



## 茅韵夜宴 Chef Darren & Moutai Present

品粤轩前菜拼盘

Pin Yue Xuan Appetizer Platter

鱼子酱海胆脆塔, 酱香和牛脸颊肉, 燕盏凝香鸽腿馐

Sea Urchin and Caviar in Sesame Sauce

Marinated Australian Wagyu Beef Cheek with "Moutai" Wine

Crispy Pigeon Legs Filled with Bird's Nest and Ham



凤湖青榄海中宝炖鲟龙鱼筋

Double-boiled Sturgeon Marrow Soup with Porcupinefish Skin and Green Olives



香煎富贵虾扒

Pan-fried Mantis Shrimp with Fig Sauce



金缕腰缠万贯

Braised Streaky Pork with Abalone and Giant Grouper Skin in Black Truffle Sauce



蜂巢酥炸黄花胶

Crispy Fried Fish Maw in Homemade Sauce



阿拉斯加皇帝蟹肉烩菜苗

Poached Seasonal Vegetables with Alaskan King Crab Meat



黔东南红酸汤和牛稻庭乌冬

Stewed Udon with Wagyu Beef in Red Sour Soup



茅台朱古力擂沙汤圆配糯香姜芽雪糕

Sweet Dumpling with Chocolate and "Moutai" Wine,

Homemade Rice and Ginger Ice-cream

**每位 Per Person 澳门元 MOP 1,988**

如果您对食物过敏，请在下单时告知服务员。

Please inform our 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