



## Health Preservation ~ Spring

蔣醫師 歐陽師傅

藥食同源 · 春令調攝

### 椿香薺翠碧玉卷

初翠香椿、薺菜、馬蘭頭為餡作卷，疏肝和中、清熱利濕、緩解春困，盡得「咬春」養生真意

#### Spring Greens Wrapped in Rice Paper

Savor spring with delicate rice-paper rolls stuffed with tender toon sprouts, shepherd's purse, and malantou, easing spring fatigue and dampness as it strengthens your liver

### 肴香春筍醃篤鮮

江南經典，春筍清熱、肴肉健脾，慢燉鮮香，祛濕氣、益脾胃，適合嶺南春日

#### Chilled Crystal Pork with Bamboo Shoot

A Jiangnan classic featuring crisp bamboo shoots that clear heat while slow-simmered cured pork strengthens the spleen ideal for humid southern springs

### 柑橘理氣健脾，叉燒醇厚搭配冰糖潤肺，酸甜解膩，潤燥生津

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#### Lychee Wood Roasted Barbecue Iberico Pork Collar with Kumquat

Bright kumquats regulate qi and support the spleen, and are here paired with Cantonese roast pork and rock sugar to moisten lungs

### 雅竹螺鮮土鯪湯

雅枝竹疏肝、海螺滋陰、土鯪益氣祛濕解毒，清潤滋補，調理春日體質

#### Double-boiled Loach Soup with Artichoke and Sea Conch

A gentle, clear tonic with soothing artichoke, nourishing sea conch and detoxing loach to support your liver and expel dampness

### 濃米湯煨鮮貝珍

濃米湯滋陰潤燥，鮮貝平肝開胃，古法提鮮，奇味清鮮

#### Simmered Assorted Seasonal Clams with Rice Essence

Time-honored extraction methods reveal the pure, natural sweetness of rice and clams awakening your appetite and energizing your liver

### 玉簪纏絲紅蝦球

白蘆筍清潤、紅蝦溫補，理氣和胃，中西融合，口感鮮嫩

#### Stir-fried Mozambique Red Prawn and White Asparagus with Pan-fried Mashed Broad Bean

Cooling white asparagus meets warming red prawns and fennel to harmonize qi and stomach in a refined East-West expression of spring vitality

### 龍井煙香嫩仔鷄

文昌雞溫中益氣，龍井茶熏清熱平肝，疏肝補氣血，茶香清雅

#### Smoked Free Range Chicken with Green Tea Leaves

Wenchang free-range chicken replenishes qi while Longjing green tea clears heat and generates fluids, offering a fragrant and invigorating dining experience

### 桂香蟹肉炒官燕

春筍靈菓，燕益滋陰潤燥，蟹肉清熱養津，桂花疏肝理氣，潤而不寒，宴中臻品

#### Stir-fried Imperial Bird's Nest with Fresh Crab Meat and Egg

Premium bird's nest with nutritious crab meat and osmanthus weave layers of refined freshness that awaken the spleen without heaviness

### 十穀鮮燴海珍味

十谷米健脾養胃，合「五穀為養」，搭配海鮮益氣養血、滋陰補腎

#### Braised Ten-grain Rice with Assorted Seafood and Coriander

Nutritious ten-grain rice fortifies the spleen and stomach, synergizing with premium seafood to nourish qi, blood and yin while tonifying the kidneys

### 椰香艾草南瓜團

艾草溫經散寒、理氣祛濕、暖宮調中；南瓜補中益氣，椰香潤肺生津。甘潤溫和，養心悅胃

#### Sweetened Mugwort Dumplings with Pumpkin and Coconut

Mugwort warms the body and dispels dampness, while sweet pumpkin and fragrant coconut nourish the inner core, moisten the lungs, and bestow a gently lingering flavor full of heart-warming comfort

每位 \$ 2280 (兩位起) \$ 2280 Per Person (Minimum for 2 Persons)

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

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