



賀年套餐

Lunar New Year Set Menu

風生水起

(鮑魚, 海參配梅醬撈起)

Tossed Abalone, Sea Cucumber and Sweet Pickles with Homemade Plum Sauce
NV Devo, MV04, Brut Nature, Helan Mountain, Ningxia, China

冬蟲草海馬燉螺頭湯

Double-boiled Cordyceps with Seahorse and Sea Conch

川味家燒野生黃花魚

Braised Wild Yellow Croaker with Pork Lard and Sichuan Chilli Sauce
2022 Petit Manseng, 'Reserve Sea Breeze', Longting Vineyard, Shandong, China

辣子軟殼蟹

灌湯日本毛蟹小籠包

譽璽蜜汁西班牙黑豚梅頭叉燒

Wok-fried Crispy Soft-shell Crab with Spices and Pepper
Steamed Kegani Crabmeat Dumpling
Jade Dragon Prime-Cut Barbecue Iberico Pork Collar

2015 Tempranillo, 'Chapter and Verse Mastery', Canaan Winery, Huailai, Hebei, China

參香龍蝦上海飯

Braised Rice with Lobster, Fresh Ginseng and Iberico Ham

2022 Chardonnay, 'Family Reserve', Silver Heights, Helan Mountain, Ningxia, China

雙喜臨門

Ruby Duo Mousse
Hawthorn & Red Date

1927 Pedro Ximénez Solera, Alvear, Montilla-Moriles, Spain

譽璽美點

Petits Fours

每位 \$2380 (兩位起) \$2380 Per Person (Minimum for 2 Persons)

另加餐酒搭配每位 \$980 Per Person Additional for Wine Pairing

此套餐不適用於折扣優惠

Discounts are not applicable for Tasting Menu

15/2/2026-03/3/2026 供應

(Available on Feb 15 2026 - March 3 2026)

酒精飲品的酒精濃度達 1.2% 以上。所有價格為澳門幣並需加收 10% 服務費。

The alcoholic beverages have an alcohol strength higher than 1.2% vol. All prices are in MOP and subject to a 10% service charge.