



## 夏日美饌

### Summer Gourmet Set Menu

黑魚籽脆皮乳豬件

朗姆酒百香果

富貴蝦窩貼

Crispy Suckling Pig with Caviar

Chilled Passion Fruit Marinated in Red Wine Served with Rum Jelly

Deep-fried Mantis Shrimp Potstickers

**NV Drappier, Brut Rosé de Saignée, Urville, France**

迷你海皇冬瓜盅

Double-boiled Mini Winter Melon with Assorted Seafood

鷄汁荷藕煎釀厚花膠

Pan-fried Fish Maw Stuffed with Lotus Root, Shrimp Paste and Chicken Essence

**2020 Riesling, 'Hermannshöhle' Grosses Gewächs, Dönnhoff, Nahe, Germany**

藤椒汁九年鮮百合胭脂蚌

Stir-fried Baby Geoducks with Lily Bud and Sichuan Pepper

**2022 Petit Manseng, 'Reserve Sea Breeze', Longting Vineyard, Penglai, Shandong, China**

意大利黑醋鳳梨和牛臉頰

Braised Wagyu Beef Cheek with Pineapple and Aged Italian Balsamic Vinegar

**1996 Château Prieuré-Lichine, 4ème Cru Classé, Margaux, Bordeaux, France**

金銀蛋蘋果絲瓜

Poached Apple Gourd with Century Egg and Salted Egg in Broth

荔枝燕窩凍

Chilled Lychee Pudding with Bird's Nest

**2023 Gewürztraminer, Les Folastries, Josmeyer, Alsace, France**

譽瓏美點

Petits Fours

每位 \$1980(兩位起) \$1980 Per Person (Minimum for 2 Persons)

**另加餐酒搭配每位 \$1088 Per Person Additional for Wine Pairing**

此套餐不適用於折扣優惠 / Discounts are not applicable for Tasting menu

01/7/2025-31/7/2025 供應(Available from 01 July 2025-until 31 July 2025)

所有價格為澳門幣並需加收10%服務費

All prices are in MOP and subject to a 10% service charge.