

醉江南品鉴之旅 Jiang Nan Tasting Journey

冷盘

上海爆汁熏鲳鱼

金陵桂花盐水鸭

绍兴干糟带子

扬州.绿杨春

堡林爵特酿香槟

Appetizer

Deep-fried smoked crispy cod fish

“Jinling” style salted duck with osmanthus

Marinated scallop with yellow wine

Green Spring Tea

Champagne Bollinger, Special Cuvée N.V, France

汤品

刺豚皮海螺炖鸡汤

Soup

Double-boiled chicken soup with conch and pufferfish skin

米鱼

发酵番茄浸江米鱼

中国.宁夏.西鸽酒庄 28 号

Fish

Poached river fish with fermented tomato sauce

Xige Estate, Xige N28 Chardonnay, Ningxia, 2022, China

海虾

醉蟹膏清风炒三虾

Shrimp

Stir-fried shrimp with drunken crab roe, shrimp oil and roe

和牛

豉味杭椒和牛柳

法国.博朗纳酒庄.教皇新堡

杭州.九曲红梅

Beef

Pan-seared wagyu beef with black beans and green peppers

Domaine de Beaurenard, Châteauneuf-du-Pape, 2020, France

Jiuqu Hongmei

时蔬

家常萝卜煮矮脚青菜

Seasonal Vegetable

Poached Shanghai greens with radish in broth

五谷

宁式蟹骨酱捞饭

威士忌熟成普洱茶

Rice

“Ningbo” style braised crab meat and rice

Aged Pu'er Tea

甜品

鲜桂花酒酿小丸子

自制康普茶

慢宋珍藏 清爽型黄酒

Dessert

Glutinous rice balls with fermented rice and fresh osmanthus

Homemade Kombucha

Man Song, Huangjiu, Yellow Rice Wine "Reserve Delicate", Zhejiang, China

搭配餐酒澳门元 2216 (每位)

With wine pairing MOP2216 (per person)

搭配餐茶澳门元 1688 (每位)

With tea pairing MOP1688 (per person)

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