

《江南时令知味》 之 “立夏”

食材由梁子庚师傅精心挑选，以四季及二十四节气为基础划分，融合传统与创意的烹饪理念，将最时令的食材，呈现出十道佳肴，邀您共赴舌尖上的江南立夏之约。

主厨定制

Jiang Nan Seasonal Tasting Menu

开胃

脆鳝卷·冷泡猪手

Amuse-bouche

deep-fried crispy yellow eel
marinated pork knuckles with preserved vegetables

冷盘

咸蛋黄丽水茭白

熟醉清水小龙虾

蜜汁火腿枇杷

传统江苏卤鸭

Appetizer

steamed water bamboo shoot with salted egg yolk sauce

chilled crayfish in Chinese wine brine

steamed “Tangqi” loquat with hams and honey

“Jiangsu” style braised duck

汤

炖老鸡三七汤

Soup

double-boiled chicken soup with Chinese herbs

河鲜

清蒸太湖白鱼

River Fish

steamed “Taihu Lake” white fish with finger lime

牛肉

樟树港辣椒炒和牛

Beef

wok-fried wagyu beef with “Zhangshu” chili

本地蟹

焗奄仔蟹配黑松露土豆

Crab

baked crab meat and potato with black truffle

贝壳

炸太湖白虾腐皮卷

Shellfish

deep-fried bean curd skin rolls with “Taihu Lake” shrimp

蔬鲜

瑶柱煮白玉丝瓜

Seasonal Vegetables

poached loofah with conpoy

五谷

马粪海胆拌饭

Rice

tossed rice with sea urchin

甜点

樱桃雪媚娘配桑葚果塔

Dessert

cherry mochi with pine pollen and mulberry tart

每位 998

per person

如果您对食物过敏，请在下单时告知服务员
Please inform your server of any food allergies prior to ordering

价格以澳门元计算，并须另加 10% 服务费
Price is in MOP and subject to 10% service charge