

# 天頤之十二味~臻嗜黑珍珠

## Yi Seasonal Menu – Black Pearl Feast

### 餐前小食 Amuse-Bouche

海螯蝦  
Langoustine



魚籽 | 芒果  
Caviar | Mango

羹  
Soup

鱈場蟹 | 海苔 | 竹筴  
Snow Crab | Seaweed | Bamboo Fungus

金吉魚  
Rockfish

煎 | 燒椒 | 番茄汁  
Wok-seared | Roasted Capsicum | Tomato Sauce

二十三天乳鴿  
23 Days Pigeon

吊燒 | 香茅  
Oven-roasted | Lemongrass

黑金鮑魚  
Rainbow Abalone

沙茶醬 | 法邊豆 | 十八穀  
Sha Cha Sauce | French Beans | Mixed Grains

燕窩  
Bird's Nest

抹茶 | 開心果雪糕  
Matcha | Pistachio Ice Cream

### 天頤美點 Petits Fours

每位澳門幣 1,988  
Mop 1,988 Per Person

尊貴體驗提前24小時預定  
Please book 24 hours in advance



可持續發展海鮮 Sustainable Seafood

價格以澳門幣計算並需加收10%服務費。如對食物有任何要求或過敏，請告知我們。

Price is in MOP and is subject to a 10% service charge.

Please let us know if you have any special dietary requirements or food allergies.

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刺參  
Sea Cucumber

蝦湯 | 苔條 | 蘭花苔 | 茄子  
Shrimp Broth | Moss | Broccolini | Eggplant

二十三天乳鴿  
23 Days Pigeon

吊燒 | 香茅  
Oven-roasted | Lemongrass

蔬菜  
Vegetable

鷄湯浸 | 山蘇葉 | 瑤柱 | 火腿  
Poached with Chicken Broth | Nest Fern | Conpoy | Ibérico Ham

黑金鮑魚  
Rainbow Abalone

沙茶醬 | 法邊豆 | 十八穀  
Sha Cha Sauce | French Beans | Mixed Grains

燕窩  
Bird's Nest

抹茶 | 開心果雪糕  
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天頤美點  
Petits Fours

每位澳門幣 2,188  
Mop 2,188 Per Person

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