France - 75ml

珍菌稻庭麵

Braised Inaniwa Noodles with Assorted Fungus

仙翁米蛋白杏仁茶

Cream of Almond, Sea Moss, Egg White

Emilio Lustau, Capataz Andres Deluxe Cream Solera Reserve, Jerez, Spain - 60ml

精選四季美點

Petit Fours

(金腿胡椒燒餅, 千層咖啡糕)

(Baked Yunnan Ham Black Pepper Puff, Chilled Coffee Jelly)

每位 \$ 1,480.00

Mop \$ 1,480.00 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.