



品 粵 軒 盛 宴
Pin Yue Xuan Tasting Menu

*鲍鱼: 指橙 | 清酒 | 昆布 | 鱼子酱 | 豆腐 | 咸蛋
Abalone: Finger lime | Sake | Seaweed | Caviar | Bean curd | Salted egg

*汤: 花胶 | 响螺 | 石橄榄
Soup: Fish maw | Sea whelk | Green olives

海斑: 二十年花雕 | 兰王蛋
Grouper: 20 years "Hua Diao" wine | Egg white

*龙虾: 黑松露 | 露笋
Lobster: Black truffle | Asparagus

*牛脸颊肉: 陈皮 | 柚皮
Beef cheek: Tangerine peel | Pomelo skin

黑豚肉: 鹅肝 | 菠萝
Iberico pork: Foie gras | Pineapple

*乳鸽: 卤水
Baby pigeon: Spiced salt

*羊肚菌: 红菜头 | 青萝卜
Morel mushroom: Beetroot | Green turnip

*刺参: X.O. 酱 | 生面
Sea cucumber: X.O. sauce | Egg noodle

*燕窝: 牛乳 | 金箔
Bird's nest: Hokkaido milk | Gold leaf

***每位 1,888 per person**
每位 2,388 per person

所有价目以澳门币计算并须加 10% 服务费
All prices are in MOP and subject to 10% service charge